

1. Title of the certificate ⁽¹⁾**Kokkfaget**⁽¹⁾ In the original language2. Translated title of the certificate ⁽¹⁾**Cookery**⁽¹⁾ If applicable. This translation has no legal status.

3. Profile of skills and competences

The skilled cook has shown competence in planning, carrying out, assessing and documenting food preparation at restaurants, other places that serve food, and catering. The cook is able to select suitable raw materials and preparation methods, and prepare meals with an emphasis on appearance, odour, flavour, texture, nutritional content and economy. He or she is able to set up and calculate menus based on season, occasion and different customer wishes and needs. The cook masters basic preparation methods for all parts of a menu. The cook has knowledge of the relationship between quality, efficiency, productivity and working techniques, and is able to use new production technology. He or she is able to comply with requirements for hygiene, food labelling, safe storage and packaging of foodstuffs, and is able to work according to current rules for foodstuff processing and for Environment, Health and Safety.

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

Trade certificate as skilled cook

⁽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

Name and status of the body awarding the certificate Trade certificate issued by the county administration	Name and status of the national/regional authority providing accreditation/recognition of the certificate The Royal Norwegian Ministry of Education and Research
Level of the certificate (national or international) EU classification level 4 in the European qualification framework Correspond with upper secondary level, ISCED 3	Grading scale / Pass requirements Passed with distinction, Passed, Failed
Access to next level of education/training The training/education together with further instruction in common core subjects qualify the candidate for admission to higher education	International agreements xxx
Legal basis Act of 17 July 1998 no 61 relating to Primary and Secondary Education (The Education Act), Regulation of 23 June 2006 no 724 relating to the Education Act. Regulation of 25 June 1999 no 708 relating to the Principles, Core Curriculum and Quality Framework of Primary and Secondary Education and Training	

6. Officially recognised ways of acquiring the certificate

Description of vocational education and training received	Percentage of total programme (%)	Duration (hours/ weeks/months/years)
School-based	50%	2 years
Workplace-based	50%	2 years
Accredited prior learning		
Total duration of the education/ training leading to the certificate		
Entry requirements Completed Primary school		
Additional information The training period consists of four years, and can take place as two years at school followed by two years of company based training, or one year at school followed by three years of company based training, or all four years in a company combined with school based training. Two years of the training consists of a total of 588 hours in Common core subjects, 954 hours in Common programme subjects and 421 hours vocational specialization. Adult students with documented five years of work and a passed theoretical exam relevant to the subject, are qualified for a craft certificate examination according to §3-5 in the Education Act. Adult students are exempted from the requirement of common core subjects.		
More information (including a description of the national qualifications system) available at: http://www.europass.no/fagbeskrivelser		
National reference point		