



CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE ()

Open-sandwich maker

2. TRANSLATED TITLE OF THE CERTIFICATE (IS)

Smurbrauðsjómfrú

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
- cooks and prepares ingredients used for toppings, egg dishes and deserts making certain they retain their nutritional value
- conserves, makes spice mixtures, salts away, pickles vegetables, makes meat gelatine, fish gelatine and vegetable gelatine and other garnishes used when making open sandwiches
- makes up recipes and puts together menus of open sandwiches
- bakes the most popular types of bread used for open sandwiches and other savory bread dishes
- cooks, decorates and presents open sandwiches, canapés and other savoury bread dishes and bakes, cocktail nibbles, sandwiches, herring dishes, cold lunch dishes, hors-d'oeuvres and cheese dishes
- puts together a breakfast buffet and different other buffets with hot and cold food

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

An open-sandwich maker works where different types of savoury bread dishes are offered, such as in canteens, hotels, guesthouses, restaurants, cafeterias and pubs. Also in specialised open sandwich cafeterias and other places that offer meals and catering services. The duties of an open-sandwich maker also include the purchasing of foodstuffs, to receive and see to that the delivery procedure is correct where applicable and goods stored according to approved standards. An open-sandwich maker prepares open sandwiches, sandwiches, canapés, snacks, savoury layered loafs, lunch dishes, hors-d'oeuvres, salad dishes and salad dressings aiming for the best use of ingredients and tasteful presentation. An open-sandwich maker furthermore works with the presentation of buffets with hot and cold dishes and breakfast buffes. He/she makes up sandwich menus according to approved professional standards and the variety required in the workplace. He/she understands and works according to certain procedures that are used in the food industry and when clearing work areas in the food industry.

(*) 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

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 matriculation.	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 three years, organised as follows: formal education for three school terms, or 54 weeks including examinations, and 80 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/>