

## 1. TITLE OF THE CERTIFICATE AND OF THE EDUCATION PROGRAMME (SL) <sup>(1)</sup>

**Spričevalo o poklicni maturi po izobraževalnem programu:**

**GASTRONOMIJA**

Izobraževalni program z italijanskim učnim jezikom, prilagojen za izvajanje na narodno mešanem območju v Slovenski Istri

(ID: 936971)

<sup>(1)</sup> In native language.

## 2. TRANSLATED TITLE OF THE CERTIFICATE AND OF THE EDUCATION PROGRAMME (EN) <sup>(1)</sup>

**School-leaving certificate:**

**GASTRONOMY**

An educational programme in the Italian language, adapted for implementation in an ethnically mixed area in the Slovenian Istra

(ID: 936971)

<sup>(1)</sup> This translation has no legal status.

## 3. ACQUIRED KNOWLEDGE, SKILLS AND PROFESSIONAL COMPETENCES

The holder of the certificate is qualified to:

- communicate in Italian, Slovenian and a foreign language in line with business communication rules and manners;
- perform receptionist work, submit information and liaise work between departments;
- provide and sell catering facility services;
- present and submit information on Slovenia's natural and cultural heritage;
- connect different activities from regions into a topical tourist package;
- draw up, design and prepare menus, menu lists, wine lists and beverage price lists;
- plan, organise and provide for regular and special meals in the kitchen and serving;
- prepare dishes by following healthy food principles and integrating modern culinary trends;
- incorporate animation in a catering offer;
- formulate a selling price for services and act entrepreneurially;

Optional:

- prepare menus for diets in cooperation with a diet expert, select permitted food and appropriate technology procedures, prepare dishes and drinks for different diets;
- take an order, elaborate an offer, organize, manage and conduct catering;
- include and prepare dishes and mixed beverages by way of a catering offer in front of guest;
- research culinary features of individual Slovenian regions and other countries, prepare typical dishes in a traditional and contemporary way and make provisions they are properly served;
- organize, manage and control supplementary activities in a hotel, decorate premises and prepare equipment for different purposes;
- promote, coordinate and network individual tourist entities within a tourist destination;
- prepare national, complex restaurant confectionery wares and confectionery wares from different cuisines on order and for menus.

In addition, the holder of the certificate also upgraded his/her key professional skills and competences with key general knowledge and skills in line with national standards.

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

The holder of the certificate can find employment at:

- hotels, motels, boarding houses, mountain huts, holiday houses and other facilities, farm tourism, hunter cottages;
- guesthouses, restaurants, inns, coffee bars, bars, cafes, schools and hospitals;
- temporary and mobile catering facilities (catering) and means of transport (train, boat.);
- other companies including jobs for accommodation management and organisation, preparation and serving of meals, drinks and beverages, animation activities, destination management and information transmission.

