



# CERTIFICATE SUPPLEMENT (\*)



## 1. TITLE OF THE CERTIFICATE (EN)

**Waiter**

## 2. TRANSLATED TITLE OF THE CERTIFICATE (IS)

**Framreiðslumaður, framreiðsla**

This translation has no legal status

## 3. PROFILE OF KNOWLEDGE AND SKILLS

### The holder

- prepares and supervises preparations for different meetings, receptions, meals or parties in an appropriate manner. Is responsible for the clearing up in restaurants, catering rooms and bars and supervises the procedure
- decides on the appropriate way of service according to the occasion, supervises parties in the restaurant together with the chefs. Organises and supervises the work in the bar
- puts together food and drink menus and cocktail-lists. Mixes, pours and serves alcoholic and non-alcoholic drinks as well as a selection of coffee based drinks
- has extensive and useful knowledge about the history and development of winemaking, knows the determining factors and characteristics of the most popular grapes. Knows the process of winemaking, fortified wines, distilled spirits and beer
- welcomes guests in an appropriate manner and is tactful and service minded. Shows understanding and willingness to accommodate the needs and wishes of customers who have different customs, traditions and cultural backgrounds
- is able to give guests information and advice, e.g. on the ingredients and cooking methods of the food on the menu and advise on the choice of suitable drinks to accompany the meal
- is discreet and aware of his professional and moral responsibilities
- is capable to oversee the daily operation of the dining room, makes responsible plans for the operation of the restaurant and cashes up according to the sale system used by the restaurant. Is responsible for recruiting both part time and full time staff
- knows the specialised vocabulary of the trade and is able to express and give guidance on professional issues.

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

A waiter works in catering and prepares meetings, receptions, meals and parties as well as being responsible for the daily operations in restaurants. He also makes plans regarding restaurant operation and staff recruitment and development. A waiter works where food is sold professionally, such as in restaurants, cafés, hotels, aeroplanes and passenger vessels. Authorised to work as waiters are those who have earned a journeyman's certificate issued by the Minister of Industries and Innovation.

### (\*) 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](http://www.cedefop.eu.int/transparency)

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## 5. OFFICIAL BASIS OF THE CERTIFICATE

<p><b>Name and status of the body awarding the certificate</b> 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><b>Name and position of governing body or region that looks after certifying or confirming the certificate</b> The Ministry of Education, Science and Culture</p>
<p><b>Level of the certificate (national or international)</b> Upper secondary school level Isced 3 Icelandic Qualifications Framework (ISQF) Level 3 – EQF Level 4</p>	<p><b>Grading scale / Pass requirements</b> 1-10 Passing grade 5.</p>
<p><b>Examples of further educational opportunities</b> Studies for master of crafts examination, additional studies for matriculation or technical studies</p>	<p><b>International agreements</b></p>
<p><b>Legal basis</b> The Upper Secondary School Act no. 92/2008, regulation regarding journeyman's examination no. 698/2009. The Industrial Act no. 42/1978 and regulations on Authorised Branches of Industry no. 940/1999</p>	

## 6. FRAMEWORK AND ORGANISATION OF TRAINING

<p>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.</p> <p><b>Entry requirements</b> To have passed final exams of compulsory education</p> <p><b>Additional information</b> Further information may be found on <a href="http://eng.menntamalaraduneyti.is">http://eng.menntamalaraduneyti.is</a></p> <p><b>National reference point</b> The Ministry of Education, Science and Culture, <a href="http://eng.menntamalaraduneyti.is">http://eng.menntamalaraduneyti.is</a></p>
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