

1. Title of the certificate ^(TR)
Aşçı Mesleki Yeterlilik Belgesi
(Seviye 4)
(1) In the original language

2. Translated title of the certificate (EN)
Cook VQA Vocational Qualification Certificate
(Level 4)
(1) If applicable. This translation has no legal status.

3. Profile of skills and competences		
A typical holder of the certificate is able to:		
UNIT CODE	TYPE	UNITS
13UY0182-4/A1	MANDATORY	Occupational Health and Safety and Environmental Safety <ul style="list-style-type: none"> Explains OHS precautions at working environment and during assignment. Explains environmental protection measures at working environment and during assignment.
13UY0182-4/A2	MANDATORY	Work Organization and Professional Development <ul style="list-style-type: none"> Explains the organisation process of business processes and team. Explains the maintenance of the tools, devices and equipment. Defines the supply and stock applications of materials used at kitchen. Explains the preparation of standard menu and recipe. Constitutes budgetary data for production processes. Explains the specialities of open buffet design. Arranges the presentation and service of food and dishes. Determines the professional development needs.
13UY0182-4/A3	MANDATORY	Hygiene, Food Safety and Quality <ul style="list-style-type: none"> Explains the personal hygiene and health applications in business processes. Defines food safety concepts, risks and hazards during food and dish preparation processes. Explains the hygiene and sanitation applications related to product, food materials, utensils, equipment and production areas during food and dishes preparation. Determines the operations related to the improvement of productivity, quality and customer relations in business processes.
13UY0182-4/A4	MANDATORY	Basic Materials <ul style="list-style-type: none"> Explains the basic materials used in preparing food and dishes. Performs preparation for food of basic materials used in preparing food and dishes. Conducts the OHS, hygiene, food safety and quality applications and working environment.
13UY0182-4/A5	MANDATORY	Cooking Soup <ul style="list-style-type: none"> Performs preliminary for soup making. Cooks soup varieties. Conducts the OHS, hygiene, food safety and quality applications and working environment.
13UY0182-4/A6	MANDATORY	Preparing Sauce(s), Appetizer(s), Salad(s) and Cooking Egg <ul style="list-style-type: none"> Prepares hot and cold sauce. Prepares salad and appetizer variety. Prepares boiled, fried and panned eggs. Conducts the OHS, hygiene, food safety and quality applications and working environment.
13UY0182-4/A7	MANDATORY	Cooking Meat and Fish Product Dishes <ul style="list-style-type: none"> Cooks hot and cold serviced meat meals / dishes. Cooks meat dishes made by rolling. Cooks fishery and aquaculture meals/dishes. Conducts the OHS, hygiene, food safety and quality applications and working environment.
13UY0182-4/A8	MANDATORY	Cooking Vegetable, Dry Legume Dishes and Vegetable Garnitures <ul style="list-style-type: none"> Applies various vegetable cooking methods. Cooks fresh vegetable and dry legume dishes. Prepares stuffed vegetables or vine leaves with meat or olive oil. Prepares vegetable garnitures. Conducts the OHS, hygiene, food safety and quality applications and working environment.
13UY0182-4/A9	MANDATORY	Cooking Pastries, Rice and Pasta Varieties <ul style="list-style-type: none"> Cooks pastry variety(ies). Cooks rice and pasta variety(ies). Conducts the OHS, hygiene, food safety and quality applications and working environment.
13UY0182-4/A10	MANDATORY	Preparing Basic Desserts <ul style="list-style-type: none"> Prepares milky, chocolate or pastry desserts. Prepares trifle and stew, compote. Conducts the OHS, hygiene, food safety and quality applications and working environment.

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

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(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.
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5. Official basis of the certificate	
Name and status of the body awarding the certificate Cook (Level 4) Vocational Qualification Certificate, is awarded by Authorised Certification Bodies authorised by Vocational Qualification Authority. The list of Authorised Bodies available at: http://www.myk.gov.tr/ybk	Name and status of the national/regional authority providing accreditation/recognition of the certificate Vocational Qualification Authority (Mesleki Yeterlilik Kurumu) Ziyabey Caddesi 1420. Sokak No:12 Balgat Çankaya/ANKARA TURKIYE www.myk.gov.tr
Level of the certificate (national or international) ISCO 08: 5129 (Cooks) and Level 4- Turkish Qualifications Framework Detailed information on Turkish Qualifications Framework available at: http://www.tyc.gov.tr	Grading scale / Pass requirements It is required that the candidate must be successful at the stages of A1,A2,A3,A4,A5,A6,A7,A8,A9,A10 for obtaining Cook (Level 4) Vocational Qualification Certificate.
Access to next level of education/training -	International agreements -
Legal basis Vocational Qualification Authority Law No. 5544	

6. Officially recognised ways of acquiring the certificate
<p>This document is prepared for candidates applying to authorised certification bodies, in the case of meeting the performance criteria after theoretical and applied assessments are made and each required unit for obtaining the qualification is successfully completed.</p> <p>The performance criteria and assessment rates may be different for each qualification.</p> <p>Entry requirements There is not an entry requirement for this national qualification.</p> <p>Information 13UY0182-4 - 10/10/2017 Rev. No:01</p> <p>Additional information It is an equitable, transparent and confidential system including rules and activities regarding the development and application of technical and vocational education standards and qualifications, and accreditation, authorisation, audit, assessment, certification related to them, based on national and international occupational standards.</p> <p>The levels of VQA Vocational Qualification Certificates in relation to Turkish Qualifications Framework are defined as a result of comparing the learning outcomes of the related national qualification to TQF level descriptors. TQF level descriptors, defining the minimum learning outcomes required for the qualifications levelled according to TQF, are available at http://www.tyc.gov.tr/st. Since TQF is referenced to European Qualifications Framework (EQF), eight TQF levels correspond to eight EQF levels. Level 4 qualifications for which this certificate herein is issued are defined as "Employee exercises self-management for the work or study activities that are usually predictable, but are subject to change; supervises the routine work of others, taking some responsibility for the evaluation and improvement of work or study activities."</p> <p>More information (including a description of the national qualifications system) available at: Vocational Qualifications Authority www.myk.gov.tr www.tyc.gov.tr</p> <p>Europass www.europass.gov.tr https://europass.cedefop.europa.eu/</p>