

Intellectual output

O1 – Project Web Pages

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PROJECT NAME: **CROSS-BORDER JOB MOBILITY ANALYSIS AND RECOMMENDATION ON THE RECOGNITION OF THE RESULTS OF INITIAL AND FURTHER EDUCATION**

PROJECT NO: **2014-1-CZ01-KA202-002069**

DOMUMENT AUTHOR: **Czech Republic - Czech Chamber of Commerce (HKCR), The Regional Chamber of Commerce of South Moravia (KHKJM), TREXIMA, spol. s r. o., Slovak Republic - TREXIMA Bratislava, spol. s r. o., Austria - ConPlusUltra GmbH**

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01 – Project Web Pages www.crossvetcompair.eu

Customised web page www.crossvetcompair.eu

Content:

- Project goals and description
- Parnes introduction
- Project outputs
- International project meetings
- Multiplier events – invitations, photogallery



Country	SK	CZ	AT
Title of occupation	Číšník, číšnička	Číšník, servírka	Restaurantfachmann
National occupational standard	YES Link	YES Link	Training regulation no. 375 Waiter Link
National educational standard	YES State educational program: Link Details: Link	YES General educational program: Link	YES BGBl. II Nr. 352/1998, 480/2006 Link
Qualification required	YES	YES	YES

Country	SK	CZ	AT
		than one year longer than full-time education)	
Graduate profile	Waiter, waitress is able to work independently in area of public catering, hotels and other environments or as self-employed. He/she manages operation stuff techniques, knows crude material, beverages and their productions technique. He/she manages fundamentals of gastro rules applying, fundamentals of security and protection of health at work, fundamentals of hygien. He/she has got well-spoken behavior to customers and co-workers in team.	Waiter is able to apply particularly on the positions of employee of big, middle and small businesses. Graduates know technology of food and beverage preparation, techniques of storing. They will be able to evaluate food quality and its technological usability. He can provide professional guest service, can organise activities within the gastronomic event setup, manage the event service from start to the end. Graduates manage related administration. Graduates are encouraged to professional conduct and communication with the guest, in two foreign languages.	Graduate can prepare and decorate rooms and tables He welcomes and places guests, counsells them for the right choice of meals and beverages. He uses sales conversation and advisory talks when serving meals and beverages, contributes to composition of menus and beverage lists, participates in preparing and realization of gastronomic events and right use of electronic and computer based tools. He carries out orders, charges credit cards, handles foreign currencies, participates in keeping the cash register. He cares for gastronomic commodities like glasses, dishes and cutlery, stores and controls commodities in restaurants, handles complaints of customers.
Theoretical knowledge	Waiter has theoretical knowledge of: • basic economical legal regulations needed for activities in field of common feeding,	Waiter has theoretical knowledge of: • requirements for hygiene in gastronomy (hygiene rules in HACCP),	Waiter has theoretical knowledge of: • nutrition and commodities, legal regulations: food legislation, food declaration order,