



1. Title of the certificate (LT) <sup>1</sup>
Profesinio mokymo diplomas. Laivo virėjo modulinė profesinio mokymo programa (valstybinis kodas T43104106)
<sup>1</sup> in original language

2. Translated title of the certificate (EN) <sup>1</sup>
Qualified worker's Diploma. Ship's cook modular vocational training programme (state code T43104106)
<sup>1</sup> If applicable. This translation has no legal status.

3. Profile of skills and competences
<p><b>Competences of qualification:</b></p> <ol style="list-style-type: none"> <li>1. Describe the organization of the ship's service, the structure and equipment of the ship.</li> <li>2. Survive at sea after the ship has been abandoned.</li> <li>3. Make assessment and reduce the risk of fires.</li> <li>4. Participate in fire - fighting operations and eliminate the fire consequences.</li> <li>5. Take appropriate action in the event of emergencies and accidents.</li> <li>6. Apply precautions and contribute to the prevention of pollution of the marine environment.</li> <li>7. Eliminate ship emergency consequences.</li> <li>8. Apply occupational health and safety precautions and comply with the ship safety plan.</li> <li>9. Contribute to the effective communication on board.</li> <li>10. Contribute to the effective relationships aboard ship.</li> <li>11. Evaluate fatigue and take appropriate action to control it.</li> <li>12. Prepare and clean working place.</li> <li>13. Take care of galley equipment.</li> <li>14. Choose food products and ingredients, carry out initial preparation.</li> <li>15. Calculate the needs of food products and ingredients.</li> <li>16. Prepare semi-products.</li> <li>17. Prepare soups, hot dishes and sauces.</li> <li>18. Prepare sweet dishes.</li> <li>19. Prepare salad, snacks, garnishes and cold dishes.</li> <li>20. Make bread and pie products.</li> <li>21. Evaluate the quality of semi-products and dishes and decorate them.</li> <li>22. Provide food to seafarers.</li> <li>23. Manage galley documents.</li> </ol>

4. Range of occupations accessible to the holder of the certificate <sup>1</sup>
The ship's cook professional sphere is the work in compliance with recommendations „MESC/2013/9 Guidelines on the training of ships cooks“, MARPOL International Convention chapter V. That's why persons acquired ship's cook qualification will be able to work on board ships under Lithuanian and foreign flags.
<sup>1</sup> If applicable

<p><b>(*) Explanatory note</b></p> <p>This document is designed to provide additional information about the specified certificate and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers.</p> <p>© European Union, 2002-2014   <a href="http://europass.cedefop.europa.eu">http://europass.cedefop.europa.eu</a></p>
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5. Official basis of the certificate		
<b>Name and status of the body awarding the certificate</b> Legal entity with licence to provide formal vocational training programmes		<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry of Education and Science of The Republic of Lithuania
<b>Level of the certificate (national or international)</b> ISCED 454; LTKS IV; EKS 4		<b>Grading scale / Pass requirements</b> 10 grade scale. A Pass Grade -
<b>Access to next level of education/training</b> Possibility to continue studies at the higher level of education programme		<b>International agreements</b>
<b>Legal basis</b> Law on Education of the Republic of Lithuania Law on Vocational Education and Training of the Republic of Lithuania Resolution No. 535 of 4 May 2010 of the Government of the Republic of Lithuania "On the approval of the description of the National Qualifications Framework"		
6. Officially recognised ways of acquiring the certificate		
<b>Aggregate duration of learning required to get the certificate (in weeks):</b> 0 <b>Ratio of theoretical and practical learning (%):</b> / <b>Duration and place of apprenticeship (in weeks):</b> (0)		
<b>Possibility to include passed education:</b> passed education included by evaluating the knowledge		
<b>Description of vocational education and training received</b>	<b>Part of programme (%)</b>	<b>Duration (in weeks)</b>
School-/training centre-based		0
Workplace-based		0
Accredited prior learning		
<b>Total duration of the education/ training leading to the certificate</b>		0
<b>Entry requirements</b>		
<b>Additional information</b> More information (including the description of the national system of qualifications) at: <a href="http://www.aikos.smm.lt">www.aikos.smm.lt</a> , <a href="http://www.europass.lt">www.europass.lt</a> , <a href="http://www.euroguidance.lt">www.euroguidance.lt</a> , <a href="http://www.kpmc.lt">www.kpmc.lt</a>		
<b>The National Reference Points:</b> <a href="http://www.europass.lt">www.europass.lt</a> , <a href="http://www.smpf.lt">www.smpf.lt</a>		