



CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE ()

Cook at sea

2. TRANSLATED TITLE OF THE CERTIFICATE (IS)

Matsveinn

This translation has no legal status.

3. DESCRIPTION OF KNOWLEDGE AND SKILLS

The Holder

- plans provisions for longer and shorter periods of time, writes up shopping lists and is responsible for the provisioning
- prioritises tasks, prepares the work and the working areas
- makes up menus according to the dietary recommendations of The Public Health Institute of Iceland and the nutritional needs of people who may have all their daily meals in a canteen
- cooks all conventional family food taking nutritional value and healthiness into account and presents the food in a tasteful way
- prepares food in accordance with accepted cooking methods
- cooks all regular convenience food as well as festive dishes
- knows the correct handling of tableware, setting the table and dressing the table according to different menus and occasions

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

A cook at sea cooks all dishes on offer in kitchens of smaller fishing and freight vessels as well as small canteens. A cook at sea serves people who dine with him on an everyday basis, plans menus and offers food according to health and nutritional value of the dishes on offer. A cook at sea can under the circumstances cook dishes for those with food allergy or intolerance. A cook at sea is responsible for the purchase of ingredients and other provisions for the kitchen.

(*) 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.

More information on transparency is available at: www.cedefop.eu.int/transparency

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5. OFFICIAL BASIS OF THE CERTIFICATE

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| <p>Name and status of the body awarding the certificate</p> <p>An Icelandic upper secondary school operating on the basis of the Upper Secondary School Act and the National Curriculum for Upper Secondary Schools, issued by the Minister of Education, Science and Culture.</p> | <p>Name and position of governing body or region that looks after certifying or confirming the certificate</p> <p>The Ministry of Education, Science and Culture</p> |
| <p>Level of the certificate (national or international)</p> <p>Upper secondary school level Isced 3</p> | <p>Grading scale / Pass requirements</p> <p>1-10 Passing grade 5.</p> |
| <p>Access to next level of education/training</p> <p>Additional studies for matriculation.</p> | <p>International agreements</p> |
| <p>Legal basis</p> <p>The Upper Secondary School Act no. 92/2008.</p> | |

6. FRAMEWORK AND ORGANISATION OF TRAINING

The average duration of the education and training programme is one year, organised as follows; formal education for one school term, or 18 weeks including examinations, followed by 24 weeks of on-the-job training

Entry requirements

Primary school graduation certificate

Additional information

Further information may be found on <http://eng.menntamalaraduneyti.is/>

National reference point

The Ministry of Education, Science and Culture, <http://eng.menntamalaraduneyti.is/>