



1. TITLE OF THE CERTIFICATE (NL)

Diploma Beroepsonderwijs
Kwalificatie: Gastronom/sommelier
Kwalificatiedossier: Medewerker bediening/café-bar

In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Certificate Senior Secondary Vocational Education
Qualification: Gastronome/sommelier
Qualification file: Service assistant/cafe-bar

This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

The most important duties of a Gastronome/sommelier are:

Core task 1: Serves and prepares drinks and food

- 1.1 Takes reservations
- 1.2 Receives guests
- 1.3 Advises the guest and takes the order
- 1.4 Prepares drinks ready for serving
- 1.5 Serves the order and clears away
- 1.6 Creates a suitable atmosphere
- 1.7 Monitors the atmosphere
- 1.8 Takes payment for the order(s) and bids farewell
- 1.9 Makes proposals for the composition of the menu, drink list and wine list

Core task 2: Carries out preparatory and finishing off working duties

- 2.1 Carries out preparatory working duties
- 2.2 Carries out final working duties and maintenance working duties
- 2.3 Closes up the cash register

Core task 3: Manages the stock and orders

- 3.1 Inspects and orders the stock
- 3.2 Requests quotations and selects suppliers
- 3.3 Receives and inspects the order
- 3.4 Unpacks the order and stores it away

Core task 4: Supervises and carries out management tasks

- 4.1 Provides a contribution towards the development of the hospitality concept and monitors this
- 4.2 Makes analyses for budgets and makes suggestions
- 4.3 Provides support in the recruitment and selection of new colleagues
- 4.4 Carries out performance and assessment interviews
- 4.5 Plans and divides up the working duties
- 4.6 Supervises and manages colleagues
- 4.7 Motivates and stimulates collaboration within the team

*** 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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3. PROFILE OF SKILLS AND COMPETENCES

- 4.8 Monitors and evaluates processes and procedures on the workfloor
 4.9 Holds work meeting
 4.10 Signals and evaluates trends and developments

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

The Gastronome/sommelier Gastronoom/sommelier primarily works for catering companies which provide food and beverages – these companies belong to the higher segment. They could be large and small companies.

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.	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, Culture and Science
Level of the certificate (national or international) Qualification level 4 of the Dutch VET qualification structure Characteristics: non-job related skills such as tactical and strategic capacities. The professional bears his or her own responsibility, which is not only related to practical implementation in terms of monitoring and supervision, but also a more formal, organisational responsibility. The range of tasks also includes drafting new procedures. NLQF level 4 - EQF level 4 - ISCED 3A	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 The Gastronome/sommelier can by means of a horizontal flow through reach the position of managerial service and develop towards manager/entrepreneur catering. The Gastronome/sommelier could also start in the purchasing of wine or in a liquor store. Next, the Gastronome/sommelier can by means of a vertical flow through reach the position of adjoining hbo courses, such as training for Wine expert, Instructor consumptive techniques, International hospitality, management or the <i>Hoger hotelonderwijs</i> – an advanced form of hotel education.	International agreements The profession of Gastronome/sommelier is not regulated in the Netherlands. However the education and training for this profession on qualification level 4 is regulated under the European directive 2005/36/EC, amended by directive 2013/55/EU. The regulated education and training gives access to regulated professions at the level of a diploma according to article 11 of this directive.
Legal basis Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 94163 The education and training for this qualification is offered as of August 1, 2011.	

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 to the certificate	4 years (6400 study hours) (depending on previous education)
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Entry requirements

The certificate preparatory vocational secondary education (vmbo) advanced vocational programme, combined programme, or theoretical 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 <http://kwalificaties.s-bb.nl>, 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: www.nlgrp.nl

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