
Dietni kuhar/dietna kuharica

Selected qualifications

Name of qualification	Dietni kuhar/dietna kuharica
Translated title (no legal status)	Dietary cook
Type of qualification	Nacionalna poklicna kvalifikacija, SOK raven 5
Category of qualification	Poklicna kvalifikacija
Admission requirements	<p>At least three years of work experience in the field of cooking, which the candidate can demonstrate by:</p> <ul style="list-style-type: none">• the employer's reference letter, which contains a description of the work and tasks of the position and acquired competencies, knowledge and skills and• an employment contract or other work contract showing the aforementioned references.
ISCED field	Field Transport, varnost, gostinstvo in turizem, osebne storitve
ISCED subfield	subfield hotelirstvo in gostinstvo
Qualification level	SQF 5 EQF 4

Learning outcomes

The candidate is able to:

- to plan and organize one's own work and the work of other colleagues in the diet kitchen in accordance with work quality standards and standards of procedures in the preparation of diet dishes, including medically prescribed diets (hereafter MPD),
- compile menus for individual diets, including MPD, in cooperation with the person responsible for organizing meals and preparing menus in the diet kitchen,
- prevent cross-contamination of foods or foods in diets where this is essential,
- prepare diet meals and drinks based on recipes, professional instructions and using mechanical and thermal food processing procedures and other additional cooking procedures in accordance with dietary and culinary standards,
- serve and distribute diet food and drinks, taking into account the norms and quality standards related to food distribution,
- incorporate modern information and communication technology into their work and monitor trends in the field of dietary nutrition,
- communicate with colleagues, clients or hosts and understand professional terminology,
- responsibly and economically use energy sources, devices, time at work and food,
- maintain personal hygiene and the hygiene of the work environment,
- responsibly implement the regulations of the HACCP system and control the quality in the process of preparing diet meals,
- protect their own health and the environment.

Accessors

Verification and assessment are carried out by committees for the verification and validation of national vocational qualifications, appointed by the National Examination Centre (NEC). Committee members must be licensed by the National Examination Centre. Licences may be found [here](#) .

Assessment and completion

VALIDATION

During the guidance process the candidate prepares a portfolio, which is assessed by a committee. If the portfolio submitted by the candidate contains authentic, valid and adequate proof of the knowledge, skills and competences defined in the occupational standard, the committee may:

- validate the contents of the occupational standard in full,
- validate the contents of the occupational standard in part and define the knowledge, skills and competence to be verified,
- refuse to validate any of the contents of the occupational standard because the candidate has not provided proof of any of the knowledge, skills and competences defined in the occupational standard, in which case it will verify the occupational standard in full.

VERIFICATION METHOD

Practical assessment with oral defense.

Condition for obtaining certificate

Candidates demonstrate attainment of the knowledge, skills and competences defined in the catalogue of standards of vocational knowledge and skills.

Awarding body

Providers of procedures for identifying and validating national vocational qualifications are entered in a register of providers maintained in the relevant collection of the National Reference Point for Occupational Qualifications. Providers include: vocational schools, companies, inter-company training centres, adult education centres, chambers of commerce, etc.

URL

<https://www.nrpslo.org/podrobnosti/izvajalec-pregled/78707871>
