

SCREENING LIST

Education in Tourism Services – Catering

The aim of filling out this screening list is to enable you to make an initial assessment of whether you are eligible for a validation of prior learning (VPL) assessment. The result is an indication of whether there is reason to consider the next steps in the assessment process with a consultant.

Employees who work in catering services must be able to work independently and in an orderly manner. The prerequisites for the VPL are that you have considerable skills, and you need to be at least 23 years old and have a minimum of 3 years of work experience in the field.

It is not necessary to have knowledge of all aspects to be eligible for a VPL assessment.

Proficiency criteria are divided into categories displayed in the scale below.

1	Little knowledge/ skills
2	Some knowledge/ skills
3	Good knowledge/ skills
4	Vast knowledge /skills

At the end of the screening list there is a text box where you can add items or further explain your skills.

Name			
Age		Years of job experience in tourism	

Catering				
Raw materials	1	2	3	4
I know				
– the basics and application of cooking methods				
– main storage methods and restrictions on food storage				
– methods, boiling time and application possibilities of all major sauces				
– the main types of vegetables, fruits and grains				
– the main types of slaughter products, game, hull and flatfish and shellfish				
I can				
– estimate and calculate the cost of raw materials and shrinkage				
– make basic broth, basic soups and basic sauces				

– make common hot, cold and frozen desserts				
Hygiene and food safety	1	2	3	4
I can comply with the requirements of the health authorities for food safety				
I know the quality system of HACCP				
Cooking	1	2	3	4
I know				
– the importance of proper heat treatment in cooking with regard to safety				
– and can use the main cooking tools and hand tools in the kitchen				
– main trends in international cuisine				
I can				
– choose the right cooking methods as appropriate at any given time				
– set up a buffet with hot and cold dishes				
– work on cold and hot smoking as well as dry salting				
I have good skills in cutting and handling vegetables, fish and meat				
Topology and natural conditions	1	2	3	4
I know				
– main destinations visited by travellers in my region				
– climate, natural conditions and history of the local environment and the four regions of Iceland				
– cultural and main societal traits in my region				
Languages	1	2	3	4
– I can communicate in <u>Icelandic</u> about familiar topics				
– communicate in <u>English</u> about familiar topics				
– communicate in writing in <u>Icelandic</u>				
– communicate in writing in <u>English</u>				
Environmental issues hygiene and human resources	1	2	3	4
I know				
– the primary concepts related to sustainability and environmental issues				
– the main allergens and major pathogenic micro-organisms				
– rights and obligations of employees in the tourism sector				
I can				
– prevent cross-contamination of food and prevent contamination				
Service provision skills	1	2	3	4
I know				
– table setting, the use of tableware and how wines are served				
I can				
– provide services in accordance with customer wishes and work processes				
– respond appropriately to suggestions and complaints				
– use common technology common software used in tourism				

Anything else you would like to add?

The next step is to contact a counsellor for guidance about what you do next. A counsellor can, among other things, find out when and if VPL is about to begin for those who work in catering.

Good luck.