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EUROPASS CERTIFICATE SUPPLEMENT (*)

Czech Republic

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

Vysvědčení o maturitní zkoušce z oboru vzdělání:
65-42-M/01 Hotelnictví (denní studium)

(1) In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE(2)

Maturita Certificate in:
65-42-M/01 Hospitality (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 the level of at least B1 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:

- organize and carry out gastronomy activities, manage catering operations;
- handle the technological methods of processing raw materials, preparation of meals and beverages, and check their quality;
- care for the hygiene regulations in gastronomy;
- master and apply the principles of rational nutrition and alternative diets;
- have knowledge of the range of foods and beverages and catering application;
- handle the sales techniques, systems and methods of serving;
- organize and coordinate work teams in production and sales;
- compile menu proposals according to gastronomy and other aspects;
- manage the catering events from the organizational and economic point of view;
- have knowledge of the foreign cuisines and dining experience, responded to new trends in catering;
- carry out and organize accommodation services, manage the operation of accommodation facilities, offer and provide services in accommodation facilities, perform reception services;
- work with information technology when providing of services in accommodation facilities;
- organize and perform professional activities of tourism services- tourism services providers, present their offer for different types, forms of tourism and groups of clients;
- perform commercial activities in the hotel business and tourism services;
- have knowledge of the commercial business activities of hotels and other businesses and touristic institutions;
- use modern forms of supply and sale of products and services;
- know the method of securing the main activities with circulating and long-term business property;
- calculate the price of products and services;
- lead business administration, register a movement of assets, raw materials, products and services;
- use economic information to control operating divisions, know methods of evaluating the results of operations.

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

The graduate is employed in the field of gastronomy, hospitality and tourism, employment activities related to commercial and operational and technical-economic functions in the catering and accommodation facilities.
Examples of possible job s: hospitality worker and hotel employee, the receptionist, catering manager.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate	**Name and status of the national/regional authority providing accreditation/recognition of the certificate**
Integrovaná střední škola hotelového provozu, obchodu a služeb, Příbram, Gen. R. Tesaříka 114 Gen. R. Tesaříka 114 Příbram 261 01 CZ public school	Ministry of Education, Youth and Sports Karmelitská 7 118 12 Praha 1 Czech Republic

Level of the certificate (national or international)	**Grading scale**	
Upper secondary education completed by the Maturita examination **ISCED 354, EQF 4**	**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	**International agreements**
ISCED 655/645/746, EQF 6 and EQF 7 (EQF7 only for Long first degree programmes at Master's)	

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 2024/2025

(*) **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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