



Executive order concerning the vocational education and training as gastronome (specialising as chef)

Pursuant to § 4, article 2 and § 38 article 2 of the executive order on vocational education and training cf. executive order no. 789 of June 16th 2015, and after the provision of The Trade Committee for the programme of Gastronome determined by authority:

The purpose and structure

§ 1. The overall purpose of the vocational education and training as gastronome is that through education at school and practical training students acquire knowledge and skills in the following main competence areas:

- 1) Food production in kitchens, self-service restaurants, canteens, cafés, hotels and restaurants and catering services.
- 2) The use of raw ingredients, preparation methods, work methods, tools and equipment in relation to a given task.
- 3) Work planning, organising and cooperation in consideration of environment, safety and appropriate use of resources.

Article 2. The student must achieve the learning outcomes goals which are set for the specific steps or specialisation, cf. article 3 and 4, the student has chosen.

Article 3. The programme contains step 1 assistant of gastronomy, level 3 in the Danish qualification framework for life-long learning.

Article 4. The programme is completed with step 1, cf. article 3, or one of the following specialisations, level 4 in the Danish qualification framework for life-long learning:

- 1) Chef
- 2) Open sandwich and catering

Article 5. The program is offered with talent tracks in the mentioned specialisations, cf. article 4.

Duration

§ 2 The duration of the programme lasts from 2 years to 4 years and 3 months including the basic course.

Article 2. For students who need to complete the program as vocational education and training for adolescents, the duration of step 1 of the program, assistant of gastronomy lasts 1 year, of which the school-based part of the programme in the main course constitutes a period of 10 weeks. The specialising as a chef, step 2, lasts further 2 years and 3 months, of which the school-based part of



the programme in the main course constitutes 17 weeks divided in 2 school-based part of the programme. The specialisation in open sandwiches and catering, step 2, lasts further 1 year and 6 months, of which the school-based part of the programme in the main course constitutes 14 weeks divided in at least 2 school-based part of the programme.

Article 3. For students who need to complete the programme as vocational education and training for adults, the duration of the main course of the programme step 1, assistant of gastronomy lasts 1 year, of which the school-based part of the programme lasts 9 weeks. The specialisation as chef, step 2, lasts further 1 year and 5 months, of which the school-based part of the programme constitutes 15 weeks. The specialisation in open sandwiches and catering, step 2, lasts further 1 year and 4 months, of which the school-based programme constitutes 12,5 weeks.

Article 4. Article 3 mentions the school-based part of the programme is divided into three school-based periods for the vocational education for adults programme in accordance with § 66 y article 1 no. 2 of the executive order on vocational education and training.

Competencies prior to admission to the school-based part of the programme in the main course

§ 3. In order to be admitted to the school-based part of the main course the student must fulfill the requirements of article 2-6.

Article. 2. The student must have basic knowledge in the following areas:

- 1) Cooperation to complete subject-related tasks
- 2) Materials, tools and equipment to processing of food products
- 3) Conventional raw ingredients to the food production
- 4) Buying, ordering and receiving raw ingredients.
- 5) Basic knowledge of preparation methods, forms of production, and self-monitoring.
- 6) The science properties of food
- 7) The health properties of food, nutrition and prevention.
- 8) Sensory and quality criteria in relation to raw ingredients and food production.
- 9) Danish and international food culture.
- 10) Table setting, basic forms of serving and cleaning up.
- 11) Guest and customer service in different service and sales situations.



- 12) Serving of basic cold and hot drinks in hotel and restaurant business.
- 13) Establishment of the budget and price calculation of commodities.
- 14) Principles of marketing.
- 15) Hygiene requirements for the production, storage and sale of food.
- 16) Ergonomic regulations and recommendations.
- 17) Information retrieval on subject-related topics and issues.
- 18) The interaction between society, food production and environment.
- 19) Ecology and sustainability.

Article 3. The student must have skills to apply the following basic methods and tools for solving basic tasks in compliance with the relevant regulations:

- 1) Basic Cooking methods and forms of production.
- 2) The use of materials, tools and equipment for solving basic tasks related to food processing.
- 3) Compliance with basic regulations, including rules on food hygiene.
- 4) Basic methods and customs in setting the table, basic forms of serving and cleaning up afterwards and guest and customer service in various service and sales situations.

Article 4. The student must have the competencies on a basic level to:

- 1) cooperate in the solution of subject-related tasks in the handling of food,
- 2) use common materials, tools and equipment for food processing,
- 3) buy, order, receive and process raw materials,
- 4) apply the basic cooking methods, forms of production and methods of self-monitoring,
- 5) produce food from basic knowledge of nutrition and the health and science properties of food
- 6) prepare and arrange basic meals and menus taking the sensory and quality into account,
- 7) serve basic cold and hot drinks in the hotel and restaurant business,
- 8) make budgeting and cost calculation of food,
- 9) make portions and arrange for self-service,



- 10) set the table, basic forms of serving and cleaning up afterwards in the restaurant area,
- 11) serve guests and clients in various service and sales situations,
- 12) comply with the hygiene requirements for the production, storage and sale of food,
- 13) work for ergonomic instructions and recommendations,
- 14) conduct information retrieval on subject-related topics and issues and
- 15) apply basic subject-related information on environment, ecology and sustainability.

