



CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE (EN)

Cook

2. TRANSLATED TITLE OF THE CERTIFICATE (IS)

Matreiðslumaður - matreiðsla

This translation has no legal status

3. PROFILE OF KNOWLEDGE AND SKILLS

The holder

- is able to use all the fifteen major traditional and modern cooking methods with regard to ingredients. Takes health and nutritional value into consideration when cooking and presents the food tastefully for serving is familiar with mainstream Icelandic and international cooking. Is able to cook according to different cultural and national traditions and understands the connection between food traditions and culture
- receives processed and unprocessed foodstuffs, categorizes and evaluates their condition and quality according to the information given on the package, checks the temperature and general quality standards puts them into storage
- is able to compare the quality of seasonal foodstuffs with the emphasis on their harvest season and cultivation methods
- adapts the cooking to fit the needs of different target groups and individuals. Prepares menus suitable for different occasions and clients' requests and gives advice on the choice of dishes and in what order it is served
- has good service attitude towards his clients
- has a sound knowledge of food allergies and intolerances and how to respond to them
- works independently and establishes work procedures according to the nature of the work, prioritises tasks and prepares working areas. Makes lists of orders and tasks
- uses hand-held tools and has good skills for cutting and handling of vegetables, fish and meat. Cleans and disinfects the premises, equipment and tools according to required hygiene standards
- is aware of what causes work related accidents, makes use of safety equipment and adheres to the rules and regulations of safety in the workplace including the right physical exertion
- shows respect for the trade, the foodstuffs and how it is utilised as well as responsibility towards sustainability.

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

A chef cooks and prepares dishes to be served. A chef works where food is prepared professionally, such as in hotels, restaurants, cafeterias and passenger ships. Chefs also work where cooking is a part of other services provided such as in canteens, freighters and medical institutions. Authorised to work as chefs are those who have earned a journeyman's certificate in cooking, issued by the Minister of Industry 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

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5. OFFICIAL BASIS OF THE CERTIFICATE

<p>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.</p>	<p>Name and position of governing body or region that looks after certifying or confirming the certificate The Ministry of Education, Science and Culture</p>
<p>Level of the certificate (national or international) Upper secondary school level Isced 3 Icelandic Qualifications Framework (ISQF) Level 3 – EQF Level 4</p>	<p>Grading scale / Pass requirements 1-10 Passing grade 5.</p>
<p>Examples of further educational opportunities Studies for master of crafts examination, additional studies for matriculation or technical studies</p>	<p>International agreements</p>
<p>Legal basis 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 four years, organised as follows: formal education for three school terms, or 54 weeks including examinations, and 126 weeks of on-the-job training. The programme concludes with a journeyman's examination.</p>
<p>Entry requirements To have passed final exams of compulsory education</p>
<p>Additional information Further information may be found on http://eng.menntamalaraduneyti.is</p>
<p>National reference point The Ministry of Education, Science and Culture, http://eng.menntamalaraduneyti.is</p>