

Kuharski mojster/kuharska mojstrica

Selected qualifications

Name of qualification	Kuharski mojster/kuharska mojstrica
Translated title (no legal status)	Master chef
Type of qualification	Mojster
Category of qualification	Izobrazba
Type of education	Upper secondary technical education
Admission requirements	Fulfilment of one of the following conditions: <ul style="list-style-type: none">• 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	Storitve

ISCED subfield

Hotelirstvo in gostinstvo

Qualification level

SQF 5
EQF 4

Learning outcomes

The candidate is able to:

- independently plan, prepare and control their own work and responsibly organize and professionally direct the work of staff in the kitchen in the preparation of more complex dishes at regular and special meals,
- use raw materials, energy, appliances and time responsibly and economically when working in the kitchen,
- comprehensively and responsibly manage and monitor the implementation of regulations and standards regarding safety and health at work and environmental protection principles in its business unit,
- responsibly maintain personal hygiene and ensure the hygiene and tidiness of the kitchen, and responsibly take care of the implementation of the HACCP system regulations in the preparation of more demanding dishes at regular and special meals,
- masterfully prepare all types of dishes with professional mastery of all cooking procedures, connect and combine them in a meaningful and innovative way, while ensuring quality in accordance with the standards of work in the hospitality industry,
- independently procure and accept ordered food using modern information and communication technology,
- independently and professionally prepare menus and develop recipes with descriptions of techniques and procedures in cooperation with other services, taking into account the rules of the profession, the specifics of the restaurant and modern culinary trends,
- independently prepare dishes in front of guests and professionally present them to guests in Slovenian and at least one foreign language, taking into account the principles of successful communication and etiquette and the principles of a good salesman,
- independently organize and manage employees in their business unit, taking into account regulations in the field of labor law, rules of teamwork and management skills,
- communicate with employees and business partners taking into account the principles of successful communication and business etiquette using modern information and communication technology in Slovenian and at least one foreign language,
- monitor the work processes in its business unit to achieve quality standards and implement measures to improve quality in accordance with the quality standards and strategy of the business unit,
- to ensure the profitability of the business unit's operations in cooperation with other services, taking into account the legality of the business environment and regulations in the financial and economic field,
- plan and implement practical education of students and introduction of new employees in the kitchen (content, methodological, didactic and technical).

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 Craft and Small Business of Slovenia

URL

<https://www.ozs.si/english>
