

1. TITLE OF THE CERTIFICATE (DE) ⁽¹⁾

Lehrabschlussprüfungszeugnis Fachkraft für vegetarische Kulinarik

⁽¹⁾ in original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN) ⁽²⁾

Certificate of Apprenticeship “Specialist in Vegetarian Cuisine” (f/m)

⁽²⁾ This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES
Specialist areas of competence:

The specialist in vegetarian cuisine prepares vegetarian and vegan dishes of all kinds: from simple, unpretentious food to sophisticated cuisine – the range of dishes is extensive. Whether regional specialities or exotic dishes – he/she can put together a wide variety of dishes according to demand. In many restaurants, the specialist also creates new recipes or recipe variations. In smaller kitchens, he/she is sometimes solely responsible for all the work steps, plans the dishes, puts together the menu, buys the ingredients and advises the guests on the set meals on offer. In larger kitchens, the specialist also works together with chefs who often specialise in certain dishes. The specialist prepares menus, paying attention to balance and variety as well as specific aspects based on the season and region or the preferences of guests. He/she first prepares the individual vegetarian and vegan foods: this includes e.g. washing and cleaning vegetables, chopping ingredients and preparing flour and spices. He/she prepares the dishes according to the recipe. Using various preparation methods such as boiling, simmering, blanching, poaching, steaming, braising, stewing, frying, sautéing, grilling, roasting, baking, deep-frying, souring or smoking, the specialist prepares vegetarian and vegan dishes such as salads, dressings and marinades, national and international soups and special soups, terrines as well as vegetarian aspic, mousse farce, various meat and fish alternatives, basic sauces (e.g. mayonnaise, hollandaise, and thickened gravy) as well as their derivatives, mixtures, doughs and creams for sweet and savoury dishes (pasta dough, dumpling dough, strudel dough, yeast dough, puff pastry and shortcrust pastry, sweet mousse, ice cream, classic Austrian pastries and desserts) or dumplings for sweet, savoury or stand-alone dishes. He/she orders the required food, often already in stock, or buys it himself/herself. When the goods are delivered, the specialist checks their freshness and quality. He/she stores perishable goods such as fruit and vegetables properly in cold storage rooms, monitors them and carries out regular checks. In order to prepare the service staff, and sometimes also to be able to inform guests personally, the specialist must be well informed about the composition of the dishes, ingredients and possible intolerances and, if necessary, be able to offer alternatives, such as other side dishes. As aspects of sustainability are also becoming increasingly important when advising guests, the specialist has knowledge of the origin of the food used (e.g. regionality), the seasonal offers and whether the food and ingredients were produced organically.

Interdisciplinary areas of competence:

- Working in an operational and professional environment
- Quality oriented, safe and sustainable work
- Digital work

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE ⁽³⁾
Range of occupations:

Employment including in restaurants and other catering establishments specialising in vegetarian and/or vegan cuisine, small, medium-sized and large hotel and catering businesses, wellness establishments and sanatoriums, large-scale kitchens/canteens of companies, hospitals and care facilities, public institutions and campus dining halls

⁽³⁾ if applicable

(*) Explanatory note

This document has been developed with a view to providing additional information on individual certificates; it has no legal effect in its own right. These explanatory notes refer to 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).

More information on Europass is available at: <http://europass.cedefop.europa.eu> or www.europass.at

5. OFFICIAL BASIS OF THE CERTIFICATE	
Name and status of the body awarding the certificate Lehrlingsstelle der Wirtschaftskammer (Apprenticeship Office of the Economic Chamber; for the address, see certificate)	Name and status of the national/regional authority providing accreditation/recognition of the certificate Bundesministerium für Arbeit und Wirtschaft (Federal Ministry for Labour and Economy)
Level of the certificate (national or international) NQF/EQF 4 ISCED 35	Grading scale / Pass requirements Overall performance: Pass with Distinction Good Pass Pass Fail
Access to next level of education/training Access to the <i>Berufsreifeprüfung</i> (i.e. certificate providing university access for skilled workers) or a vocational college for people under employment. Access to relevant courses at a University of applied science (<i>Fachhochschule</i> : university level study programme of at least three years' duration with vocational-technical orientation); additional examinations must be taken if the educational objective of the respective course requires it.	International agreements Between Germany, Hungary, South Tyrol and Austria, international agreements on the mutual automatic recognition of apprenticeship-leave examinations and other vocational qualifications have been concluded. Information on equivalent apprenticeship occupations can be obtained from the (Federal Ministry for Labour and Economy).
Legal basis 1. Training Regulation for Vegetarian Cuisine BGBl. II (Federal Law Gazette) No. 377/2024 (company-based training) 2. Curriculum framework (education at the vocational school for apprentices)	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE
<ol style="list-style-type: none"> 1. Training in the framework of the given Training Regulation for Vegetarian Cuisine and of the curriculum of the vocational school for apprentices. Admission to the final apprenticeship examination upon completion of the apprenticeship period specified for the apprenticeship trade concerned. The final apprenticeship examination aims to establish whether the apprentice has acquired the skills and competences required for the respective apprenticeship trade and is able to carry out the activities particular to the learned trade herself/himself in an appropriate manner. 2. Admission to the final apprenticeship examination in accordance with Article 23 (5) of the <i>Berufsausbildungsgesetz</i> (Vocational Training Act). An applicant for an examination is entitled to sit the final apprenticeship examination without completing a formal apprenticeship training if she/he has reached 18 years of age and is able to prove acquisition of the required skills and competences by means of a relevant practical or an on-the-job training activity of appropriate length, by attending relevant courses etc.
<p>Additional information:</p> <p>Entry requirements: successful completion of 9 years of compulsory schooling</p> <p>Duration of training: 3 years</p> <p>Enterprise-based training: Enterprise-based training comprises $\frac{4}{5}$ of the entire duration of the training and focuses on the provision of job-specific skills and competences according to Article 3 of the Training Regulation, BGBl. II (Federal Law Gazette) No. 377/2024, enabling the apprentice to exercise qualified activities as defined by the profile of skills and competences specified above (cf. job profile).</p> <p>Education at vocational school: School-based education comprises $\frac{1}{5}$ of the entire duration of the training. The vocational school for apprentices has the tasks of imparting to apprentices the basic theoretical knowledge, of supplementing their enterprise-based training and of widening their general education in the framework of subject-oriented part-time instruction.</p> <p>More information (including a description of the national qualification system) is available at: www.zeugnisinfo.at and www.edusystem.at</p> <p>National Europass Center: europass@oead.at Ebendorferstraße 7, A-1010 Wien; Tel. + 43 1 53408-684</p>