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Slovenian Qualifications Framework (SQF)
(/slovenian-qualifications-framework-sqf/)

Qualifications Framework in the European
Higher Education Area (/qualifications-
framework-in-the-european-higher-
education-area-qf-ehea/)

SQF Register (/slovenian-qualifications-
framework-register/)

Gastronome-hotel manager

**Name of
qualification**

**Type of
qualification**

Secondary vocational education

**Category of
qualification**

Educational Qualification

**Type of
education**

Secondary vocational education

Duration

3 years

Credits

180 credits

**Addmision
requirements**

Vocational upper secondary education

ISCED field

Hotel, restaurant and catering

SQF level

4

EQF level

4

**Name of
qualification****Learning
outcomes**

A certificate holder is qualified to:

make spatial arrangements, prepare and serve simple dishes and drinks, and charge for services,

clear tables, and maintain and store inventories and foods, and

communicate in business situations in Slovene or a selected foreign language.

Elective:

**Name of
qualification**

prepare cold and hot appetizers, soups, soup additives and noodles, stews, meat dishes, bases and sauces, side dishes, vegetable dishes, salads and deserts, and prepare portions based on specific standards,

compile and prepare daily menus and dishes to special order, taking into account the nutritional values of foods,

compile and prepare bills of fare for specialities, Slovenian national dishes and dishes of other nationalities,

prepare and serve non-alcoholic and alcoholic beverages, hot drinks and bottled wines,

serve regular meals to transitory and hotel guests,

serve specialities at the primary location and outside the primary location (catering),

provide comprehensive care and a range of tourism services for guests in smaller units, taking into account the principle of preserving cultural heritage,

implement the principles of environmental and sustained development in the range of tourism services,

make, fix and maintain various, simple textile and decorative goods,

prepare Slovenian dishes, include them in the daily bill of fare and serve them correctly,

prepare, package, declare, transport and maintain cold and hot dishes at the appropriate temperature until sale,

prepare different types of pizzas,

prepare and bake different types of bread, cakes and small pastries,

flambé, marinade, chop, fillet and prepare portions in front of guests,

prepare and serve various types of mixed drinks,

advise and recommend wines appropriate for the menu and serve sparkling, predicated and archive wines,

**Name of
qualification**

make small decorative goods and arrange them in the relevant space with regard to purpose and in accordance with aesthetic principles,

make fashionable and trendy accessories, trinkets and commemorative gifts, and

provide home security and in-home services in accordance with the needs of the elderly.

Certificate holders supplement their key vocational knowledge and abilities with key general knowledge in line with national standards.

Name of qualification**Assessment and completion**

Students' vocational abilities and skills, and the fulfilment of conditions to obtain credits in accordance with the relevant education programme are established through verification and assessment. Assessment of students also takes into account non-formally acquired knowledge, which must be adequately demonstrated. Students are assessed using scores from 5 (excellent) to 1 (inadequate).

Students may progress to a higher year if at the end of the academic year they achieve a positive score in all general education subjects and relevant vocational modules set out in the school's operational curriculum, and have completed all extracurricular activities and practical on-the-job training, or progress on the basis of a programme faculty decision.

Students must successfully (i.e. with positive scores) complete general education subjects, compulsory and elective vocational modules, and the open part of the curriculum. They must also complete extracurricular activities, practical on-the-job training and a school-leaving examination.

A **school-leaving examination** comprises a written and oral examination of Slovene, a product/service, and an oral presentation.

Progression

Students may progress to a higher year if at the end of the academic year they achieve a positive score in all general education subjects and relevant vocational modules set out in the school's operational curriculum, and have completed all extracurricular activities and practical on-the-job training, or progress on the basis of a programme faculty decision.

Name of qualification	
Condition for obtaining certificate	Students must successfully (i.e. with positive scores) complete general education subjects, compulsory and elective vocational modules, and the open part of the curriculum. They must also complete extracurricular activities, practical on-the-job training and a school-leaving examination. A school-leaving examination comprises a written and oral examination of Slovene, a product/service, and an oral presentation.
Transitions	Secondary technical and vocational education; master craftsman's examination, foreman's examination and managerial examination (SQF level 5)
Awarding body	Vocational and technical secondary schools and adult education institutions.
Website	https://krka1.mss.edus.si/registriweb/ProgramPodatki.aspx?ProgramID=5749&Page=1 (https://krka1.mss.edus.si/registriweb/ProgramPodatki.aspx?ProgramID=5749&Page=1)

Center RS za poklicno izobraževanje, Kajuhova 32U, Ljubljana

T: 01/58 64 200 F: 01/54 22 045 E: info@cpi.si (<mailto:info@cpi.si>)

Prijava na E-novice (/newsletter/)



European
Qualifications
Framework



Center
Republike Slovenije
za poklicno
izobraževanje



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