

Certificate Supplement

1. Legally protected title of the qualification

Systemgastronomiefachmann / Systemgastronomiefachfrau FZ

2. Translated title of the qualification

**Specialist in System Gastronomy
Diploma of Vocational Education and Training**

3. Profile of skills and competences

- a. Holders of this qualification:
- b. Are able to perceive, organise and evaluate system gastronomy processes as a whole
- c. Are aware of the importance, specific features, quality and sustainability demands associated with different uses of foodstuffs
- d. Are aware that costs are incurred within a company and in the context of their work. They understand these costs, make simple calculations and use appropriate tools for this
- e. Are aware of the effects that their work have on people and society and adhere to professional ethics
- f. Are aware that business procedures and processes only work when employees carry out their duties in line with the needs of the company
- g. Conscientiously apply the rules and standards of occupational health, safety, sustainability, environmental protection and hygiene in the context of their work
- h. Are able to communicate in English in a way that suits the situations and individual(s) concerned

4. Range of occupations accessible to the holder of the qualification

- a. Planning and designing of processes
- b. Purchasing and preparing goods
- c. Presenting and selling products and advising guests
- d. Ensuring sustainability and safety
- e. Using English

5. Official basis of the qualification

Name and status of the national authority responsible for issuing the qualification:

- Amt für Berufsbildung und Berufsberatung ABB, Postplatz 2, 9494 Schaan, Liechtenstein
www.abb.llv.li; phone: +423 236 72 00; mail: info.abb@llv.li

Level of the qualification (national or international):



National Qualifications Framework for the VPET system:	Level 4
European Qualifications Framework:	Level 4

Grading scale/Pass requirements:

- 6 = very good
- 5 = good
- 4 = satisfactory
- 3 = unsatisfactory
- 2 = poor
- 1 = unusable

Minimum passing grade: 4

Legal basis of the qualification:

- Verordnung vom 19. Februar 2013 über die berufliche Grundbildung Systemgastronomiefachfrau/Systemgastronomiefachmann FZ
- Verordnung über den Nationalen Qualifikationsrahmen für Abschlüsse der Berufsbildung vom 27. August 2014 (RS 412.105.1)

6. Officially recognised ways of acquiring the qualification

Training for the Federal VET Diploma: Specialist in System Gastronomy lasts 3 years. Training content is usually distributed across two different learning locations: classroom instruction at a vocational school and apprenticeship training at a host company. However, depending on the VET programme, learners will also attend branch courses at a branch training centre. Professional competences required for the given occupation are decided by the sponsor of the VET programme.

- Host companies provide learners with practical skills associated with the occupation. Learners usually work an average of 4 day(s) per week.
- Vocational schools provide classroom instruction in vocational subjects and subjects falling under the category of language, communication and society (LCS). Learners usually attend classes an average of 1 day(s) per week; total number of lessons: 960.
- Branch training centres provide learners with additional skills that are intended to complement classroom instruction and apprenticeship training, total duration of branch courses: 20 days.

The qualification procedure and final examination includes the following:

- Practical project covering 40-80 hours
- (Written and/or verbal) testing of knowledge gained from vocational instruction covering 4 1/3 hours
- LCS

The calculation of the overall grade takes into account the grades obtained for individual areas of competence and the grades obtained from classroom instruction at the vocational school and the host company.

Other equivalent qualification procedures are possible.



National referencing body:
AIBA

This certificate supplement draws its legal basis in Article 4 paragraph 1 of the Ordinance of 27 August 2014 on the National Qualifications Framework for Vocational and Professional Qualifications (NQF-VPO-O, SR 412.105.1). This certificate supplement follows the model recommended by the European Parliament and Council (Decision No. 2241/2004/EC). The purpose of the certificate supplement is to provide sufficient data to improve the international transparency and fair professional recognition of qualifications (diplomas, certificates etc.). It describes the nature, level, context, content and type of training and education pursued and successfully completed by the individual named on the original qualification to which this supplement is appended. The certificate supplement is free from value, judgements,

equivalence statements or recommendations on recognition.

Additional information can be found at: www.nqfl.li

