SLOVENSKO
OGRODJE
KVALIFIKACIJ

Gastronom hotelir SI/gastronomka hotelirka SI

Selected qualifications

Magister medijskih umetnosti in praks/magistrica medijskih umetnosti in praks	
Izvajalec/izvajalka del visokih gradenj	
Oblikovalec kovin-orodjar SI/oblikovalka kovin-orodjarka SI	
Compare Selected	Clear

Name of qualification

Gastronom hotelir SI/gastronomka hotelirka SI

Translated title (no legal status)

Gastronomy/hotel industry technician SI

Type of qualification

Srednja poklicna izobrazba

Category of qualification

Izobrazba

Type of education

Upper secondary vocational education

Duration

3 years

Credits

189 credits

Admission requirements

- Elementary education or
- lower vocational education or
- equivalent education under previous regulations.

ISCED field

Field
Transport, varnost, gostinstvo in turizem, osebne storitve

ISCED subfield

subfield hotelirstvo in gostinstvo

Qualification level

SQF 4
EQF 4

Learning outcomes

Certificate holders will be able 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 and 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 order, taking into account the nutritional values of foods, the composition and preparation of menus for special meals, Slovene national dishes and the dishes of other nations.
- 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 sustainable 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.

The programme is adapted for provision in Slovene as the language of instruction in the ethnically mixed area of Slovenian Istria and also has the following special objectives:

- to develop communication skills in Italian and Slovene,
- to develop knowledge of the natural, cultural and historical heritage of the Italian national community and its mother nation,
- to teach respect for and understanding of ethnic and cultural diversity and promote cooperation between members of the Slovene nation and Italian national community. Certificate holders build on their key vocational knowledge and abilities with key general knowledge in line with national standards.

Assessment and completion

Students' vocational competences and skills, and the fulfilment of conditions to obtain credits in accordance with the education programme are established through testing 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 a positive assessment in all general education subjects and relevant vocational modules set out in the school's operational curriculum and have completed all extracurricular activities and work placement requirements.

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 and work placement requirements and pass the vocational matura examination. The vocational matura comprises a compulsory section (written and oral examinations in Slovene and healthcare) and an elective section (written and oral examination in mathematics, a foreign language or Italian, and service with oral presentation).

Awarding body

Secondary vocational and technical schools.

URL

https://paka3.mss.edus.si/registriweb/ProgramPodatki.aspx?ProgramId=8827
