

# europass Certificate supplement<sup>(\*)</sup>



## 1. TITLE OF THE CERTIFICATE (NL)

Diploma Beroepsonderwiis Kwalificatie: Medewerker fastservice Kwalificatiedossier: Fastservice

In the original language

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

**Certificate Senior Secondary Vocational Education** Qualification: Fast food service worker Qualification file: Fast food service

This translation has no legal status

#### PROFILE OF SKILLS AND COMPETENCES

The most important duties of a Fast food service worker are:

Core task 1: Makes company premises ready for use and prepares and/or assembles fast-service products:

- 1.1 Carries out preparatory tasks for production and distribution process:
- 1.2 Carries out production tasks;
- 1.3 Keeps the production, distribution and other quest areas clean throughout his shift;
- 1.4 Carries out finishing tasks in the production and distribution area.

Core task 2: Sells fast-service products and offers hospitality to guests:

- 2.1 Sells products:
- 2.2 Operates and manages the cash register:
- 2.3 Distributes orders:
- 2.4 Deals with non-standard behaviour:
- 2.5 Receives and deals with complaints from guests.

Core task 3: Manages stocks and makes orders:

- 3.1 Checks stocks and makes orders;
- 3.2 Receives and checks raw materials and goods;
- 3.3 Transports raw materials and goods and ensures their storage.

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

In the fast-service sector the Fast food service worker carries out tasks in various fast-service businesses. Possibilities include fast-food restaurants, buffet restaurants, company canteens, cafeterias and beach pavilions, ice cream parlours, coffee houses and the tearooms, bake-off companies, sandwich outlets, lunchrooms, pizza takeaway and home delivery services and pancake restaurants.

In the catering sector, the Fast food service worker contributes to the restaurant services in a company, in education, a government institution or institutional organisation on behalf of a contract catering organisation.

#### 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 is available at: http://www.europass.cedefop.europa.eu/

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5. OFFICIAL BASIS OF THE CERTIFICATE	
Name and status of the body awarding the certificate The certificate issued on completion of the programme is signed by the examination board at the school where the pupil attended the programme.	providing accreditation/recognition of the certificate
Level of the certificate (national or international) Qualification level 2 of the Dutch VET qualification structure Characteristics: intended as an initial qualification, which everyone should at least obtain. The participant develops skills in order to be able to carry out practical tasks and is responsible for his or her own block of tasks. NLQF level 2 - EQF level 2 - ISCED 3C	Grading scale / Pass requirements  10 excellent  9 very good  8 good  7 very satisfactory  6 pass  5 fail  4 unsatisfactory  3 very unsatisfactory  2 poor  1 very poor
Access to next level of education/professions With a diploma at qualification level 2, transfer is possible to a course at qualification level 3.	International agreements
Legal basis	

Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 94190 The education and training for this qualification is offered as of August 1, 2012.

## 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Senior secondary vocational education features two learning pathways: the school-based pathway (bol) and the training on the job pathway (bbl).

In the school-based pathway, the majority of the course consists of theory at school. The extent of the practical component (vocational practice) is between 20% and 60%. In the training on the job pathway, the extent of vocational practice is at least 60% of the course. The participant works four days a week in a training company, and attends school for theory subjects just one day a week.

In principle it is possible to follow both learning pathways, but which pathway is offered will depend on the individual educational institution.

Average duration of the education/ training leading	2 years (3200 study hours) (depending on previous
to the certificate	education)

#### **Entry requirements**

The certificate preparatory vocational secondary education (vmbo) basic vocational programme, or a comparable level.

#### 7. ADDITIONAL INFORMATION

Dutch senior secondary VET is based on qualification files, that each contain one or more qualifications. The information in section 3 and 4 is drawn directly from the qualification file, that is composed by the Centre of Expertise. The complete qualification file is available at <a href="https://www.kwalificatiesmbo.nl">www.kwalificatiesmbo.nl</a>, only in Dutch.

Additional information, including a description of the Dutch national qualifications system, is available at the Netherlands National Reference Point (NRP) for VET: <a href="https://www.nlnrp.nl">www.nlnrp.nl</a>

SBB has been appointed by the Ministry of Education, Culture and Science as NRP.