Article 5. The student must have completed the following subjects at the following level and with the following marks:

- 1) Information technology on F-level, passed.
- 2) Science on F-level, passed.

Article 6. The student must have obtained the following certificates or similar:

- 1) Competencies equivalent to certificate training in food hygiene, see The Danish Veterinary and Food Administration's rules before the abandonment per. November 1st 2014.
- 2) Competencies equivalent to first aid, middle level, after Danish First Aid Council training per. September 1st 2014.
- 3) Competencies equivalent to basic firefighting by The Danish Institute of Fire and Security Technology's guidelines per. September 1st 2014.

Competencies of the main course

§ 4. The main course has the following goals for learning outcomes:

- 1) The student can evaluate raw materials.
- 2) The student can use the correct raw ingredients, materials, work methods, tools, and equipment in relation to a given task.
- 3) The student can carry out the work taking into account: hygiene, environment, work environment, workplace safety, time, economy and quality.
- 4) The student can cook fast food, hot, warm and cold dishes from the correct basic preparation methods and in accordance with rules on hygiene and self-monitoring programme for serving in the self-service restaurants, canteens, cafes, hotels, restaurants and catering services.



- 5) The student can plan, prepare and arrange menus based on nutritional considerations and make nutrition calculation on the basis of current legislation.
- 6) The student can adapt his or her work and corporation in the kitchen of the most common types of business and follow their development.
- 7) The student can work in teams and contribute to the development of the work.
- 8) The student can show creativity and the desire and ability to learn new things and take responsibility.
- 9) The student is flexible and able to cooperate with colleagues, customers and other stakeholders, regardless of ethnic background.
- 10) The student can express himself/herself verbally and evaluate and understand ideas and views.
- 11) The student can analyse and solve subject-related problems independently and as part of a team.
- 12) The student can recognise their own learning and motivation strengths and weaknesses as a basis for lifelong learning.
- 13) The student can serve its customers and visitors, taking nationality into account.
- 14) The student can take shared responsibility for guests feeling welcome and having a good experience.
- 15) The student can operate and explain guests the menus and food cultures and adopt common subject-related texts of professional relevance in English.
- 16) The student can relate to the importance of each employee's function and the employee's organisational position and how this affects the daily operations of the company, innovation and profitability and contribute to a good working environment.
- 17) The student can determine, describe, buy and assess the quality of raw materials, including finished and semi-finished products.
- 18) The student is able to prepare, cook and arrange the kitchen's basic repertoire.
- 19) The student is able to compose, set recipes and execute dishes of seasonal products with some creativity, calculate the cost of sales and compile calculations with independence and starting routine.
- 20) The student can compose and cook party menus.
- 21) The student can work with á la carte as well as party orders.
- 22) The student can perform sales and guest operating with autonomy and starting routines.



23) The student can place the basic range of food and drinks, etc. in sales areas.

24) The student can prepare basic sales and marketing materials in English.

25) The student can work with open sandwich, buffet and party orders.

26) The student can compose, set recipes, prepare and arrange various kinds of open sandwiches, breakfast, cold and hot dishes and buffets with some creativity and using seasonal products.

Article 2. The learning outcomes of article 1, nr.1-18 apply for students of all levels and specialisations. Furthermore the learning outcomes of article 1, nr. 19-21 applies for students in the specialisation as chef (step 2), and for students specialising in open sandwiches and catering (step 2) the targets of article. 1, no. 22-26 also applies.

Article 3. The interaction between school and practical training is described in the course regulation for the programme, cf. the executive order on vocational education and training.

Accreditation of prior learning and credit

§ 5. Criteria for the school's assessment of whether there is a basis for accreditation of prior learning based on the student's work experience and prior education, and the provisions for credit is provided in Annex 1.

Article 2. The student's study programme is shortened further to the extent that the student's individual competencies provide a basis for.

Final exam

§ 6. As a part of education at school in the study programme step 1, assistant of gastronomy, the school organises a final exam, which consists of a practical project that forms the basis of the examination and partial basis for assessment in an oral examination. The aim of the project is to show the student's acquisition of vocational and personal skills in step 1. The project is based on subject-related courses. The school plans the course of the project in consultation with the local education selection. The project is solved within duration of 0.5 weeks with regular working hours, while the oral examination lasts 20 minutes for each student. An external examiner, who is appointed by the school, is participating. The student's performance is evaluated with one mark, which represents an overall assessment of the project and the oral presentation. The test must be passed. The school informs the trade committee of the outcome of the executed test. A step test can only be taken by students who finish the programme at that step.

