

# Gastronomsko-turistični tehniki/gastronomsko-turistična tehnika

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## Selected qualifications

<b>Name of qualification</b>	Gastronomsko-turistični tehnik/gastronomsko-turistična tehnika
<b>Translated title (no legal status)</b>	Gastronomy-tourism technician
<b>Type of qualification</b>	Srednja strokovna izobrazba
<b>Category of qualification</b>	Izobrazba
<b>Type of education</b>	Upper secondary technical education
<b>Duration</b>	1 year
<b>Credits</b>	60 credits

## Admission requirements

An applicant wishing to enrol in the educational programme has to meet the following criteria:

- successful completion of the fourth form of the grammar school or
- of the final year of a secondary professional education programme.

## 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

The holder of the certificate is qualified to: □

- adapt a catering and tourist offer to different target groups; □
- undertake preparation procedures and serve meals; □
- perform catering and hotel activities in compliance with regulations and develop a property; □
- communicate in the business context in Slovenian and two foreign languages; □
- use contemporary ICT tools; □
- present and communicate information on Slovenia's natural and cultural heritage; □
- draw up, design and prepare menus, menu lists, wine lists and beverage price lists; □
- provide and sell catering facility services.

Optional: □

- prepare dishes from all types of food and ensure they are included in menus for regular meals; □
- plan, organise and provide for regular and special meals; □
- prepare typical Slovenian national dishes, other nation's dishes, various forms of alternative nutrition dishes and basic diets; □
- perform preparatory and finishing catering activities and prepare an offer in writing; □
- serve dishes, meals, beverages and drinks in different ways and in different types of catering facilities; □
- plan, organise and serve complex and extraordinary special meals in catering facilities and outside their premises; □
- include and prepare dishes and mixed beverages by way of a catering offer before a guest and recommend beverages to complement dishes and menus; □
- conduct tasks linked to accompanying tourist guiding services and information; □
- sell tourist products, plan package programmes, search information, carry out booking and payment procedures; □
- search, evaluate data and submit information on tourist programmes in a host of foreign languages; □
- provide reception services, communicate information and liaise work between departments; □

- prepare menus for diets in cooperation with a diet expert; □
- select permitted food and appropriate technology procedures, prepare dishes and drinks for different diet and service; □
- take an order, elaborate an offer, organize, manage and conduct catering; □
- make different food decorations and control the quality of raw materials and products by employing different methods; □
- prepare typical dishes in a traditional and contemporary fashion by providing for proper service; □
- organize, evaluate and carry out complex, attractive and special animation categories; □
- compile flat-rate programmes for interesting destinations for the market by including accompanying documents and by calculating performance and by reporting on the success of the programme; □
- organize, manage and control supplementary activities in a hotel; □
- promote, coordinate and network individual tourist entities within a tourist destination; □
- prepare national, complex restaurant confectionery wares and confectionery wares from different cuisines; □
- include and prepare dishes and mixed beverages by way of a catering offer in front of guest.

In addition, the holder of the certificate also upgraded his/her key professional skills and competences with key general knowledge and skills 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).

## 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=7600>

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