

Archived

# Gastronom hotelir/gastronomka hotelirka

## Selected qualifications

Plamenski varilec/varilka 

<b>Name of qualification</b>	Gastronom hotelir/gastronomka hotelirka
<b>Translated title (no legal status)</b>	Gastronome-hotel manager
<b>Type of qualification</b>	Srednja poklicna izobrazba
<b>Category of qualification</b>	Izobrazba
<b>Type of education</b>	Upper secondary vocational education
<b>Duration</b>	3 years
<b>Credits</b>	180 credits
<b>Admission requirements</b>	Vocational upper secondary education

## ISCED field

Field  
Transport, varnost, gostinstvo in turizem, osebne storitve

## ISCED subfield

subfield hotelirstvo in gostinstvo

## Qualification level

SQF 4  
EQF 4

## Learning outcomes

A certificate holder is qualified to:

- make spatial arrangements, prepare and serve simple dishes and drinks, and charge for services,
- clear tables, and maintain and store inventories and foods, and
- communicate in business situations in Slovene or a selected foreign language.

Elective:

- prepare cold and hot appetizers, soups, soup additives and noodles, stews, meat dishes, bases and sauces, side dishes, vegetable dishes, salads and deserts, and prepare portions based on specific standards,
- compile and prepare daily menus and dishes to special order, taking into account the nutritional values of foods,
- compile and prepare bills of fare for specialities, Slovenian national dishes and dishes of other nationalities,
- prepare and serve non-alcoholic and alcoholic beverages, hot drinks and bottled wines,
- serve regular meals to transitory and hotel guests,
- serve specialities at the primary location and outside the primary location (catering),
- provide comprehensive care and a range of tourism services for guests in smaller units, taking into account the principle of preserving cultural heritage,
- implement the principles of environmental and sustained development in the range of tourism services,
- make, fix and maintain various, simple textile and decorative goods,
- prepare Slovenian dishes, include them in the daily bill of fare and serve them correctly,
- prepare, package, declare, transport and maintain cold and hot dishes at the appropriate temperature until sale,
- prepare different types of pizzas,
- prepare and bake different types of bread, cakes and small pastries,
- flambé, marinade, chop, fillet and prepare portions in front of guests,
- prepare and serve various types of mixed drinks,
- advise and recommend wines appropriate for the menu and serve sparkling, predicated and archive wines,
- make small decorative goods and arrange them in the relevant space with regard to purpose and in accordance with aesthetic principles,
- make fashionable and trendy accessories, trinkets and commemorative gifts, and
- provide home security and in-home services in accordance with the needs of the elderly.

Certificate holders supplement their key vocational knowledge and abilities with key general knowledge in

line with national standards.

## Assessment and completion

Students' vocational abilities and skills, and the fulfilment of conditions to obtain credits in accordance with the relevant education programme are established through verification and assessment. Assessment of students also takes into account non-formally acquired knowledge, which must be adequately demonstrated. Students are assessed using scores from 5 (excellent) to 1 (inadequate).

## Progression

Students may progress to the next year if at the end of the academic year they achieve passing grades in all general education subjects and relevant vocational modules set out in the school's operational curriculum, and have completed all extracurricular activities and practical on-the-job training, or progress on the basis of a programme faculty decision.

## Transitions

Secondary technical, vocational or vocational-technical education; master craftsman/foreman/shop manager examination (SQF level 5)

## Condition for obtaining certificate

Students must successfully (i.e. with positive scores) complete general education subjects, compulsory and elective vocational modules, and the open part of the curriculum. They must also complete extracurricular activities, practical on-the-job training and a school-leaving examination.

A **school-leaving examination** comprises a written and oral examination of Slovene, a product/service, and an oral presentation.

## Awarding body

Vocational and technical secondary schools and adult education institutions.

URL

<https://paka3.mss.edus.si/registriweb/ProgramPodatki.aspx?ProgramID=5749&Page=1>

