

Archived

Kuharski mojster/kuharska mojstrica

Selected qualifications

Name of qualification

Kuharski mojster/kuharska mojstrica

Translated title (no legal status)

Master chef

Type of qualification

Diploma druge stopnje

Category of qualification

Izobrazba

Type of education

Upper secondary technical education

Admission requirements

Fulfilment of one of the following conditions:

- the candidate has obtained a secondary vocational qualification (any stream) and has at least three years of professional experience,
- the candidate has obtained a secondary technical qualification (any stream) and has at least two years of professional experience,
- the candidate has obtained a higher vocational qualification or first-cycle professional higher education qualification (any stream) and has at least one year of professional experience.

ISCED field

Field
Transport, varnost, gostinstvo in turizem, osebne storitve

ISCED subfield

subfield hotelirstvo in gostinstvo

Qualification level

SQF 5
EQF 4

Learning outcomes

Holders of a master craftsman qualification will be able to:

- demonstrate total mastery of all work processes in the kitchen,
- participate in the purchase, ordering and reception of ordered foods,
- prepare dishes using more complex procedures and logically connect them into regular meals and special meals according to the principles of healthy eating,
- harmoniously link, recommend and serve the appropriate wines with regular meals and specialities,
- ensure a safe work environment and supervise the implementation of occupational safety regulations,
- ensure the implementation of sanitary-hygiene regulations (HACCP system),
- communicate in accordance with business etiquette with co-workers and guests in Slovene and at least one world language,
- prepare bills of fare for a catering establishment using modern information and communication technologies and demonstrate proficiency in the use of other food-services-related software,
- organise and manage the work process in a kitchen,
- ensure rational and economical operation (recipes, standards and calculation of services),
- use their own initiative to create and prepare new dishes,
- demonstrate marketing proficiency and ensure successful sales,
- keep abreast of and master new trends in the preparation of dishes using modern technology,
- draw up draft development and financial programmes,
- rationally allocate and organise human resources in order to maintain social security and a positive working atmosphere,
- draft proposals for the rewarding of co-workers,
- introduce new workers to their jobs and ensures their professional growth,
- carry out practical on-the-job training for students, and
- control the quality of services.

Accessors

Members of examination boards for each examination unit separately. Appointed by the minister responsible for education. Appointment may be renewed every 4 years.

Assessment and completion

Candidates sit a master craftsman examination, which consists of four units:

- a practical unit,
- a technical and theoretical part,
- a business and economics part,
- an education part.

Condition for obtaining certificate

Candidates must pass all four units of the master craftsman examination to receive the title of master craftsman.

Awarding body

Chamber of Crafts and Small Business of Slovenia

URL

<http://www.ozs.si/ozseng/>
