



1. Title of the certificate (LT) <sup>1</sup>
Profesinio mokymo diplomas. Virėjo modulinė profesinio mokymo programa (valstybinis kodas P43101310)
<sup>1</sup> in original language

2. Translated title of the certificate (EN) <sup>1</sup>
Qualified worker's Diploma. Cook modular vocational training programme (state code P43101310)
<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. Prepare and tidy the workplace.</li> <li>2. Select kitchen equipment, inventory and tools for work and maintain them.</li> <li>3. Select food products and raw materials, perform their primary processing.</li> <li>4. Calculate the required amount of food and raw materials.</li> <li>5. Prepare semi-finished products for soups, hot dishes and sauces.</li> <li>6. Make soups, hot dishes and sauces.</li> <li>7. Evaluate the quality of soups, hot dishes and semi-finished sauces and dishes and design them.</li> <li>8. Prepare semi-finished sweet dishes.</li> <li>9. Prepare sweet dishes.</li> <li>10. Evaluate the quality of sweet and semi-prepared meals and dishes and design them.</li> <li>11. Prepare semi-finished products for salads, snacks, garnishes and cold dishes.</li> <li>12. Make salads, snacks, garnishes and cold dishes.</li> <li>13. Evaluate the quality of salads, snacks, side dishes and cold dishes semi-finished products and dishes.</li> <li>14. Select raw materials and products for the production and processing of party dishes.</li> <li>15. Prepare salads, snacks and cold dishes for parties.</li> <li>16. Make soups and hot dishes for parties.</li> <li>17. Prepare sweet dishes for parties.</li> <li>18. Evaluate the quality of dishes and serve dishes for parties.</li> <li>19. Fill hygiene register books.</li> <li>20. Label semi-finished products and dishes, recording the time of production.</li> <li>21. Follow the quantity of food products and ingredients.</li> </ol>

4. Range of occupations accessible to the holder of the certificate <sup>1</sup>
<sup>1</sup> If applicable

**(\*) Explanatory note**

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.

## 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		
Description of vocational education and training received	Part of programme (%)	Duration (in weeks)
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>		