SLOVENSKO
OGRODJE
KVALIFIKACIJ

Pripravljalec/pripravljalka restavracijskih sladic

Selected qualifications

Name of qualification	Pripravljalec/pripravljalka restavracijskih sladic
Translated title (no legal status)	Restaurant dessert maker
Type of qualification	Nacionalna poklicna kvalifikacija, SOK raven 5
Category of qualification	Poklicna kvalifikacija
Admission requirements	• At least upper secondary vocational education in the field of cooking or confectionery and at least two years of work experience in the field of preparation of desserts, which the candidate proves with the employer's reference letter or • at least upper secondary vocational education in any field and at least three years of work experience in the preparation of desserts, which the candidate proves with the employer's reference letter.
ISCED field	Field Transport, varnost, gostinstvo in turizem, osebne storitve
ISCED subfield	subfield hotelirstvo in gostinstvo

Qualification level

SQF 5
EQF 4

Learning outcomes

The candidate is able to:

- independently plan and organize their own work and the work of support staff in the preparation of restaurant desserts in accordance with the quality standards of work in the hospitality industry,
- use raw materials, devices, energy and time responsibly and economically in the preparation of restaurant desserts,
- maintain personal hygiene and hygiene of the working environment and take responsible responsibility for the implementation of the HACCP system regulations in the preparation of restaurant desserts,
- compose recipes for desserts taking into account the rules of the profession and modern culinary trends,
- in cooperation with the superior, prepare dessert offers taking into account the characteristics of the catering establishment, guest and client needs, rules of the profession and modern culinary trends in cooperation with the head of catering,
- independently prepare desserts to order using appropriate professional mechanical, thermal and complementary cooking procedures,
- independently compose and issue desserts to order,
- responsibly take care of the procurement of raw materials and ensure proper storage of raw materials and foodstuffs in accordance with the HACCP guidelines,
- promote the sale of their services,
- communicate independently with guests, clients and colleagues, taking into account the principles of successful communication,
- use modern information and communication technology in their work.

Accessors

Verification and assessment are carried out by committees for the verification and validation of national vocational qualifications, appointed by the National Examination Centre (NEC). Committee members must be licensed by the National Examination Centre. Licences may be found here .

Assessment and completion

VALIDATION

During the guidance process the candidate prepares a portfolio, which is assessed by a committee. If the portfolio submitted by the candidate contains authentic, valid and adequate proof of the knowledge, skills and competences defined in the occupational standard, the committee may:

- validate the contents of the occupational standard in full,
- validate the contents of the occupational standard in part and define the knowledge, skills and

competence to be verified,
- refuse to validate any of the contents of the occupational standard because the candidate has not provided proof of any of the knowledge, skills and competences defined in the occupational standard, in which case it will verify the occupational standard in full.

METHODS OF VERIFICATION

In a practical work assignment, the candidate demonstrates mastery of the required occupational competences according to the requirements of the occupational standard and taking into account the prescribed documentation. In addition to the practical task, an oral defense of the completed task is performed, which includes checking knowledge of food preparation and processing procedures, preparation and serving of restaurant desserts, knowledge of work equipment, hygiene, safety and health at work, in accordance with the occupational standard Restaurant dessert maker.

Condition for obtaining certificate

Candidates demonstrate attainment of the knowledge, skills and competences defined in the catalogue of standards of vocational knowledge and skills.

Awarding body

Providers of procedures for identifying and validating national vocational qualifications are entered in a register of providers maintained in the relevant database of the National Reference Point for Occupational Qualifications. Providers include: vocational schools, companies, inter-company training centres, adult education centres, chambers of commerce, etc.

URL

https://www.nrpslo.org/podrobnosti/npk/12572301