

EUROPASS CERTIFICATE SUPPLEMENT (*)



1. Title of the certificate (LT)¹

Profesinio mokymo diplomas. Virėjo modulinė profesinio mokymo programa (valstybinis kodas M43101302)

¹in original language

2. Translated title of the certificate (EN)1

Qualified worker's Diploma. Cook modular vocational training programme (state code M43101302)

¹If applicable. This translation has no legal status.

3. Profile of skills and competences

Competences of qualification:

- 1. Prepare and clean working place.
- 2. Take care of kitchen equipment.
- 3. Choose food products and ingredients, carry out initial preparation.
- 4. Calculate the needs of food products and ingredients.
- 5. Prepare semi-products.
- 6. Prepare soups, hot dishes and sauces.
- 7. Evaluate the quality of semi- products and dishes and decorate them.
- 8. Prepare sweet dishes.
- 9. Prepare salad, snacks, garnishes and cold dishes.
- 10. Choose ingredients and products for party dishes and prepare them.
- 11. Prepare salad, snacks and cold dishes for parties.
- 12. Prepare soups and hot dishes for parties.
- 13. Prepare sweet dishes for parties.
- 14. Evaluate quality and serve dishes for parties.
- 15. Fill in hygiene register books.
- 16. Mark packages of food products and ingredients and fix production preparation time.
- 17. Follow quantity of food products and ingredients.

4. Range of occupations accessible to the holder of the certificate¹

The main object of activity of a cook: making and serving main courses, cold dishes, snacks, side dishes, sauces and desserts.

¹ 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.

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5. Official basis of the certificate		
Name and status of the body awarding the certificate Legal entity with licence to provide formal vocational training programmes	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education and Science of The Republic of Lithuania	
Level of the certificate (national or international)	Grading scale / Pass requirements	
ISCED 354; LTKS IV; EKS 4	10 grade scale. A Pass Grade -	
Access to next level of education/training	International agreements	
Possibility to continue learning at the higher level of education programme		

Legal basis

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

Aggregate duration of learning required to get the certificate (in weeks): 67

Ratio of theoretical and practical learning (%): 29/71 Duration and place of apprenticeship (in weeks): (0)

Possibility to include passed education: passed education included by evaluating the knowledge

Description of vocational education and training received	Part of programme (%)	Duration (in weeks)
School-/training centre-based	29	20
Workplace-based	71	47
Accredited prior learning		
Total duration of the education/ training leading to the certificate		67

Entry requirements

Additional information

More information (including the description of the national system of qualifications) at: www.aikos.smm.lt, www.europass.lt, www.euroquidance.lt, www.kpmpc.lt

The National Reference Points:

www.europass.lt, www.smpf.lt