

Archived

# Kuharski mojster/kuharska mojstrica

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## 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/>

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