europass

EUROPASS CERTIFICATE SUPPLEMENT (*)

Czech Republic

1. TITLE OF THE CERTIFICATE (CZ)(1)

Vysvědčení o maturitní zkoušce z oboru vzdělání:
65-41-L/01 Gastronomie (denní studium)

(1) In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE(2)

Maturita Certificate in:
65-41-L/01 Gastronomy (full-time study)

(2) This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

General competences:

- be familiar with various methods of learning, use sources of information well, show functional literacy;
- understand assignments or identify the cores of problems, exert variable solutions, work both independently and within a team;
- communicate in one foreign language at level B1 and in another foreign language at the level of at least A2 of the Common European Framework of Reference for Languages;
- cope with changing socio-economic conditions, be financially literate;
- be aware of the labour market mechanisms, and of the employee-employer relationships, act on career decisions responsibly, understand the significance of lifelong learning;
- use basic mathematics and the basic principles of physics and chemistry when needed in daily situations;
- work with the means of information and communication technologies, exploit adequate sources of information, handle information effectively;
- act in an environmentally-conscious manner and in compliance with strategies for sustainability;
- support values of local, national, European and world cultures, recognize the value of life;
- exert fundamentals of health protection, occupational safety, and fire prevention and safety;
- exert norms and prescriptions in the field.

Vocational competences:

- handle the technology for preparation of meals - prepare dishes of Czech cuisine, typical dishes of the international cuisine and balanced diet meals, distribute and store them in compliance with the regulations;
- have knowledge of the range of foods and beverages and their gastronomy utility;
- handle the types and techniques of sale and service;
- use appropriate forms of service and inventory according to the place and nature of social event;
- speak and socially interact with guests in the native and foreign language, act professionally;
- build menus and menu lists according to gastronomic rules and other aspects;
- organize and coordinate work-teams in the production and sales;
- organizationally ensure preparation, progress and completion of gastronomic events;
- draw up cost calculations of products and services;
- use marketing tools for the presentation of gastronomic shop, offer services and products;
- have knowledge of modern forms of sales in restaurants;
- keep operating administration and records of the of motion of assets, raw materials, products and services using a PC;
- draw up operational and long-term plans;
- acquire, evaluate and effectively use economic information to the management of operating segments;
- ensure basic activities of personal character.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

The graduate is employed in middle management in the field of gastronomy, in work activities related to the operation of gastronomic restaurants and other catering establishments.
He/she can perform professional catering, operational and commercial business activities in the position of an employee or as self-businessman.
Examples of possible jobs: restaurant or hotel worker, cook, chef, waiter-specialist, head waiter.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate
Střední odborná škola a Střední odborné učiliště obchodu a služeb, Chrudim, Čáslavská 205
Čáslavská 205
Chrudim
53701
CZ
public school

Name and status of the national/regional authority providing accreditation/recognition of the certificate
Ministry of Education, Youth and Sports
Karmelitská 7
118 12 Praha 1
Czech Republic

Level of the certificate (national or international)

Upper secondary education completed by the Maturita examination
ISCED 354, EQF 4

Grading scale

Result in the general section – success rate in % Czech language and literature, foreign language:
more than 87 % to 100 % excellent - 1
more than 73 % to 87 % commendable - 2
more than 58 % to 73 % good - 3
44 % to 58 % sufficient - 4
0 % and less than 44 % insufficient - 5
Mathematics and Advanced Mathematics:
more than 85 % to 100 % excellent - 1
more than 67 % to 85 % commendable - 2
more than 49 % to 67 % good - 3
33 % to 49 % sufficient - 4
0 % and less than 33 % insufficient - 5

Pass requirements
1 excellent (výborný)
2 very good (chvalitebný)
3 good (dobrý)
4 satisfactory (dostatečný)
5 fail (nedostatečný)
Overall assessment:
Prospěl s vyznamenáním: Pass with Honours (the average mark is ≤ 1,5)
Prospěl: Pass (an examination mark is not worse than 4)
Neprospěl: Fail (the examination mark in one or more subjects is 5)

Access to next level of education / training
ISCED 655/645/746, EQF 6 and EQF 7
(EQF7 only for Long first degree programmes at Master's)

International agreements

Legal basis
Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations Ss. 22 and 24 of the Decree No. 177/2009 Coll., on Detailed Conditions for Completing Education by the School-leaving Examination in Secondary Schools, as amended.

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme	Duration
• School- / training centre-based	The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers´ needs.	
• Workplace-based		
• Accredited prior learning		
Total duration of the education / training leading to the certificate		**4 years** / 4 096 lessons

Entry requirements
Completed compulsory school education

Additional information
More information (including a description of the national qualifications system) available at: EQF, EURYDICE, NPI

National Pedagogical Institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1

stamp and signature
Done at Prague for the school year 2025/2026

(*) **Explanatory note**
The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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