

1. TITLE OF THE CERTIFICATE (CZ)<sup>(1)</sup>

**Vysvědčení o maturitní zkoušce z oboru vzdělání:  
65-41-L/51 Gastronomie (denní studium)**

<sup>(1)</sup> In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE<sup>(2)</sup>

**Maturita Certificate in:  
65-41-L/51 Gastronomy (full-time study)**

<sup>(2)</sup> This translation has no legal status.

## 3. PROFILE OF SKILLS AND COMPETENCES

**General competences:**

- be familiar with various methods of learning, use sources of information well, show functional literacy;
- understand assignments or identify the cores of problems, exert variable solutions, work both independently and within a team;
- communicate in one foreign language at the level of at least B1 of the Common European Framework of Reference for Languages;
- cope with changing socio-economic conditions, be financially literate;
- be aware of the labour market mechanisms, and of the employee-employer relationships, act on career decisions responsibly, understand the significance of lifelong learning;
- use basic mathematics and the basic principles of physics and chemistry when needed in daily situations;
- work with the means of information and communication technologies, exploit adequate sources of information, handle information effectively;
- act in an environmentally-conscious manner and in compliance with strategies for sustainability;
- support values of local, national, European and world cultures, recognize the value of life;
- exert fundamentals of health protection, occupational safety, and fire prevention and safety;
- exert norms and prescriptions in the field.

**Vocational competences:**

- perform and organize gastronomy activities, manage catering operations;
- organize and coordinate activities of work teams in the production and sales;
- ensure organization of the preparation, course and ending of gastronomic events;
- ensure compliance with health regulations in gastronomy facilities;
- ensure supplies and proper preservation and storage of raw materials;
- apply principles of rational nutrition and alternative diets;
- process raw materials, prepare meals and drinks, check preparation methods and final quality on the basis of previous knowledge of technological procedures;
- organize, manage and control the sales of products and services, control systems and serving methods for guests;
- have knowledge of foreign cuisines, modern and experience gastronomy, respond to new trends in catering;
- use marketing tools for the presentation of gastronomic shop, for the offer of services and products;
- have knowledge of modern forms of supply and sale of products and services in gastronomy, calculate prices of products and services;
- draw up operational and long-term plans of the development of the company;
- acquire, evaluate and effectively use economic information to the management of operating segments;
- have knowledge of labour law issues;
- lead business administration, records of fixed assets, raw materials, products and services, monitor financial flows;
- have a basic knowledge of hotel operations, hotel management agenda, hotel management and marketing services.

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

The graduate is employed in middle management in the field of gastronomy, in work activities related to the operation of gastronomic restaurants and other catering or accommodation establishments.



He/she can perform professional catering, operational and commercial business activities in the position of an employee or as self-businessman.

Examples of possible jobs: restaurant manager or hotel manager, cook, chef, waiter-specialist, head waiter.

**5. OFFICIAL BASIS OF THE CERTIFICATE**

<b>Name and status of the body awarding the certificate</b> Střední odborná škola obchodu a služeb, Olomouc, Štursova 14 Štursova 14 Olomouc 779 00 CZ public school		<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry of Education, Youth and Sports Karmelitská 7 118 12 Praha 1 Czech Republic
<b>Level of the certificate (national or international)</b>  Upper secondary education completed by the Maturita examination <b>ISCED 354, EQF 4</b>	<b>Grading scale</b>	
	<b>Result in the general section – success rate in % Czech language and literature, foreign language:</b> more than 87 % to 100 % excellent - 1 more than 73 % to 87 % commendable - 2 more than 58 % to 73 % good - 3 44 % to 58 % sufficient - 4 0 % and less than 44 % insufficient - 5 <b>Mathematics and Advanced Mathematics:</b> more than 85 % to 100 % excellent - 1 more than 67 % to 85 % commendable - 2 more than 49 % to 67 % good - 3 33 % to 49 % sufficient - 4 0 % and less than 33 % insufficient - 5	<b>Pass requirements</b> 1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) <b>Overall assessment:</b> Prospěl s vyznamenáním: Pass with Honours (the average mark is ≤ 1,5) Prospěl: Pass (an examination mark is not worse than 4) Neprospěl: Fail (the examination mark in one or more subjects is 5)
<b>Access to next level of education / training</b> ISCED 655/645/746, EQF 6 and EQF 7 (EQF7 only for Long first degree programmes at Master's)	<b>International agreements</b>	
<b>Legal basis</b> Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations Ss. 22 and 24 of the Decree No. 177/2009 Coll., on Detailed Conditions for Completing Education by the School-leaving Examination in Secondary Schools, as amended.		

**6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE**

Description of vocational education and training received	Percentage of total programme	Duration
<ul style="list-style-type: none"> <li>• School- / training centre-based</li> <li>• Workplace-based</li> <li>• Accredited prior learning</li> </ul>	The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers' needs.	
Total duration of the education / training leading to the certificate		<b>2 years / 2 048 lessons</b>
<b>Entry requirements</b> Upper secondary education completed by the final examination – Apprenticeship Certificate (ISCED 353, EQF 3)		
<b>Additional information</b> More information (including a description of the national qualifications system) available at: <a href="http://www.npicr.cz">www.npicr.cz</a> and <a href="http://www.eurydice.org">www.eurydice.org</a>		
<b>National Pedagogical Institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1</b>		  stamp and signature <b>Done at Prague for the school year 2021/2022</b>

**(\*) Explanatory note**

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

© European Union, 2002-2022 | <https://www.europass.eu>, <https://www.europass.cz>