
Gastronomski tehnik/gastronomska tehnica

Selected qualifications

Name of qualification	Gastronomski tehnik/gastronomska tehnica
Translated title (no legal status)	Gastronomy technician
Type of qualification	Srednja strokovna izobrazba
Category of qualification	Izobrazba
Type of education	Upper vocational-technical education
Duration	2 years
Credits	120 credits
Admission requirements	<ul style="list-style-type: none">• Vocational education as a gastronome-hotel manager, chef, waiter/waitress, chef-waiter/waitress, administrator, farmer-housekeeper, confectioner, confectioner-pastry chef, or• equivalent education according to previously applicable regulations.

ISCED field

Field
Transport, varnost, gostinstvo in turizem, osebne storitve

ISCED subfield

subfield hotelirstvo in gostinstvo

Qualification level

SQF 5
EQF 4

Learning outcomes

A certificate holder is qualified to:

- communicate in Slovene and a foreign language in accordance with the rules of business communication and etiquette,
- perform reception tasks, disseminate information and link the work of various departments,
- provide and sell food services.
- present and disseminate information regarding the natural and cultural heritage of Slovenia,
- link various activities by region in an actual tourist offer,
- compile, design and prepare menus, bills of fare, wine lists and beverage price lists,
- plan, organise, cook and serve regular meals and specialities,
- prepare meals in accordance with the principles of healthy eating, including contemporary culinary trends,
- include entertainment in the range of food services, and
- set selling prices for services and act in an entrepreneurial manner.

Elective:

- prepare bills of fare for diets in cooperation with a dietician, select permitted foods and appropriate technological procedures, and prepare dishes and drinks for various types of diets,
- accept orders, prepare offers, and organise, manage and provide catering services,
- include the preparation of dishes and mixed drinks in the range of food services,
- research the culinary characteristics of individual regions of Slovenia and other countries, and prepare typical dishes using traditional and contemporary methods for appropriate serving,
- organise, manage and supervise complementary activities at a hotel, make spatial arrangements and prepare equipment for various purposes,
- promote, coordinate and link specific tourism entities in a single tourist destination,
- prepare demanding national and foreign desserts to order and for menus.

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 a higher year if at the end of the academic year they achieve a positive score 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

Matura/vocational course, higher vocational education (SQF level 6), first-cycle professional education (SQF level 7) and first-cycle academic education (SQF level 7)

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 vocational matura.

A **vocational matura** comprises a compulsory section (written and oral examination of Slovene, and gastronomy and tourism services) and an elective section (written and oral foreign language or mathematics examination, and 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=6400>
