

**1. TITLE OF THE CERTIFICATE (CZ)<sup>(1)</sup>**

**Vysvědčení o maturitní zkoušce z oboru vzdělání:  
65-41-L/01 Gastronomie (denní studium)**

<sup>(1)</sup> In the original language

**2. TRANSLATED TITLE OF THE CERTIFICATE<sup>(2)</sup>**

**Maturita Certificate in:  
65-41-L/01 Gastronomy (full-time study)**

<sup>(2)</sup> This translation has no legal status.

**3. PROFILE OF SKILLS AND COMPETENCES**
**General competences:**

- be familiar with various methods of learning, use sources of information well, show functional literacy;
- understand assignments or identify the cores of problems, exert variable solutions, work both independently and within a team;
- communicate in one foreign language at the level of at least B1 of the Common European Framework of Reference for Languages;
- cope with changing socio-economic conditions, be financially literate;
- be aware of the labour market mechanisms, and of the employee-employer relationships, act on career decisions responsibly, understand the significance of lifelong learning;
- use basic mathematics and the basic principles of physics and chemistry when needed in daily situations;
- work with the means of information and communication technologies, exploit adequate sources of information, handle information effectively;
- act in an environmentally-conscious manner and in compliance with strategies for sustainability;
- support values of local, national, European and world cultures, recognize the value of life;
- exert fundamentals of health protection, occupational safety, and fire prevention and safety;
- exert norms and prescriptions in the field.

**Vocational competences:**

- handle the technology for preparation of meals - prepare dishes of Czech cuisine, typical dishes of the international cuisine and balanced diet meals, distribute and store them in compliance with the regulations;
- have knowledge of the range of foods and beverages and their gastronomy utility;
- handle the types and techniques of sale and service;
- use appropriate forms of service and inventory according to the place and nature of social event;
- speak and socially interact with guests in the native and foreign language, act professionally;
- build menus and menu lists according to gastronomic rules and other aspects;
- organize and coordinate work-teams in the production and sales;
- organizationally ensure preparation, progress and completion of gastronomic events;
- draw up cost calculations of products and services;
- use marketing tools for the presentation of gastronomic shop, offer services and products;
- have knowledge of modern forms of sales in restaurants;
- keep operating administration and records of the of motion of assets, raw materials, products and services using a PC;
- draw up operational and long-term plans;
- acquire, evaluate and effectively use economic information to the management of operating segments;
- ensure basic activities of personal character.

**4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE**

The graduate is employed in middle management in the field of gastronomy, in work activities related to the operation of gastronomic restaurants and other catering establishments.



He/she can perform professional catering, operational and commercial business activities in the position of an employee or as self-businessman.

Examples of possible jobs: restaurant or hotel worker, cook, chef, waiter-specialist, head waiter.

## 5. OFFICIAL BASIS OF THE CERTIFICATE

<b>Name and status of the body awarding the certificate</b> Hotelová škola, Plzeň, U Borského parku 3 U Borského parku 3 Plzeň 30100 CZ public school		<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry of Education, Youth and Sports Karmelitská 7 118 12 Praha 1 Czech Republic
<b>Level of the certificate (national or international)</b>  Upper secondary education completed by the Maturita examination <b>ISCED 354, EQF 4</b>	<b>Grading scale</b>	
	<b>Result in the general section – success rate in % Czech language and literature, foreign language:</b> more than 87 % to 100 % excellent - 1 more than 73 % to 87 % commendable - 2 more than 58 % to 73 % good - 3 44 % to 58 % sufficient - 4 0 % and less than 44 % insufficient - 5 <b>Mathematics and Advanced Mathematics:</b> more than 85 % to 100 % excellent - 1 more than 67 % to 85 % commendable - 2 more than 49 % to 67 % good - 3 33 % to 49 % sufficient - 4 0 % and less than 33 % insufficient - 5	<b>Pass requirements</b> 1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) <b>Overall assessment:</b> Prospěl s vyznamenáním: Pass with Honours (the average mark is ≤ 1,5) Prospěl: Pass (an examination mark is not worse than 4) Neprospěl: Fail (the examination mark in one or more subjects is 5)
<b>Access to next level of education / training</b> ISCED 655/645/746, EQF 6 and EQF 7 (EQF7 only for Long first degree programmes at Master's)		<b>International agreements</b>
<b>Legal basis</b> Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations Ss. 22 and 24 of the Decree No. 177/2009 Coll., on Detailed Conditions for Completing Education by the School-leaving Examination in Secondary Schools, as amended.		

## 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme	Duration
<ul style="list-style-type: none"> <li>School- / training centre-based</li> <li>Workplace-based</li> <li>Accredited prior learning</li> </ul>	The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers' needs.	
Total duration of the education / training leading to the certificate		<b>4 years / 4 096 lessons</b>
<b>Entry requirements</b> Completed compulsory school education		
<b>Additional information</b> More information (including a description of the national qualifications system) available at: <a href="http://www.npicr.cz">www.npicr.cz</a> and <a href="http://www.eurydice.org">www.eurydice.org</a>		
<b>National Pedagogical Institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1</b>		  stamp and signature <b>Done at Prague for the school year 2022/2023</b>

### (\*) Explanatory note

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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