

1. Title of the certificate (NL)

Ervaringsbewijs: keukenmedewerker (m/v)

In the original language

2. Translated title of the certificate

Certificate of professional competence: kitchen porter (m/f) (EN)

Titre de compétence professionnelle: commis de cuisine (h/f) (FR)

This translation has no legal status.

3. Profile of skills and competences

The occupational standard was developed and approved by the sectoral social partners.

A holder of the certificate of professional competence can:

cut:

- cuts vegetables and fruit with the knife against the knuckles and all the time letting the tip of the knife rest on the cutting board;
- rests a flat hand on the bread when cutting bread;
- uses the adequate knives according to the ingredients to be cut;
- works from uncut to cut without crossing his or her arms;
- cuts vegetables and fruit according to size/shape (julienne, brunoise, shred, slice, chop).

clean:

- adjusts the order of the processes (cleaning, washing, cutting) to the ingredients;
- uses cold to lukewarm water to wash the ingredients;
- peels ingredients with minimum loss;
- rinses until all soil and sand has been removed.

arrange:

- arranges ingredients on a plate following the chef's example;
- arranges several plates identically;
- presents cold dishes, desserts and buffets following the chef's example;
- removes spilled food with clean paper towels.

ensure food safety:

- only takes ingredients out of the refrigerator for further processing at the last moment;
- puts the ingredients into recipients for immediate use and leaves these in their designated place;
- checks the best-before date, smell and colour of the ingredients and informs the person in charge;
- immediately covers cold leftovers and covers warm leftovers as soon as they have cooled off;
- immediately places leftovers to be kept in the refrigerator;
- provides leftovers with a label indicating the date before placing them in the refrigerator.

Explanation

The purpose of this document is to provide additional information on the specific certificate and has no legal status of itself. It is based on Council resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, on Council resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates and on 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: <http://europass.cedefop.europa.eu>

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work hygienically:

- only wears the permitted clothing;
- does not wear jewellery or a watch;
- washes his or her hands in accordance with the hygiene regulations;
- cleans the kitchen utensils and working surfaces after each action in accordance with the hygiene regulations;
- rinses dirty kitchen utensils before taking them to be washed;
- separates waste and puts it in the bin.

work safely:

- wears safety shoes;
- immediately cleans up any food spilled on the floor;
- prevents burns by grabbing hot objects with a dry, clean kitchen towel;
- informs colleagues when passing hot kitchen utensils;
- replaces all kitchen utensils in their designated place.

4. Range of sectors and occupations relevant to the holder of the certificate

The holder of the certificate of professional competence can work as a kitchen porter in the catering sector.

5. Official basis of the certificate

Name and status of the body awarding the certificate <i>Test centre recognised by the Flemish Government</i>	Name and status of the regional authority providing accreditation/recognition of the certificate <i>Flemish Ministry of Employment and Social Economy</i> <i>Koning Albert II laan 35 bus 21</i> <i>B-1030 Brussel</i>
Level of the certificate (national or international) <i>Flemish level</i> <i>RAC (Recognition of Acquired Competences)</i>	Grading scale / pass requirements <i>All competences as described in point 3 must be proved.</i>
International or European regulations	
Legal basis <ul style="list-style-type: none">• <i>Flemish Government Order of 23 September 2005 implementing the Decree of 30 April 2004 on obtaining a certificate of professional competence</i>• <i>Ministerial Order of 5 March 2007 determining the standard for the title of kitchen porter (= certificate of professional competence)</i>	

6. Officially recognized ways of acquiring the certificate

Description of followed pathways	Percentage of total programme (%)	Duration (hours/weeks/months/years)
Recognition of acquired competences	100	Max. 2 hours
Total duration of the assessment leading to the certificate		Max. 2 hours

Additional information

The assessment was developed according to the standard for kitchen porter, as established and approved by employee and employer representatives from the catering sector. The assessment consists of an optional portfolio evaluation and the actual assessment by 2 evaluators according to the standard for kitchen porter.

More information can be found on:

www.ervaringsbewijs.be

Flemish overview of Europass Certificate Supplements

Here you can download the Flemish Europass Certificate Supplement in different languages and find a description of the national and regional qualifications system:

www.europass-vlaanderen.be/cs