### <sup>(1)</sup> 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.eu.int> © European Communities 2002

| 5. OFFICIAL BASIS OF THE CERTIFICATE   |  |
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| <p><b>Name and status of the body awarding the certificate</b></p> <p>The institution is accredited with the Ministry of Education, Science and Sport.</p>   | <p><b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b></p> <p>Ministry of Education, Science and Sport<br/> Masarykova 16<br/> SI-1000 Ljubljana<br/> <a href="http://www.mss.gov.si/">http://www.mss.gov.si/</a></p> |
| <p><b>Level of the certificate (national or international)</b></p> <p>Technical secondary education<br/> European classification ISCED 3<br/> National classification <sup>1</sup> KLASIUS-SRV: 15001<br/> KLAIUS-P: 8110</p>  | <p><b>Grading scale</b></p> <p>5 – excellent<br/> 4 – very good<br/> 3 – good<br/> 2 – sufficient</p>  |
| <p><b>Access to next level of education/training</b></p> <p>Education programme completed with the Vocational Matura exam enables enrolment to higher vocational and professional study programmes. Passing an additional General Matura exam is required to enrol to one of the university study programmes, which allow this possibility.</p>  | <p><b>International agreements</b></p> <p>The Republic of Slovenia has concluded agreements on the recognition of education with individual countries. The relevant information is available at ENIC/NARIC - the National Academic Recognition Information Centre.</p>             |
| <p><b>Legal basis</b></p> <p>Organisation and Financing of Education Act (Uradni list RS, no. 16/07 and 36/08)<br/> Vocational and Technical Education Act (Uradni list RS, no. 79/06)</p>   |  |
| 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE   |  |
| Time of the education  | 2 years  |
| Number of credits <sup>2</sup>   | 120 credits  |
| General education  | 73 credits   |
| Professional education   | 31 credits   |
| Practical education at the employer  | 3 credits  |
| Extracurricular activities   | 4 credits  |
| Open curriculum <sup>3</sup>   | 5 credits  |
| Vocational matura  | 4 credits  |
| <p><b>Entry requirements</b></p> <p>The programme can be attended by anyone who has completed the programme of secondary vocational education and acquired one of the following titles: gastronomer and hotelier, cook, waiter, cook-waiter, attendant, farmer and homemaker, baker, confectioner, confectioner-pastry chef or has completed equivalent education in line with previous regulations.</p>   |  |
| <p><b>Additional information</b></p> <ul style="list-style-type: none"> <li>- <a href="http://www.mss.gov.si/">Ministry of Education, Science and Sport (http://www.mss.gov.si/)</a>: Education programme and description of education and schooling in Slovenia</li> <li>- <a href="http://www.nrpslo.org">National Reference Point for Vocational Qualifications - NRP (http://www.nrpslo.org)</a></li> <li>- <a href="http://www.europass.si">National Europass Centre (www.europass.si)</a></li> </ul> |  |

<sup>1</sup> Classification system in education and training – KLASIUS (Official Journal of the Republic of Slovenia, No. 46/06) comprises two sub-systems: Classification of activity types/education and training results (KLASIUS-SRV) and Classification of activity areas/education and training results (KLASIUS-P).

<sup>2</sup> One credit equals 25 hours of candidate's work.

<sup>3</sup> Goals of the open curriculum are defined by schools in cooperation with companies on a local/regional level.

## 7. A DETAILED DESCRIPTION OF EDUCATION

### GENERAL EDUCATION:

1. Italian (13 credits)
2. Slovene (13 credits)
3. Mathematics (10 credits)
4. Foreign language (13 credits)
5. Art (2 credits)
6. History (2 credits)
7. Geography (2 credits)
8. Sociology or Psychology (2 credits)
9. Chemistry (3 credits)
10. Biology (3 credits)
11. Informatics (3 credits)
12. Physical education (7 credits)

### PROFESSIONAL EDUCATION:

#### Mandatory Modules (27 credits)

1. Management and entrepreneurship (5 credits)
2. Receptionist works (4 credits)
3. Natural and cultural heritage (6 credits)
4. Drawing up a catering offer with and animation events (12 credits)

#### Optional Modules (4 credits)

5. Preparation of diet dishes (2 credits)
6. Catering (2 credits)
7. Meal preparation in front of guest and mixing of drinks (2 credits)
8. Culinary art and wines in Slovenia and the world (2 credits)
9. Hotel and household works (2 credits)
10. Tourism destination management (2 credits)
11. Restaurant confectionery (2 credits)

### OPEN CURRICULUM (5 credits):

The open curriculum is determined by the school in cooperation with companies on the local level.

### PRACTICAL EDUCATION:

1. Practical training in school
2. Practical training through work placement

### EXTRACURRICULAR ACTIVITIES (4 credits):

Extracurricular activities involve compulsory activities, programme-related content and electives.

### VOCATIONAL MATURA :

#### Mandatory part:

- written and oral exam of Italian language
- written and oral exam in Gastronomy and tourist services.

#### Optional part:

- written and oral exam in a Foreign language, Slovene (second language) or Mathematics (by student's choice),
- presenting and defending a project or service:

### OTHER NOTES:

# STRUCTURE OF THE EDUCATION SYSTEM IN THE REPUBLIC OF SLOVENIA

