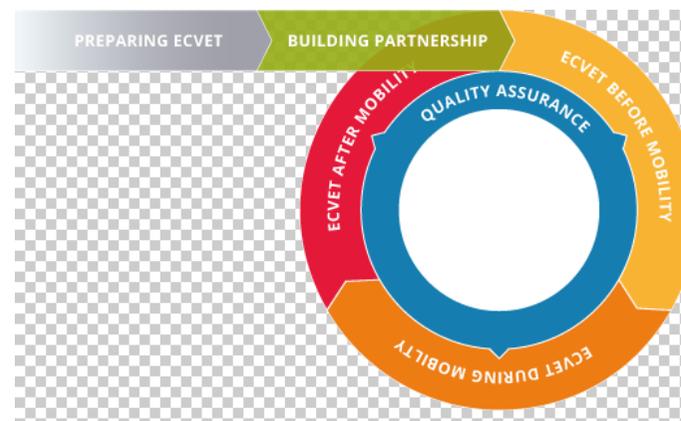


ECVET in Green Apron

In Green Apron, partners worked on the preparation of *transfer, recognition and accumulation of individuals' learning outcomes in Hospitality with regards to professional meatless plant-based cooking*. In that phase, which is prior to the implementation of ECVET partners are developing a *crossborder cooperation* whose goals are :

- To study the ways GA curriculum can be embedded in mainstream VET system of Scotland, Romania, Italy , France
- To study the ways a mobility scheme for beneficiaries could take advantage of the comparison of learning outcomes to facilitate the recognition of competence gained through the placement, in the near future in reference to EQF
- To work on transparency and trust between partners to possibly anticipate the delivery of the variety of VET diplomas during learning experiences abroad

GA partners were therefore in the phase of « preparing ECVET » and « building partnership » according to the quality assurance plan of ECVET as shown underneath.



GA partners have created a curriculum and a learning toolkit based on professional recipe videos and quizzes to address the competencies identified in the training programme defined by the curriculum. The following flip chart is to support the comparison of diplomas in our VET systems. To pilot the learning processes partners have decided to make the curriculum available to VET institutions and trainers in the four countries and experiment the toolkit with CVET and IVET beneficiaries, collect feedback from learners and trainers to improve the pathways and make recommendations for the use of the curriculum in VET as well as using it for ECVET. For that purpose GA partners analysed the Hospitality VET diplomas to compare existing competencies and possibly identify gaps to be filled in and have a useful European roll up report of learning outcomes.

Roll up report of existing diplomas

Country	hospitality VET diploma	EQF Level	Learning outcome in GA curriculum Competencies and /or functions existing in GA curriculum to be compared	Learning outcome in VET diploma Corresponding Competencies/ functions existing in the diploma	Position targeted by the holder of the diploma	Duration of studies	Method of assessment/testing of the applicant for diploma delivery (FI ongoing , final exam, workbased during WEP)	Work experience placement mandatory : yes /no duration
FR	Baccalauréat Professionnel restauration option organisation et production culinaire	4	<ol style="list-style-type: none"> 1. Organisation and supply function 2. Menu-conception function 	Strand 4 management of supply and operation in catering Strand 1 ORGANISATION and culinary production	Chef assistant in restaurants OR	3 years in IVET Shorter in CVET (One year for instance, according to	Ongoing assessment of training including workbased learning during internships AND final assessment	YES 22 WEEKS

	(VET diploma in catering focusing on organisation and cooking production)		Production and delivery function 3. Marketing function	<p>Special mention of concepts in catering including requirements of vegetarian customers</p> <p>Strand 5 QUALITY assurance in catering</p> <p>Special mention of concepts in catering including requirements of vegetarian /vegan customers</p> <p>Strand 5 quality assurance in catering (which includes customer wise attitude)</p>	Chef, kitchen manager in mass catering	prior experience)	<p>OR</p> <p>Final exam mainly in CVET</p> <p>OR</p> <p>Accreditation of prior experience and learning (Validation of acquired experience, VAE in French)</p>	
FR	Certificat d'aptitude professionnelle cuisine (basic VET diploma)	3	<p>1. Organisation and supply function</p> <p>2. Production and delivery function</p> <p>3. Marketing function</p>	<p>function 1 supply and storage</p> <p>Function 3 : culinary production</p> <p>Function 4 : Dressing / enhancing production and communication with customers</p>	Commis chef	<p>2 years in IVET</p> <p>shorter in CVET (One year for instance)</p>	<p>Ongoing assessment of training including workbased learning during internships AND final assessment</p> <p>OR</p> <p>Final exam mainly in CVET</p> <p>OR</p> <p>Accreditation of prior experience and learning</p>	<p>Yes</p> <p>14 weeks</p>

