

# Certificate Supplement

## 1. Legally protected title of the qualification

Köchin / Koch mit Fähigkeitszeugnis (FZ)

## 2. Translated title of the qualification

Chef

Diploma of Vocational Education and Training

## 3. Profile of skills and competences

Holders of this qualification:

- a) Process and transform foodstuff into warm and cold dishes;
- b) Align their thinking and actions with the needs of the company, guests, team and the environment;
- c) Understand basic principles of hygiene, occupational health, safety and environmental protection.

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

- a) Producing, preparing and presenting food and meals; using a foreign language/cooking jargon
- b) Understanding and efficient organising of operational processes
- c) Thinking and acting in accordance with the needs of the company, guests and the environment
- d) Applying measures to ensure occupational health, safety, environmental and fire protection
- e) Applying measures to ensure hygiene and value preservation

## 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  
Postadresse: Postfach 684, 9490 Vaduz, Liechtenstein  
[www.abb.li](http://www.abb.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 26. Oktober 2010 über die berufliche Grundbildung Köchin/Koch mit Fähigkeitszeugnis (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 Diploma of Vocational Education and Training: Chef 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 7-8 hours
- (Written and/or verbal) testing of knowledge gained from vocational instruction covering 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. The practical part of the final examination counts double.

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-VPQ-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](http://www.nqfl.li)

