



## EUROPASS CERTIFICATE SUPPLEMENT (\*)

### 1. TITLE OF THE CERTIFICATE (CZ)<sup>(1)</sup>

**Vysvědčení o maturitní zkoušce z oboru vzdělání:  
65-41-L/01 Gastronomie** (denní studium)

(1) In the original language

### 2. TRANSLATED TITLE OF THE CERTIFICATE<sup>(2)</sup>

**Maturita Certificate in:  
65-41-L/01 Gastronomy** (full-time study)

(2) This translation has no legal status.

### 3. PROFILE OF SKILLS AND COMPETENCES

#### General competences:

- master different ways of learning and take responsibility for the development of one's own potential in a lifelong perspective;
- understand tasks or identify the core of a problem, apply various solutions, work independently and in a team;
- apply advanced reading literacy skills to work effectively with information and to critically evaluate and interpret texts;
- communicate in one foreign language at level B1 and in another foreign language at the level of at least A2 of the Common European Framework of Reference for Languages, be motivated to deepen language competences;
- apply scientific, technical, IT and mathematical knowledge, skills and procedures in practical contexts and in solving problems in various areas of life;
- work safely and at an advanced level with digital technologies and their software, and keep up with their development;
- search for, process and critically evaluate information, use algorithmic thinking, communicate and collaborate in online environments, and create digital content and models;
- understand the basic principles of information systems, analyse their structure and functions, design data models and adapt interfaces to user needs;
- be well versed in different social and value systems, as well as social, political, legal and economic processes of everyday life, and demonstrate financial and media literacy;
- adapt to changing social, economic and technological conditions, and make responsible economic decisions;
- strive for the highest quality of one's own work, services and products in accordance with technological procedures and quality standards;
- choose optimal solutions in real-life work and personal situations based on the interconnection of environmental, economic and social factors;
- observe the principles of occupational health and safety, and fire protection.

## Vocational competences:

- master the technology of food preparation – prepare dishes of Czech cuisine, typical dishes of international cuisines and meals for rational nutrition, and dispatch and store them in accordance with relevant standards;
- have knowledge of the range of foods and beverages and their gastronomic use;
- master various methods and techniques of selling and serving food and beverages;
- apply the principles of rational nutrition as well as alternative dietary practices;
- use appropriate forms of service and suitable service equipment depending on the environment and the nature of the social occasion;
- communicate and interact professionally with clients in Czech and a foreign language;
- carry out hygiene and sanitation procedures in catering establishments and comply with safety regulations and principles of food safety and hygiene, including the HACCP system;
- compile menus and food and beverage lists in accordance with gastronomic rules and basic nutritional principles;
- organise and coordinate the work of teams in catering establishments;
- organise the preparation, running and completion of gastronomic events;
- prepare cost calculations for products and services;
- use marketing tools to promote the establishment and offer services and products;
- have knowledge of international cuisines, modern and experiential gastronomy, and respond to new trends in catering;
- maintain operational administration and records of the movement of assets, ingredients, products and services;
- understand the principles of hotel operations, management and marketing of hotel services;
- obtain, evaluate and effectively use economic information for the management of operational units;
- carry out basic human resource activities in catering establishments.

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

Graduates may find employment in middle management positions in the field of gastronomy, performing work activities in restaurants and other catering establishments. They may carry out professional catering, operational and business activities either as employees or as entrepreneurs.

Examples of possible job positions: catering establishment or hotel staff member, F&B Manager, head chef, specialist waiter, or head waiter.

## 5. OFFICIAL BASIS OF THE CERTIFICATE

### Name and status of the body awarding the certificate

Střední škola Brno, Charbulova, příspěvková organizace  
Charbulova 1072/106  
Brno  
618 00  
CZ  
public school

### Name and status of the national/regional authority providing accreditation/recognition of the certificate


Ministry of Education, Youth and Sports  
Karmelitská 7  
118 12 Praha 1  
Czech Republic

Level of the certificate (national or international)	Grading scale / Pass requirements	
Upper secondary education completed by the Maturita examination <b>ISCED 354, EQF 4</b>	<b>Result in the general section – success rate in % Czech language and literature, foreign language:</b> more than 87 % to 100 % excellent - 1 more than 73 % to 87 % commendable - 2 more than 58 % to 73 % good - 3 44 % to 58 % sufficient - 4 0 % and less than 44 % insufficient - 5 <b>Mathematics and Advanced Mathematics:</b> more than 85 % to 100 % excellent - 1 more than 67 % to 85 % commendable - 2 more than 49 % to 67 % good - 3 33 % to 49 % sufficient - 4 0 % and less than 33 % insufficient - 5	<b>Pass requirements</b> 1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) <b>Overall assessment:</b> Prospěl s vyznamenáním: Pass with Honours (the average mark is $\leq 1,5$ ) Prospěl: Pass (an examination mark is not worse than 4) Neprospěl: Fail (the examination mark in one or more subjects is 5)
<b>Access to next level of education / training</b> ISCED 655/645/746, EQF 6 and EQF 7 (EQF7 only for Long first degree programmes at Master's)	<b>International agreements</b>	

### Legal basis:

Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations  
Ss. 22 and 24 of the Decree No. 177/2009 Coll., on Detailed Conditions for Completing Education by the School-leaving Examination in Secondary Schools, as amended.

## 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme	Duration
School- / training centre-based	The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers' needs.	
Workplace-based		
Accredited prior learning		
Total duration of the education / training leading to the certificate		<b>4 years</b> / 4 096 lessons
<b>Entry requirements</b> Completed compulsory school education <b>Additional information</b> More information (including a description of the national qualifications system) available at: <a href="#">EQF</a> , <a href="#">EURYDICE</a> , <a href="#">NPI</a> <b>National Pedagogical Institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1</b>		 <p>stamp and signature  <b>Done at Prague for the school year            2025/2026</b></p>

### (\*)Explanatory note

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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