

EUROPASS CERTIFICATE SUPPLEMENT

TITLE OF THE DIPLOMA (ES)

Técnico en Cocina y Gastronomía

TRANSLATED TITLE OF THE DIPLOMA (EN)⁽¹⁾

Technician in Cookery and Gastronomy

(1) This translation has no legal status.

DIPLOMA DESCRIPTION

The holder of this diploma will have acquired the General Competence with regard to:

Performing all the operations of pre-processing, preparing, preserving, finishing/presenting and serving all kinds of culinary preparations in the area of cookery, following the established protocols of quality and applying in all cases the rules and practices on hygiene, labour risk prevention and environmental protection.

Within this framework, the PROFESSIONAL MODULES and their respective LEARNING OUTCOMES acquired by the holder are listed below:

“Gastronomic Offers”

The holder:

- Classifies catering companies analysing their typology and characteristics.
- Interprets basic dietetic and nutritional properties of food, relating them with the possibilities included in the offer.
- Determines gastronomic offers characterising their specifications.
- Calculates the global costs of the offer analysing their different variables.

“Pre-processing and Preservation of Food”

The holder:

- Deals with raw food distinguishing their organoleptic characteristics and applications.
- Collects raw food analysing the documents associated with production, such as technical files or work orders, among others.
- Prepares machinery, kitchen utensils, equipment and tools recognising the way they work and applications, as well as their location.
- Pre-processes raw food when cooking, selecting and applying techniques of handling, cleaning, cutting and/or dishing out according to its application or use.
- Regenerates raw food selecting and applying techniques according to the characteristics of the product to be regenerated.
- Preserves raw food, semi-processed and processed products, justifying and applying the chosen method.

“Culinary Techniques”

The holder:

- Applies cooking techniques identifying their characteristics and applications.
- Designs basic preparations with many applications recognising and applying different procedures.
- Prepares basic culinary preparations identifying and applying different procedures.
- Prepares garnishes and decorative elements relating them with the type of preparation and presentation.
- Finishes and presents dishes, assessing the importance of the culinary product on the final result.
- Develops cooking service, assessing its implications in customer satisfaction.

“Basic Processes of Patisserie and Confectionery”

The holder:

- Prepares the equipment for the preparation of patisserie and confectionery, recognising mechanisms and the way they work.
- Obtains dough and mixtures by means of many applications, justifying the use of their ingredients.
- Obtains syrups, toppings, fillings and other preparations, describing and applying preparation techniques.
- Decorates preparations relating the different making processes and assessing presentation criteria according to the characteristics of the final product.

“Culinary Products”

The holder:

- Organises production and service processes when cooking, analysing oral or written information.
- Prepares established culinary products, selecting and applying traditional and advanced techniques.
- Prepares culinary products with various raw materials assessing their different alternatives.
- Prepares dishes for people with specific food needs analysing the characteristics of each situation.

“Catering Desserts”

The holder:

- Organises the tasks addressed to the preparation of catering desserts through the analysis of technical files.
- Prepares fruit-based desserts recognising and applying different procedures.
- Prepares milk-based desserts identifying methods and applying procedures.
- Prepares fried and grilled desserts recognising and applying different procedures.
- Prepares ice-creams and sherbets, identifying and enumerating the different stages and applying methods and techniques.
- Prepares semi-cold desserts recognising and applying different procedures.
- Presents desserts on dishes from patisserie and confectionery preparations, relating the different preparations and assessing presentation criteria according to the characteristics of the final product.

“Safety and Hygiene in Food Handling”

The holder:

- Cleans/disinfects tools, equipment and facilities, assessing their importance in the hygienic-sanitary quality of products.
- Maintains Good Hygiene Practices assessing the risks associated to bad hygienic habits.
- Applies Good Food Handling practices, relating them with the hygienic-sanitary quality of products.
- Applies self-control systems based on the Hazard Analysis and Critical Control Point (HACCP) and traceability control, justifying the principles associated to it.
- Uses resources efficiently, assessing associated environmental benefits.
- Collects waste products selectively recognising their implications at a sanitary and environmental level.