NOTICE No proper diploma for vegetarian cooking exists in the French VET system, nevertheless as shown above competencies and knowledge can be learnt using plant meatless and plant based products . Vegetarian and vegan cooking are briefly mentioned in terms of understanding the needs of vegetarian / vegan customers in the « baccalauréat professionnel » curriculum. What is really missing is the focus on understanding the ethos and expectations of Vegetarian Vegan customers and the specificities of plant based products and ways to cook them to produce quality dishes , thence the importance of GA curriculum which is to fill in these gaps.

<p>U K</p>	<p>COURSE Hospitality Professional Cookery (SCQF level 5) UNIT Food Preparation Techniques UNIT Cookery Processes (SCQF level 5)</p>	<p>3</p>	<p>1.Organisation and supply function 2.Production and delivery function</p>	<p>1 Describe a range of food preparation techniques and associated culinary terms. Performance Criteria (a) Describe a range of techniques associated with food preparation. (b) List a dish which uses the technique in its manufacture. (c) Identify culinary terms associated with food preparation. (d) Identify a use for specific cuts of vegetable. 2 Select and use equipment and techniques to prepare a specified range of products. Performance Criteria (a) Select a range of cutting, shaping and mixing equipment. (b) Use the equipment to carry out a range of preparation techniques. (c) Prepare a range of products according to the recipe specification. 3 Demonstrate safe working practices. Performance Criteria</p>	<p>The SCQF level 5 Course in Hospitality Professional Cookery is allocated 24 SCQF credit points at SCQF level 5.</p>	<p>Chef assistant in restaurants</p>	<p>160 Hours This Course has two mandatory Units. The mandatory Units are: F7DP 11 <i>Food Preparation Techniques</i> F7DS 11 <i>Cookery Processes</i> All Courses include 40 hours over and above the 120 hours for the Units. This may be used for induction, extending the range of learning and teaching approaches, support, consolidation, integration of learning and preparation for Course assessment.</p>	<p>Course assessment The course assessment is in two parts. Part 1: Practical assignment — Duration: 3 hours — 75 marks Candidates will be required to undertake a practical assignment in a commercially equipped kitchen under controlled conditions. The assignment will: <input checked="" type="checkbox"/> incorporate a range of techniques, equipment, processes and ingredients <input checked="" type="checkbox"/> involve the preparation, cooking and presentation of a minimum of four portions of each of three different dishes within three hours <input checked="" type="checkbox"/> be assessed using an assessor observation checklist which will record attainment in: — planning — time and resource management — skills and techniques — cookery processes — safety and hygiene</p>	<p>No</p>
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(a) Clothing appropriate for the professional kitchen is worn.

(b) Work safely and hygienically throughout.

OUTCOMES

1 Describe the cookery processes, their associated principles and foods suitable for each process.

2 Carry out each cookery process to given specifications using commercial catering equipment.

3 Interpret written and/or oral instructions.

4 Use safe working practices.

OUTCOME 1

Describe the cookery processes, their associated principles and foods suitable for each process.

Performance Criteria

(a) Describe how to carry out each cookery process.

(b) Identify the principles associated with each process.

(c) Identify specialist equipment required for each process.

(d) Identify culinary terms associated with each cookery process.

(e) Identify foods suitable for each cookery process.

OUTCOME 2

Carry out each cookery process to given specifications using commercial catering equipment.

- portion control
- presentation (time; temperature; commercially acceptable standard)

Part 2: Examination — Duration: 1 hour — 25 marks

A question paper requiring short and restricted responses, which will assess candidates' knowledge and understanding of Course content, and their ability to handle relevant information.

