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EQF National Coordination Point (/eqf-national-coordination-point/)

**SLOVENSKO  
OGRODJE  
KVALIFIKACIJ**

European Qualifications Framework (EQF) (/european-qualifications-framework-eqf/)

(/EN/)

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/)

# Organizator poslovanja v gostinstvu in turizmu/organizatorka poslovanja v gostinstvu in turizmu

**Name of  
qualification**

**Type of  
qualification**

Short cycle higher vocational  
diploma

**Category of  
qualification**

Educational Qualification

**Type of  
education**

Short cycle higher vocational  
education

**Duration**

2 years

**Credits**

120 credits (ECTS)

**Name of  
qualification****Addmision  
requirements**

Matura or vocational matura  
(previously school-leaving  
examination) or

master craftsman's, foreman's  
and managerial examination,  
with an additional test of  
knowledge at the vocational  
matura level

**ISCED field** Hotel, restaurant and catering

**SQF level** 6

**EQF level** 5

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

A student is qualified to:

(general competences)

present a positive attitude to persons of different cultures, nationalities and social backgrounds,

successfully and comprehensively transfer his/her knowledge to co-workers and team members,

make independent decisions in problematic situations and methodically resolve practical problems,

demonstrate commitment to his/her work, concern for his/her own development, and adjust to the various needs of the work process,

demonstrate critical thinking, act and make decisions independently, consistently and in a principled manner, and

motivate and encourage co-workers to think independently in the workplace.

(vocational-specific competences)

**Name of  
qualification**

transfer theoretical knowledge regarding foreign languages, the economy, management, communication, law, information technology, ethnology, ecology, complementary tourism activities and gastronomy to solving practical cases,

independently manage, plan, organise and supervise work processes and promote teamwork,

use foreign languages to communicate with guests and to monitor technical literature relating to the food services and tourism sectors,

demonstrate knowledge of basic economic principles and legal provisions relating to the food services and tourism sectors,

independently apply in-depth knowledge of the economics, marketing and operations of organisations,

independently use computer tools and contemporary food services-related software for the purpose of processing the data required to analyse operations and plan business processes,

demonstrate awareness of the importance of protecting the natural and cultural environment, and its inclusion in the range of food and tourist services,

**Name of  
qualification**

creatively and independently  
employ culinary and waiting  
skills,

develop a sense for business  
discretion and professional  
ethics,

independently communicate in  
the food services and tourism  
sectors,

manage work processes in the  
food services and tourism  
sectors,

monitor and identify conditions  
on the food services and  
tourism market,

organise wine and food tasting  
events,

assess a region and the quality  
of the tourist area,

independently and creatively  
employ skills relating to the  
management of travel services,  
the organisation of events and  
the entertainment of guests,

demonstrate awareness of the  
importance of complementary  
tourism activities to create a  
wider range of services,

create tourism products and  
organise events,

independently manage the hotel  
housekeeping staff, and

organise, supervise and monitor  
the hotel housekeeping work  
process, and take responsibility  
for the arrangement and  
comfort of overnight  
accommodations.

Name of  
qualification

**Name of  
qualification****Assessment  
and  
completion**

Students' knowledge is assessed by means of practical exercises and seminar papers, and also via products, projects, performances, services, etc. and by examinations. Examination performance is scored as follows: 10 (excellent); 9 (very good: above-average knowledge but with some mistakes); 8 (very good: solid results); 7 (good); 6 (adequate: knowledge satisfies minimum criteria); 5–1 (inadequate). In order to pass an examination, a candidate must achieve a grade between adequate (6) and excellent (10).

Students progress to the second year if they have successfully completed compulsory modules, subjects and practical training (including exercises, seminar papers, projects, examinations, etc.) from the first year, totalling at least 45 credits. All obligations from exercises and practical training must be completed in full.

**Name of  
qualification**

Students receive a diploma when they have completed the following: all compulsory modules and subjects totalling 67 credits, two elective modules totalling 18 and 25 credits, free elective subjects (5 credits) and a diploma thesis (5 credits).

**Progression**

Students progress to the second year if they have successfully completed compulsory modules, subjects and practical training (including exercises, seminar papers, projects, examinations, etc.) from the first year, totalling at least 45 credits. All obligations from exercises and practical training must be completed in full.

**Condition for  
obtaining  
certificate**

Students receive a diploma when they have completed the following: all compulsory modules and subjects totalling 67 credits, two elective modules totalling 18 and 25 credits, free elective subjects (5 credits) and a diploma thesis (5 credits).

**Transitions**

Rights to continuing education: first-cycle study programmes (SQF, level 7)

## Name of qualification

### Awarding body

Higher vocational school in  
cooperation with employers  
providing practical training.

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