“Professional Training and Guidance”

The holder:

- Selects job opportunities, identifying the different possibilities of labour integration, and the alternatives of lifelong learning.
- Applies teamwork strategies, assessing their effectiveness and efficiency on the achievement of the company's goals.
- Exercises rights and complies with the duties derived from labour relationships, recognising them in the different job contracts.
- Determines the protective action of the Spanish Health Service in view of the different covered eventualities, identifying the different types of assistance.
- Assesses risks derived from his/her activity, analysing job conditions and risk factors present in his/her labour setting.
- Participates in the development of a risk prevention plan in a small enterprise, identifying the responsibilities of all agents involved.
- Applies protection and prevention measures, analysing risk situations in the labour setting of the Technician in Cookery and Gastronomy.

“Business and Entrepreneurial Initiative”

The holder:

- Recognises skills related to entrepreneurial initiative, analysing the requirements derived from job positions and business activities.
- Defines the opportunity of creating a small enterprise, assessing the impact on the performance setting and incorporating ethic values.
- Carries out the activities for the setting-up and implementation of a company, choosing the legal structure and identifying the associated legal obligations.
- Carries out basic administrative and financial management activities of an SME, identifying the main accounting and tax obligations and filling in documentation.

“On the Job Training”

The holder:

- Identifies the company's structure and organization, relating it to the production and marketing of the products obtained.
- Applies labour and ethic habits in his/her professional activity according to the characteristics of the job position and the procedures established by the company.

- Performs operations of receipt, storage and preservation of raw food, semi-processed and processed products, identifying and using means, equipment and instruments of control and applying techniques and procedures according to instructions and/or established regulations.
- Performs operations of pre-processing, interpreting and relating instructions and/or established regulations with the application of procedures and techniques inherent to the activities to be developed.
- Makes preparations and culinary products, interpreting and relating instructions and/or documents related with the application of pre-established work techniques, rules and procedures.
- Complies with the health and safety criteria, acting in accordance with the hygiene and sanitation, labour safety and environmental protection regulations.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE DIPLOMA

The Technician in Cookery and Gastronomy carries out his/her activity in production or service provision areas or sub-areas in which processes of pre-processing, preparation and, probably, food and drinks service, such as the area of the hospitality industry and, within its framework, the sub-areas of hotel management and catering (traditional, modern and collective) are developed. S/he can also work in establishments carrying out the pre-processing and marketing of raw food, shops specialized in convenience foods, companies in charge of storing, packaging and distributing food products and so forth.

The most relevant occupations or jobs are the following:

- Cook
- Team leader
- Person in charge of a store company producing and serving food and drinks

AWARD, ACCREDITATION AND LEVEL OF THE DIPLOMA

Name of the body awarding the diploma on behalf of the King of Spain: Spanish Ministry of Education or the different Autonomous Communities according to their areas of competence. The title has academic and professional validity throughout Spain.

Official duration of the education/ training leading to the diploma: 2000 hours

Level of the diploma (national or international)

- NATIONAL: Post-Compulsory Secondary Education
- INTERNATIONAL:
 - Level 3 of the International Standard Classification of Education (ISCED3).
 - Level _____ of the European Qualifications Framework (EQF__).

Entry requirements: Holding the Certificate in Compulsory Secondary Education or holding the corresponding access test.

Access to next level of education/training: This diploma may provide access to Higher Technical Cycles provided that an entry exam is passed.

Legal basis. Basic regulation according to which the diploma is established:

- Minimum teaching requirements established by the State: Royal Decree 1397/2007, of 29 October, according to which the diploma of Technician in Cookery and Gastronomy and its corresponding minimum teaching requirements are established.

Explanatory note: This document is designed to provide additional information about the specified diploma and does not have any legal status in itself. An Annex I may be added and will be filled in by the corresponding Autonomous Community.

INFORMATION ON THE EDUCATION SYSTEM

