
Gastronomsko-turistični tehnik/gastronomsko-turistična tehnica

Selected qualifications

Name of qualification	Gastronomsko-turistični tehnik/gastronomsko-turistična tehnica
Translated title (no legal status)	Gastronomy-tourism technician
Type of qualification	Srednja strokovna izobrazba
Category of qualification	Izobrazba
Type of education	Upper secondary technical education
Duration	4 years
Credits	240 credits
Admission requirements	Elementary school or lower vocational education

ISCED field

Field

Transport, varnost, gostinstvo in turizem, osebne storitve

ISCED subfield

subfield interdisciplinarne izobraževalne aktivnosti/izidi, pretežno transport, varnost, gostinstvo in turizem, osebne storitve

Qualification level

SQF 5

EQF 4

Learning outcomes

A certificate holder is qualified to:

- adapt the range of food and tourism services to various target groups,
- carry out the basic processes of preparing and serving meals,
- provide food and hotel services in accordance with the applicable regulations,
- communication in business situations in Slovene and in two foreign languages,
- use contemporary ICT software tools,
- present and disseminate information regarding the natural and cultural heritage of Slovenia,
- compile, design and prepare menus, bills of fare, wine lists and beverage price lists, and
- provide and sell food services.

Elective:

- prepare dishes from all food groups and include them on menus as regular meals,
- plan, organise and serve regular meals and specialities,
- prepare Slovenian dishes, the dishes of other nationalities, dishes for various forms of alternate nutrition and for basic diets,
- carry out preparatory and final serving works, and draft written offers,
- serve dishes, meals, beverages and drinks in various ways in different food service operations,
- plan, organise and serve the most demanding specialities within and outside the scope of food services operations,
- include dishes and mixed drinks in the range of food services and prepare them in front of guests, and recommend drinks to accompany dishes and menus,
- perform the tasks of tour guide and tourism information provider,
- provide advice and sell tourism products, plan package programmes, search for information, and make reservations and payments,
- search, evaluate data and disseminate information regarding tourism programmes in several languages,
- perform reception tasks, disseminate information and link the work of various departments,
- prepare bills of fare for diets in cooperation with a dietician,
- select permitted foods and appropriate technological procedures, prepare and serve dishes and drinks for various types of diets,
- accept orders, prepare offers, and organise, manage and provide catering services,
- decorate various foods, and control the quality of raw materials and products using various methods,
- prepare typical dishes using traditional and contemporary methods for appropriate serving,
- organise, evaluate and carry out demanding, appealing and special types of entertainment,

- compile package programmes for interesting destinations with accompanying documentation, and an assessment of success and a report on packages,
- organise, manage and supervise complementary activities at a hotel,
- promote, coordinate and link specific tourism entities in a single tourist destination,
- prepare demanding national and foreign desserts, and
- include dishes and mixed drinks in the range of food services, and prepare them in front of guests.

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 entrepreneurial gastronomy and tourism) 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=6097&Page=1>