Article 2. As part of the last period of the school-based part of the programme in the specialisations of the study programme step 2 the school organises a final exam, which constitutes a journeyman's test.

Article 3. The final examination in the specialisations is organised as follows:



1) As of § 1. Article 4, no. 1, the examination of a specific specialisation consists of a practical part and an oral part. The practical part of the exam lasts 3 hours and 30 minutes and consists of two tasks in the kitchen production, a set assignment and a partial free assignment, which is based on a distributed basket with raw ingredients. The tasks are solved individually. The oral part of the exam lasts 20 minutes and consists of questions and dialogue based on the content of the basket with raw ingredients, the practical problem solving and a dialogue on related issues from the mandatory subject-related courses. The oral part of the exam is conducted immediately after the practical part. The journeyman's test begins with the student draws a card with a task on. The card with the task is drawn in the last week of school, the day before the exam. When the card is drawn, there are 4 hours set aside for the preparation of the practical and the oral part of the exam, which is scheduled for the day after. The preparation takes place at the school. During preparation the student prepares the material which is included in the practical part and the oral part of the exam. The part of the student's preparation material to be included as part of the examination and basis for assessment, is delivered to the school immediately after the preparation time, the school will distribute it to the internal and external examiners. The student's performance is evaluated with one mark, which represents an overall assessment of the practical and oral examination. The practical part is weighted at 75 percent and the oral part with 25 percent. The mark for the overall performance must be communicated to the student immediately after completing the exam.

1) As of § 1. Article 4, no. 2, the examination of a specific specialisation consists of a practical part and an oral part. The practical part of the exam lasts 3 hours and 30 minutes and consists of two tasks in the kitchen production, a set assignment and a partial free assignment, which is based on a distributed basket with raw ingredients. The tasks are solved individually. The oral part of the exam lasts 20 minutes and consists of questions and dialogue based on the content of the basket with raw ingredients, the practical problem solving, marketing material, and a dialogue on related issues from the mandatory subject-related education. The oral part of the exam is conducted immediately after the practical part. The journeyman's test begins with the student draws a card with a task on. The card with the task is drawn in the last week of school, the day before the exam. When the card is drawn, there are 4 hours set aside for the preparation of the practical and the oral part of the exam, which is scheduled for the day after. The preparation takes place at the school. During preparation the student prepares a variety of materials including marketing material, which is included in the practical part and the oral part of the exam. The part of the student's preparation material to be included as part of the examination and basis for assessment, is delivered to the school immediately after the preparation time, the school will distribute it to the internal and external examiners. The student's performance is evaluated with one mark, which represents an overall assessment of the practical and oral examination. The practical part is weighted at 75 percent and the oral part with 25 percent. The mark for the overall performance must be communicated to the student immediately after completing the exam.

Article 4. The assignments are set by the school in consultation with a task commission set up by the trade committee. The aids, which are used in the school-based part of the programme, are allowed at the exam. The assignments are assigned by drawing lots.

Article 5. In order to issue the diploma, the student must have achieved an average mark of at least 02 of all subjects in the main course. Any course which does not have marks must be conducted by the rules of the course.



Article 6. For students who finish the programme with step 1, assistant of gastronomy, the final exam must be passed. For students who finish the program with step 2, the final exam which constitutes a journeyman's test must be passed.

Article 7. Upon completion of the programme, including the end of step 1, the trade committee issues a diploma to the student as evidence that the student has achieved the intended knowledge, skills and competencies in the programme. The result of the final examination is applied to the diploma. Students, who complete the program step 2, can achieve the award bronze, silver or gold. The criteria for the distinctions include the result of the final examination and marks for parts of education at school, cf. The course regulation for the programme. If the student achieves honors the trade committee will endorse it on the diploma (the journeyman's certificate).

Article. 8. For continuing vocational training, which is part of the programme, the assessment "Pass / Fail" is used.

Implementation and transition provisions

§ 7. This executive order will enter into force on July 15th 2016.

Article 2. Executive order no. 441 of April 13th 2015 on vocational education and training to gastronome is repealed. The executive order continues to apply for students who started or switched to the program in the period from August 1st 2015 to and including July 14th 2016.

Article 3. Students who are referred to in article 2, and students at the corresponding vocational education and training, who are taught in accordance with § 2. Article 2 of the executive order no. 282 of March 23rd 2015 about the repealing of various acts in the implementation of the vocational education and training reform "Better and more attractive VET", are able to switch vocational education and training after this executive order in accordance with transitional arrangements established by the school in the local study programme.

Article 4. If the student was age of 25 at the time of commencement at the programme before August 1st 2015, the student must at the transition of the programme as of this executive order complete the education as vocational education and training for adults (EUV).

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