



Estonia

1. Title of the certificate (1)

KOKK I kutsetase

(1) In the original language

2. Translated title of the certificate (1)

COOK level I

(1) If applicable. This translation has no legal status.

3. Profile of skills and competences

- Plans working time and organizes its work independently and rationally, readiness to work with a team
- Adheres to hygienic requirements, guarantees food safety and food quality
- Familiar with different cuisines and their specific characters
- Familiar with food products' packaging signs
- Familiar with the peculiarities of healthy nutrition, special nutrition and food allergies
- Applies appropriate work techniques and keeps the safety of work environment
- Uses safely appropriate work equipment, machinery and fixtures
- Pre-treats raw material for food applying cold treatment, cooking, safekeeping methods following the quality of the raw material for food, chemical ingredients, nutritional value, areas of application, storage conditions, wastage norms and realization dates
- Treats raw material for food economically, using different cooking and cold treatments
- Prepares dishes in accordance with the clients' needs
- Prepares cold and hot drinks
- Prepares cold and warm appetizers, sandwiches, snacks
- Prepares broth, soups, puree soups and national soups
- Prepares different cold and warm sauces
- Prepares boiled, stewed and roasted meat, minced meat and poultry dishes
- Prepares fish dishes from boiled and roasted minced mass
- Prepares vegetable dishes and accompaniments and mushroom dishes
- Prepares pasta and groats dishes and accompaniments
- Prepares curd cheese, cheese and egg dishes
- Prepares cold, warm and frozen deserts
- Prepares yeast, biscuit, short, puff boiled and airy pastry products
- Prepares menus in compliance with the specifications, symmetry, time of the year, client's wishes and other needs of company offering catering service
- Calculates the price of a food portion in compliance with the costs of the raw material for food
- Participates in organizing work in delivery counter, self-service line, buffet and fourchette table
- Participates in organizing a la carte and catering services
- Serves food in compliance with instructions
- Helps to prepare reports and to make inventory
- Helps to check stocks in trade and orders goods pursuant to the delivery procedures and documentation
- Participates in team work in shaping the quality of a product
- Participates in sales if necessary, consulting clients, clearing with different means of payment
- Serves clients if necessary in consistence with the positive comity principles and professional ethics

Skills of preparing vegetarian food and staple dishes of different cuisines along with knowledge about drinks and peculiarities of food practices of different regions would be an advantage.

4. Range of occupations accessible to the holder of the certificate (1)

Companies offering catering service, such as restaurant, café, canteen, bar, fast food restaurant, catering kitchen, catering- company etc.

(1) If applicable

(*) Explanatory note

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 available at: <http://europass.cedefop.eu.int>

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5. OFFICIAL BASIS OF THE CERTIFICATE

<p>Name and status of the body awarding the certificate</p> <p>Estonian Association of Hotels and Restaurants Kiriku 6, 10130 Tallinn, Estonia Ph. +372 6411428 Fax +372 6411425 E-mail info@ehrl.ee www.ehrl.ee</p> <p>The authorisation to act as the body awarding professional certificates was granted to the Estonian Association of Hotels and Restaurants on 5 June 2002 by the resolution No. 8 of the Professional Council for Services.</p> <p>Estonian Association of Hotels and Restaurants (EAHR) was founded on 12 February 1992. The members of EAHR are 70 independent hotels and restaurants. The principal activities of EAHR include representation and defence of the interests of its members in relations with the state and government authorities, other legal and natural persons, tourism and other organisations and associations; participation in the development of legislation concerning EAHR and its members; development of the sector, analysis of the trends in the hotel and restaurant market, identification of the needs for in-service training. EAHR is a member of IH&RA (International Hotel and Restaurant Association) since 1993 and an observing member of HOTREC (Confederation of the National Hotel and Restaurant Associations in the European Union) since 1999.</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>Estonian Qualification Authority 'Kutsekoda' Pärnu mnt 142 11317 Tallinn, Estonia Ph. +372 679 1700 Fax +372 679 1701 E-mail kutsekoda@kutsekoda.ee www.kutsekoda.ee</p> <p>The private law foundation 'Kutsekoda' (Professions Chamber) was established in 2001 in cooperation with the Estonian Government to continue the creation of the system of professions started in 1997 by the Estonian Chamber of Commerce and Industry. The objectives of the Professions Chamber include establishment and development of an integrated and organised professional qualifications system, establishment of prerequisites for achieving comparability of the qualifications of Estonian employees and acknowledgement of other countries, as well as management of the state register of professions as the authorised processor.</p>
<p>Level of the certificate (national or international)</p> <p>Estonian professional qualifications system Level I</p>	<p>Grading scale / Pass requirements</p> <p>The examination consists of free stages:</p> <ol style="list-style-type: none"> 1. Examination of knowledge 2. Interview 3. Examination of practical skills
<p>Access to next level of education/training</p> <p>Cook level II</p>	<p>International agreements</p> <p>-</p>
<p>Legal basis</p> <p>Professions Act (RT I 2003, 83, 559; 01.01.2004)</p>	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Application entry requirements (level of education or training, professional experience, in-service training, etc.). Please indicate duration if required.

Application for the professional qualifications of Cook I requires basic education and professional training.

More information (including a description of the national qualifications system) available at:
www.kutsekoda.ee, www.ehrl.ee