



CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE ()

Assistant chef

2. TRANSLATED TITLE OF THE CERTIFICATE (IS)

Aðstoðarkokkur

This translation has no legal status.

3. DESCRIPTION OF KNOWLEDGE AND SKILLS

The Holder

- receives processed and unprocessed foodstuffs, categorizes, compares and checks the goods against the delivery note and puts them into storage
- evaluates the condition and quality of the foodstuffs according to the information given on the package, checks the temperature and general quality standards
- is familiar with the rules on traceability of goods and services as well as the handling of goods and services
- ensures the quality criteria of internal control in workplaces has been adhered to
- establishes work procedures according to the nature of the work, makes lists of orders and tasks, prioritises tasks and prepares working areas
- prepares fruit and vegetables and makes them ready for cooking and consumption
- cooks all the main breakfast dishes and sets up breakfast buffets
- cooks all conventional family food
- cooks all regular convenience food and finishes the cooking of pre-cooked food ready to be served
- bakes all types of regular bread and partially-prepared bread
- participates in the setting up of small and big buffets and salad bars
- prepares food in accordance with accepted cooking methods
- is familiar with serving portions suitable for the needs of different groups of people
- is familiar with methods used to preserve food such as to salt, cook, smoke (hot- and cold smoke), marinate and pickle meat and sea food

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

Assistant chefs work where food is cooked professionally, such as in fast food restaurants, canteens, cafés, restaurants and hotels. They work under supervision of qualified chefs or other professional cooks where applicable. They can also work independently in fast food restaurants, cooking normal family food and cooking of pre-prepared meals in smaller establishments. Their duties include receiving foodstuffs, preparing food, cooking and serving as applicable following current safety and hygienic criteria and regulations on internal control.

(*) 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

© European Communities 2002

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate 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.	Name and position of governing body or region that looks after certifying or confirming the certificate The Ministry of Education, Science and Culture
Level of the certificate (national or international) Upper secondary school level Isced 3	Grading scale / Pass requirements 1-10 Passing grade 5.
Access to next level of education/training Additional studies for a journeyman's examination in cooking	International agreements
Legal basis The Upper Secondary School Act no. 92/2008	

6. FRAMEWORK AND ORGANISATION OF TRAINING

The average duration of the education and training programme is two years, organised as follows; formal education for two school terms, or 36 weeks including examinations, followed by 52 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/>