



CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE ()

Chef, cooking

2. TRANSLATED TITLE OF THE CERTIFICATE (IS)

Matreiðslumaður, matreiðsla

This translation has no legal status.

3. DESCRIPTION OF KNOWLEDGE AND SKILLS

The Holder

- receives processed and unprocessed foodstuffs, categorizes, compares and checks the goods against the delivery note and puts them into storage
- evaluates the condition and quality of the foodstuffs according to the information given on the package, checks the temperature and general quality standards
- is familiar with the rules on traceability of goods and services as well as the handling of goods and services
- ensures the quality criteria of internal control in workplaces has been adhered to
- establishes work procedures according to the nature of the work, makes lists of orders and tasks, prioritises tasks and prepares working areas
- prepares menus suitable for different occasions and clients requests and gives advise on the choice of food and in what order it is served
- prepares everyday food including family food taking into consideration its health and nutritional value. Presents it tastefully for serving and allows for adjustments to fit the needs of different target groups
- is familiar with established Icelandic and international cooking
- uses all the generally accepted cooking methods in both traditional as well as modern cooking
- prepares hot and cold breakfast dishes according to different cultural and national traditions around the world
- cooks all the most popular fish and meat dishes, pasta, rice, potatoe and vegetable dishes both hot and cold
- cooks different soups and traditional starters and entrées both hot and cold
- prepares canapés, open sandwiches, savoury layered loafs and other savoury bread dishes
- prepares all the most popular hot and cold deserts such as icecreams, puddings, jellys, soufflé and cheese dishes
- prepares sausage meat, such as regular sausage meat, mousse, soufflé and congelants for different types of pâtés and terrines
- prepares buffets suitable for different occasions, such as brunches and parties
- is familiar with methods used to preserve food such as to salt, cook, smoke (hot- and cold smoke), marinate and pickle meat and sea food
- sets prices based on ingredients, cost of preparation, and required profit margin

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

A chef works where food is prepared professionally, such as in hotels, restaurants, cafeterias and passenger ships. Chefs also work where cooking is a part of other services provided such as in canteens, freighters and medical institutions. The main object of a chef's work is the preparation of any type of food. He receives the foodstuffs and handles them either for preservation or prepares them to be cooked and cooks them appropriately. He cooks according to recipes, makes recipes and makes up menus for different occasions taking professional standards and profitability into consideration. Furthermore chefs also work on the development of ready-made meals and other products for human consumption. They participate in specialised projects such as food exhibitions and promotional events for food, foodstuffs and food processing machinery.

Authorised to work as chefs are those who have earned a journeyman's certificate in cooking, issued by the Minister of Industry and Trade

(*) 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 on transparency is available at: www.cedefop.eu.int/transparency

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5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate An Icelandic upper secondary school operating on the basis of the Upper Secondary School Act and the National Curriculum for Upper Secondary Schools, issued by the Minister of Education, Science and Culture.	Name and position of governing body or region that looks after certifying or confirming the certificate The Ministry of Education, Science and Culture
Level of the certificate (national or international) Upper secondary school level Isced 3	Grading scale / Pass requirements 1-10 Passing grade 5.
Access to next level of education/training Additional studies for matriculation, studies for a master examination or technical studies.	International agreements
Legal basis The Upper Secondary School Act no. 80/1996, regulation regarding journeyman's examination no. 525/2000 The Industrial Act no. 42/1978 and regulations on Authorised Branches of Industry no. 940/1999. The pathway was closed in 2009.	

6. FRAMEWORK AND ORGANISATION OF TRAINING

The average duration of the education and training programme is three years, organised as follows: formal education for four school terms, or 72 weeks including examinations, followed by 48 weeks of on-the-job training. The programme concludes with a journeyman's examination.

Entry requirements

Primary school graduation certificate

Additional information

Further information may be found on <http://eng.menntamalaraduneyti.is/>

National reference point

The Ministry of Education, Science and Culture, <http://eng.menntamalaraduneyti.is/>