



Europass certificate supplement (*)



1. Title of the certificate ^(A)

Diploma di Istruzione Professionale
Indirizzo SERVIZI PER L'ENOGASTRONOMIA E L'OSPITALITÀ ALBERGHIERA
Articolazione: "ENOGASTRONOMIA"

^(A) In the original language

2. Translated title of the certificate ^(B)

Upper secondary education diploma – Vocational schools
SERVICES FOR HOTEL HOSPITALITY, FOOD AND BEVERAGES
Specialization: "FOOD AND BEVERAGES"

^(B) If applicable. This translation has no legal status.

3. Profile of skills and competences (**)

On completion of the education/training pathway, the holder of the certificate is able to:

Skills common to all vocational schools

- use the vocabulary and expressions of the Italian language based on communication needs in different contexts: social, cultural, scientific, economic, technological;
- establish links between local, national and international cultural traditions, in a cross-cultural perspective and for the purposes of study and work mobility;
- use the cultural tools and methodologies acquired to take on a rational, critical, creative and responsible attitude towards reality, the phenomena and problems encountered, also for lifelong learning purposes;
- use and develop visual communication and multimedia tools also with reference to the expressive strategies and technical tools of online communication;
- command the English language and, if applicable, another EU language and use the sectorial language related to the education pathway in order to interact within various communicative and professional contexts, at level B2 of the Common European Framework of Reference for Languages (CEFR);
- use the language and methods of mathematics to organise and adequately evaluate qualitative and quantitative information;
- apply project management methods and techniques;
- write technical reports and document individual and group activities with regard to specific work situations;
- identify and use communication and team-working tools as appropriate to the sector organizational and professional contexts.

Skills of the *Food and Beverages* specialization

- work fulfilling the quality requirements of the relevant supply chain;
- use process techniques and management tools in developing food and beverage, restaurant and tourist/hotel services and products;
- integrate customer-oriented professional skills with language skills by using communication and relational methods to maximise service quality and coordination with the rest of the workforce;
- enhance and promote local, national and international traditions by singling out new trends in the supply chain;
- apply national and international regulations in force on product safety, transparency and traceability;
- implement planning, adjustment and monitoring strategies in order to maximise the production of goods and services in the light of the specific contexts;
- control and use food and beverages according to organoleptic properties, category, chemical-physical properties, nutrition and gastronomic criteria;
- plan menus consistent with the context and customer requests, also in relation with specific dietary requirements;
- adapt and organise production and sales based on market demand while promoting typical products.

4. Range of occupations accessible to the holder of the certificate

The certificate holder can work as a mid-level employee in private or public companies in the Ho.Re.Ca. sector, fast food, diners, delicatessens, artisan or industrial companies producing bread, pastry products for small-scale or large-scale distribution, delicatessen catering and facilities for catering and banqueting services, in the following positions:

- cook in hotels, restaurants and other hospitality establishments
- cook in railway, air, sea and motorway catering
- pizza maker
- executive chef, chef de cuisine
- sous chef, chef de partie
- commis chef
- pastry and chocolate maker
- prepared or ready meals preparation, cooking and sale operator
- meal preparation operator
- counter service assistant
- counter assistant
- kitchen assistant
- operator preparing meals for specific dietary and food intolerance requirements

Furthermore, he/she can work as a freelancer, in compliance with the applicable law, as:

- pastry, chocolate or ice cream shop manager
- café or food and wine product shop manager

5. Official basis of the certificate

Name and status of the body awarding the certificate (***)	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, University and Research www.istruzione.it
Level of the certificate (national or international) EQF level 4	Grading scale / Pass requirements State examination. Final grade out of 100. The full scale is used. Minimum passing grade to obtain the certificate: 60/ 100 A final grade of 100/100 cum laude can also be obtained.
Access to next level of education/training <ul style="list-style-type: none">• Higher Technical Education and Training (IFTS)• Higher Technical Education (ITS)• Universities• Military Academies• Higher Level Arts and Music Education (AFAM)	International agreements
Legal basis Decree of the President of the Republic no. 87 of 15 March 2010	

6. Officially recognised ways of acquiring the certificate

Description of education/ vocational training received	Percentage of total education/training programme (%)	Duration (hours/weeks/months/years)
School-/training centre-based		Standard learning: 1056 hours/year for 5 years
Workplace, internship / work placement / apprenticeship /school-work alternation		The certificate holder can have completed school-work alternation, internship, work placement or apprenticeship pathways and activities documented and officially recognised for the acquisition of the certificate.
Accredited prior learning		-
Total duration of the education/training leading to the certificate		5 years

Entry requirements

Lower secondary school leaving diploma.

Additional information

Yearly school hours are divided into mandatory subjects and activities and optional subjects if provided for in the Educational Plan drawn up by each school.

Schools can allocate a percentage of the total hours of the national study plans (up to 20% in the first two years, 20% in the third and fourth years and 20% in the fifth year) to tailor curricula to local needs.

Schools can flexibly allocate a percentage of the total hours of the national study plans to carry out regional professional qualification pathways (up to 25% in the first two years).

Schools can set up a scientific committee made up of teachers and work experts.

Activities and modules related to "Citizenship and Constitution" are envisaged in the historical-geographical and historical-social fields.

Details regarding the School/Certificate holder

School awarding the certificate:

Name of the holder of the certificate:

Attachment of certificate no.:

^(*) 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 available at: <http://europass.cedefop.europa.eu>

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() The present document does not constitute/replace certification of the competencies of the certificate holder**

(*) The reference data of this supplement are indicated in the last box**