Certificate Supplement (*)

Germany

1. BEZEICHNUNG DES ZEUGNISSES (DE)

Abschlusszeugnis der Berufsfachschule
Staatlich geprüfter Assistent für Ernährung und Versorgung und
Staatlich geprüfte Assistentin für Ernährung und Versorgung
einschließlich Fachhochschulreife

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Leaving certificate of full-time vocational school
State-certified nutrition and housekeeping assistant
including university of applied sciences entrance qualification

This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

- Evaluate food and drinks with regard to their value in nutritional, physiology and ecological, economic and sensory value
- Draw up and evaluate food plans for various groups of persons including specific catering for the respective groups of people
- Design tables and serve foods and drinks in a professional manner
- Check and document goods-in, store foodstuffs and goods-out
- Apply preservation procedures and methods to keep foods fresh
- Plan, design, set up and equip residential and function rooms and public areas in private and large households whilst taking account of legal stipulations regarding hygiene, ergonomics, health and safety at work, health and environmental protection, quality standards and ecology
- Clean, care for, check, maintain and dispose of objects, equipment and machines and installations in residential and function rooms in private and large households
- Evaluate, use professionally, clean and care for various textiles whilst taking account of the respective utility value and value retention
- Apply basic sewing techniques and produce and design textile objects whilst taking account of material requirements and material properties
- Cater to and look after groups of persons in large households whilst taking account of operating equipment and work processes
- Provide individual development assistance, support and supervision to children and young people and adults in various life phases and situations
- Market products and services
- Calculate requirements and procure services and goods in line with company stipulations and evaluate various financing opportunities
- Document, check and ensure company quality assurance measures
- Use IT systems to process and document data
- Establish and manage contacts within the scope of activity carried out whilst according due consideration to the target group and respective customer wishes
- Present, reflect upon and evaluate various work results
- Communicate in English in an activity-related manner
- Accord due consideration to health and safety at work and to the rules of hygiene, handle personal protective equipment and safety and fire protection equipment
- Accord due consideration to correct conduct in the case of accidents, initiate first-aid measures
- Accord due consideration to environmental protection regulations, avoid damage to the environment, make efficient use of energy at work

(*) Explanatory note

This document is designed to provide additional information about the specified certificate and has no 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 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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4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

State-certified nutrition and housekeeping assistants including university of applied sciences entrance qualification work as part of a team in various fields of practice within housekeeping companies and institutions such as old age people's homes and care homes, hospitals, hotels, restaurants and institutions which provide communal catering services. They also take on administrative duties.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate
Public or state-recognised vocational school
(Address see certificate).

Name and status of the national/regional authority providing accreditation/recognition of the certificate
Highest education authority of the federal state
(Ministry/Senate)
Ministerium für Schule und Bildung
des Landes Nordrhein-Westfalen
Völklinger Str. 49
40221 Düsseldorf
Fon: 0049 (0)211 5867 40
Fax: 0049 (0)211 5867 3220
E-Mail: poststelle@msb.nrw.de

Level of the certificate (national or international)
ISCED 2011: 354
DQR/EQF: 4*
** refers only to the level of vocational certificate.*

Grading scale/pass requirements
1 = excellent
2 = good
3 = average
4 = pass
5 = poor
6 = fail

In order to pass the examination, an overall score of at least "pass" is required.

Access to the next level of education/training
- Access to advanced vocational training (trade and technical school for agriculture, specialist trade and technical school)
- Access to higher education (in accordance with the Higher Education Act of the federal state)

International agreements
Joint Franco-German Declaration on Comparability of Qualifications in Vocational Education and Training of 26 October 2004

Legal basis
Ordinance on Vocational Schools of the respective federal state
Verordnung über die Berufsfachschulen des jeweiligen Landes:
Verordnung über die Ausbildung und Prüfung in den Bildungsgängen des Berufskollegs (Ausbildungs- und Prüfungsordnung Berufskolleg – APO-BK) vom 26. Mai 1999 in der jeweils gültigen Fassung (SGV. NRW. 223)

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

State final examination:
1. following completion of training within the scope of the curriculum stipulated at a full-time vocational school or
2. following admission as a non-pupil by the education authority of the federal state.

Additional information

Entry requirements: access qualifications in accordance with the regulations of the respective federal state.

Duration of training: at least 3 years

Educational aim: Full-time vocational schools provide courses in initial vocational education and training. They impart employability skills which bring together professional competence, autonomy and social competence to form overall occupational competence. Methodological competence, communicative competence and learning competence are also intrinsic components of employability skills. Training leading to the qualification of state-certified nutrition and housekeeping assistants including university of applied sciences entrance qualification is aligned towards towards occupational work processes and company business processes. A practical placement may be integrated into training.

Full-time vocational schools also facilitate the acquisition of a lower secondary school leaving qualification in accordance with the regulations of the respective federal state.

For further information, please visit:
www.kmk.org
www.berufenet.arbeitsagentur.de
www.europass-info.de