

Work areas (within which the company will be able to place trainees)**Basic programme**

✓ Tick off the appropriate

- Presenting food and serving customers and guests under guidance in various sales and service scenarios.
- Using own knowledge about the scientific and health-related properties of food products and their importance to individuals, enterprises and society in general in connection with simple food production and preparation at a level equivalent to Level F in the basic subject of Health and Natural Science.
- Using the right raw foods, materials, working methods and equipment in the performance of simple, well-defined work assignments.
- Communicating in spoken and written Danish in work-related contexts at a level equivalent to Level F in the basic subject of Danish.
- Using basic food preparation methods and production techniques under supervision and checking own work against specified criteria.
- Preparing meals and serving guests and customers in accordance with Danish and international traditions and trends and under supervision.
- Ordering, buying and receiving goods under supervision, including preparing budgets and calculating prices on the basis of elementary marketing principles.
- Preparing and providing service to guests under supervision in connection with simple types of restaurant service.
- Serving meals in portions and arranging food for self-service and table service in canteens and cafeterias, under supervision.
- Purchasing and processing raw foods; composing and preparing simple products, meals and menus under supervision.

Work areas (within which the company will be able to place trainees)**Main programme**

✓ Tick off the appropriate

- Assessing produce and raw materials.
- Using correct raw foods, materials, working methods, tools and equipment in the performance of a given work assignment.
- Performing work with due consideration of hygiene standards, environmental standards, health and safety at work, time constraints, costs and quality.
- Preparing fast food as well as hot, warm and cold dishes, using correct basic preparation methods and complying with hygiene standards and the employer's own control procedures for the serving of food in self-service restaurants, canteens, cafés, hotels and restaurants and by catering companies.
- Adapting to work processes and working in collaborations in the kitchens of the most common types of enterprises and following trends in such processes and collaborative procedures.
- Working in teams and helping to bring the work forward.
- Displaying creativity and the desire and ability to learn new things and assume responsibility.
- Being flexible and collaborating with colleagues, customers and other stakeholders, regardless of ethnic background.
- Communicating verbally; assessing and understanding ideas and viewpoints.
- Analysing and solving professional problems independently or as part of a team.
- Recognising own strengths and weaknesses with respect to learning and motivation as a basis for lifelong learning.
- Serving customers and guests in ways that take their nationality into account.
- Considering the importance of each employee's function and position in the organisation for day-to-day operations and for innovation and profitability, and helping to create a good working environment.
- Identifying, describing, buying and positioning commonly used raw materials, semi-finished and finished products and assessing their quality.
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- Preparing and serving the basic product portfolio in self-service restaurants and canteens.
- Making sales and serving guests independently and gradually developing specific routines.
- Placing the most common range of foods, beverages, etc in sales areas.
- Performing ordinary cleaning.
- Preparing and serving the basic repertoire of the kitchen.