			<p>3. Marketing function</p> <p>Performance Criteria (a) Apply each cookery process to different food types. (b) Calculate cooking temperatures and times to ensure minimal energy use. (c) Control the process during cooking. (d) Finish and present dishes to a commercially acceptable standard.</p> <p>OUTCOME 3 Interpret written and/or oral instructions.</p> <p>Performance Criteria (a) Follow written and/or oral instructions. (b) Interpret standard recipes to produce a commercially acceptable product.</p> <p>OUTCOME 4 Demonstrate safe working practices.</p> <p>Performance Criteria (a) Wear appropriate protective clothing for the professional kitchen. (b) Operate commercial catering equipment safely. (b) Work safely and hygienically throughout.</p>				
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NOTICE	No proper diploma for vegetarian cooking exists in the Scottish VET system, nevertheless as shown above competencies and knowledge can be learnt using plant meatless and plant based products . What is really missing is the focus on understanding the ethos and expectations of Vegetartian vegan / customers thence the importance of GA curriculum which is to fill in these gaps.
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NOTICE	The levels for qualifications in Romania were changed this year and entire activity of the National Authority for Qualifications is in the development
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IT	III level – advanced diploma in tourism	4	<p>1. Organisation and supply function</p> <p>In general:provide participants with the knowledge and skills reflective of the tourism industry;allow students to achieve competencies that will enhance their employment prospects within a broad range of tourism settings.</p> <p>1. Work effectively with others Participate in safe work practices Use tourism skills effectively Communicate in the workplace</p> <p>2. Interact with customers and Provide service to them Show social and cultural sensitivity Maintain financial records Process accounts payable and receivable Create and use databases Design and produce business documents Produce desktop published documents Provide accommodation reception services</p> <p>2.Production and delivery function</p> <p>Use a computerised reservations or operations system Provide lost and found services Provide club reception services Address protocol requirements Access information on event operations Process and monitor event registrations Coordinate on-site event registrations Provide event staging support Coach others in job skills Identify hazards, assess and control safety risks</p>	NA	Tourism industry services specialist	<p>5 years.</p> <p>The first 3 years are in common with tourism industry services operators studies.</p> <p>No intermediate assessment, frequency mandatory.</p>	<p>Final exam, available for those who attended at least 75% of total course hours.</p> <p>No middle exams.</p> <p>Degree officially approved by Italian government and acknowledged by all tourism industry institution</p>	<p>Yes. Since 2010 the placement is mandatory 400 hours to implement in 2 years.</p>
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			3. Marketing function	<p>3. Source and use information on the tourism industry</p> <p>Contribute to workplace innovation</p> <p>Use business technology</p> <p>Implement and monitor environmentally sustainable work practices</p>					
Italy	III level – advanced diploma in catering	4	<p>1. Organisation and supply function</p> <p>2. Production and delivery function</p>	<p>In general:</p> <p>the person knows restaurant industry market and its subareas, food styles evolution and local/national/international level of consumption. He knows professional hygiene requirements, is skilled about product sector and advanced and modern techniques of food preservation. He is also skilled about workers health and safety laws. In the specific:</p> <p>1. Use hygienic practices for food safety Maintain the quality of perishable items Provide responsible service of alcohol Use food preparation equipment Clean kitchen premises and equipment</p> <p>2. Produce appetisers, salads, stocks, sauces and soups, vegetable, fruit, egg and farinaceous dishes, poultry dishes, seafood dishes, meat dishes, cakes, pastries, breads, yeast based bakery products and desserts Produce and serve food for buffets Handle and serve cheese Prepare food to meet special dietary requirements Produce cook-chill and cook-freeze foods Use cookery skills effectively Purchase goods Recommend liquor products Rethermalise chilled and frozen foods Operate and monitor cellar systems Conduct a product tasting for alcoholic beverages</p>	NA	Restaurant industry services specialist (kitchen area – bar, restaurant area)	<p>5 years.</p> <p>The first 3 years are in common with tourism industry services operators studies.</p> <p>No intermediate assessment, frequency mandatory.</p>	<p>Final exam, available for those who attended at least 75% of total course hours.</p> <p>No middle exams.</p> <p>Degree officially approved by Italian government and acknowledged by all tourism industry</p>	<p>Yes. Since 20... the placement is mandatory 400 hours to implement in... years.</p>

			<p>3.</p> <p>Marketing function</p>	<p>Prepare and serve cocktails</p> <p>3. Provide advice on beers, spirits and liqueurs</p> <p>Provide advice on local and imported wines</p> <p>Provide table service of food and beverage</p> <p>Provide advice on food and beverage matching</p> <p>Plan and cost basic menus</p> <p>Process reservations</p>				institution	
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