

1. BEZEICHNUNG DES ZEUGNISSES (DE)

**Zeugnis über die Prüfung zum anerkannten Fortbildungsberuf
Geprüfter Küchenmeister/Geprüfte Küchenmeisterin**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Certificate on completion of the recognized further training examination for
Certified master chef**

This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

- Order, purchase, administer and use products; observe quality requirements and the pertinent legal regulations; arrange for the orderly storage of goods, ingredients and aids; check stores; arrange for the maintenance of apparatus, machines, equipment and utility goods
- Plan, perform and control services rendered to the guest independently; carry out cost accounting and calculate prices; oversee trends in costs and labour; prepare gastronomical products taking aspects of nutritional physiology into account
- Draw up marketing schemes, plan and implement campaigns to stimulate sales; advise guests and conduct sales talks
- Deploy staff in order to guarantee the timely and efficient performance of work taking into account food and hygiene regulations; encourage smooth cooperation in the working process; cooperate with other areas of the business, companies and institutions
- Assign tasks to members of staff according to their qualifications, efficiency and suitability and taking into account specialist, economic and social aspects; motivate, lead and encourage members of staff; promote the training and further training of staff; cooperate with management and the works council
- Conduct the necessary measures regarding the prevention of infections and occupational safety and health, particularly occupational health and safety and accident prevention measures in cooperation with the departments and persons responsible for occupational safety both inside and outside the business; identify environmental problems connected with business operations, and observe environmental regulations.

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

Certified master chefs are specialists working in restaurants, hotels and guest houses, in youth hostels, recreation centres and holiday resorts as well as in company cafeterias, or they work as self-employed professionals. They independently discharge complex tasks and responsibilities related to planning, management, organization and supervision using the control instruments of business and personnel management. They plan, produce and market gastronomical products and services and they provide relevant instruction for staff.

(*) Explanatory notes

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

5. OFFICIAL BASIS OF THE CERTIFICATE

<p>Name and status of the body awarding the certificate Chamber of Industry and Commerce (<i>Industrie- und Handelskammer, IHK</i>)</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate Chamber of Industry and Commerce</p>
<p>Level of the certificate (national or international) ISCED 2011 Level 65 These qualifications are referenced to level 6 of both the German and the European Qualifications Framework (DQR, EQF); see publication of 1 August 2013 (BAnz AT 20.11.2013 B2).</p>	<p>Grading scale/Pass requirements (**) 100 - 92 points = 1 = excellent 91 - 81 points = 2 = good 80 - 67 points = 3 = average 66 - 50 points = 4 = pass 49 - 30 points = 5 = poor 29 - 0 points = 6 = fail The candidate passed all examinations required for the completion of further training.</p>
<p>Access to next level of education and training The further training examination gives access to the next level of qualifications</p> <ul style="list-style-type: none"> • Certified technical business management specialist (<i>Geprüfter Technischer Betriebswirt/Geprüfte Technische Betriebswirtin</i>) • Certified business economist under the Crafts Code (<i>Geprüfter Betriebswirt/Geprüfte Betriebswirtin, HwO</i>) • Certified vocational training specialist (<i>Geprüfter Berufspädagoge/Geprüfte Berufspädagogin</i>) 	<p>International agreements</p>
<p>Legal basis Regulations governing the recognized further training examination for certified master chef of 5 August 2003 (BGBl. I, p. 1560); last amended by the regulations of 26 March 2014 (BGBl. I, p. 274)</p>	

6. OFFICIALLY RECOGNIZED WAYS OF ACQUIRING THE CERTIFICATE

<p>The certificate is acquired through passing the examination administered by the body mentioned in section 5 above. Before sitting the examination, candidates must furnish proof of</p> <ol style="list-style-type: none"> 1. successful completion of a three-year course of training in a recognized training occupation and at least three years of relevant practical work, or 2. successful completion of a two-year course of training in a recognized training occupation followed by at least four years of relevant practical work, or 3. at least nine years of relevant practical work, or 4. relevant skills and competences. <p>Proof must be furnished of completion of an examination in accordance with the Instructor Aptitude Regulations.</p> <hr/> <p>Additional information The skills and competences of which proof is to be furnished in the further training examination are usually acquired during many years of practical work and within the framework of education measures. Courses are offered in preparation for the examination; their duration and content are geared to the different specialist and managerial tasks. The successful candidate passing the examination has acquired the qualifications required to provide training within the meaning of Section 30(5) of the Vocational Training Act. Translations of the certificate can be obtained from the body mentioned in section 5 above.</p>
--

() Note**

Simplified grading scale; for official grading scale see Sixth Ordinance Amending Further Training Examination Regulations of 9 December 2019 (Federal Law Gazette Part I, p. 2153)