

1. Title of the certificate ^(TR)
Kebapçı Mesleki Yeterlilik Belgesi (Seviye 3)
⁽¹⁾ In the original language

2. Translated title of the certificate (EN)
Kebab Cook VQA Vocational Qualification Certificate (Level 3)
⁽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
13UY0180-3/A1	MANDATOR Y	Occupational Health and Safety and Environmental Protection <ul style="list-style-type: none"> Takes OHS precautions at working environment and during assignment. Takes environmental protection measures at working environment and during work.
13UY0180-3/A2	MANDATOR Y	Work Organization and Professional Development <ul style="list-style-type: none"> Manages the business processes of food services and the assistant staff. Makes the materials, equipment and utensils used in food preparation and service ready for use. Adjusts the portion and quantity. Defines the need for professional development.
13UY0180-3/A3	MANDATOR Y	Hygiene, Food Safety and Quality <ul style="list-style-type: none"> Carries out personal hygiene and care applications in business processes. Defines basic risks and hazards in food safety. Conducts hygiene and sanitation applications related to food materials, utensils, equipment and working areas at food services business processes. Takes productivity measures in business processes. Conducts customer relations.
13UY0180-3/A4	MANDATOR Y	Meat Processing and Preparing Garniture <ul style="list-style-type: none"> Recognizes properties of meat according to its types. Processes the meat. Prepares garnitures to be served with meat.
13UY0180-3/A5	MANDATOR Y	Preparing Kebab and Meatball <ul style="list-style-type: none"> Prepares meat and minced meat for kebab and minced meat for meatball. Treats meat and minced meat for kebab and minced meat for meatball. Shapes kebab and meatball.
13UY0180-3/A6	MANDATOR Y	Cooking Kebab, Meatball and Serving <ul style="list-style-type: none"> Cooks kebab and meatball. Serves kebab and meatball.

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	
<p>Name and status of the body awarding the certificate Kebab Cook (Level 3) 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</p>	<p>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</p>
<p>Level of the certificate (national or international) ISCO 08: 5129 (Cooks) and Level 3- Turkish Qualifications Framework Detailed information on Turkish Qualifications Framework available at: http://www.tyc.gov.tr</p>	<p>Grading scale / Pass requirements It is required that the candidate must be successful at the stages of A1,A2,A3,A4,A5,A6 for obtaining Kebab Cook (Level 3) Vocational Qualification Certificate.</p>
<p>Access to next level of education/training -</p>	<p>International agreements -</p>
<p>Legal basis Vocational Qualification Authority Law No. 5544</p>	
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 13UY0180-3 - 25.12.2013 Rev. No:00</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 3 qualifications for which this certificate herein is issued are defined as "Employee takes responsibility for the completion of tasks in work or study; adapts own behaviour to circumstances in solving problems."</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>	

