

<b>1. TITLE OF THE CERTIFICATE <sup>(1)</sup></b>
<b>Kokk, tase 4</b>
<sup>(1)</sup> in the original language

<b>2. TRANSLATED TITLE OF THE CERTIFICATE <sup>(1)</sup></b>
<b>Cook, level 4</b>
<sup>(1)</sup> if applicable. This translation has no legal status.

<b>3. PROFILE OF SKILLS AND COMPETENCIES</b>
<p>A cook has necessary competencies to work independently. A cook handles raw material for food by using various cold- and heat-treatment techniques and prepares and serves meals according to instructions. The work of a cook requires economic way of thinking, including an ability to handle raw material for food and foodstuff economically. A cook performs self-checking functions. The nature of the work requires the skill to organize one's work independently and rationally, and plan the time. Wish and ability to work in a team are essential. A cook prepares meals according to customers' needs and wishes and acts and behaves ethically, aesthetically and according to other socially accepted way. A cook has an option to specialize for work in a restaurant or a catering kitchen.</p> <p>Mandatory competencies:</p> <ul style="list-style-type: none"> <li>- Planning and organization of work</li> <li>- Preparation of menus</li> <li>- Administration of goods</li> <li>- Pre-treatment of raw material for food</li> <li>- Preparing meals</li> <li>- Serving and selling:</li> <li>- Supervision of colleagues</li> <li>- Product development</li> </ul> <p>Optional competencies:</p> <ul style="list-style-type: none"> <li>- Work in catering kitchens: Work organisation in a catering kitchen, dietic food, catering service</li> <li>- Work in a restaurant: Work organisation in a restaurant, banquet catering, ethnic and regional kitchens</li> </ul>

<b>4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE <sup>(1)</sup></b>
Cook, chef
<sup>(1)</sup> If applicable

## <sup>(\*)</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.europa.eu/en/home>

## 5. OFFICIAL BASIS OF THE CERTIFICATE

<b>Name and status of the body awarding the certificate</b> The occupational certificate that has been issued by the professional council that operates under the activity license issued by a Awarding Body	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Sector Skills Council approved by a Regulation of the Government of the Republic
<b>Level of the certificate (national or international)</b> Estonian Qualifications Framework, level 4 European Qualifications Framework, level 4	<b>Grading scale / Pass requirements</b> passed/fail
<b>Access to next level of education/training</b> Master chef, EstQF level 5	<b>International agreements</b>
<b>Legal basis</b> Occupational Qualifications Act (RT I 2008, 24, 156; 01.09.2008)	

## 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

In order to obtain a occupational certificate, the applicant has to prove all his/her competencies required by the occupational standard and by the procedure for awarding of occupational qualification established by the body awarding the occupational qualification.

**More information** (including a description of the national qualifications system) available at:  
[www.kutsekoda.ee](http://www.kutsekoda.ee)