



EUROPASS CERTIFICATE SUPPLEMENT (*)

1. TITLE OF THE CERTIFICATE (CZ)⁽¹⁾

Vysvědčení o maturitní zkoušce z oboru vzdělání:

65-42-M/01 Hotelnictví (denní studium)

(1) In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE⁽²⁾

Maturita Certificate in:

65-42-M/01 Hospitality (full-time study)

(2) This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

General competences:

- master different ways of learning and take responsibility for the development of one's own potential in a lifelong perspective;
- understand tasks or identify the core of a problem, apply various solutions, work independently and in a team;
- apply advanced reading literacy skills to work effectively with information and to critically evaluate and interpret texts;
- communicate in one foreign language at level B1 and in another foreign language at the level of at least A2 of the Common European Framework of Reference for Languages, be motivated to deepen language competences;
- apply scientific, technical, IT and mathematical knowledge, skills and procedures in practical contexts and in solving problems in various areas of life;
- work safely and at an advanced level with digital technologies and their software, and keep up with their development;
- search for, process and critically evaluate information, use algorithmic thinking, communicate and collaborate in online environments, and create digital content and models;
- understand the basic principles of information systems, analyse their structure and functions, design data models and adapt interfaces to user needs;
- be well versed in different social and value systems, as well as social, political, legal and economic processes of everyday life, and demonstrate financial and media literacy;
- adapt to changing social, economic and technological conditions, and make responsible economic decisions;
- strive for the highest quality of one's own work, services and products in accordance with technological procedures and quality standards;
- choose optimal solutions in real-life work and personal situations based on the interconnection of environmental, economic and social factors;
- observe the principles of occupational health and safety, and fire protection.

Vocational competences:

- organise and carry out catering activities and manage catering operations;
- master technological procedures for processing ingredients and preparing dishes and beverages and monitor their quality;
- carry out hygiene and sanitation procedures in catering establishments and comply with safety regulations and principles of food safety and hygiene, including the HACCP system;
- apply the principles of rational nutrition as well as alternative dietary practices;
- have knowledge of the range of foods and beverages and their gastronomic use;
- master various techniques of selling food and beverages as well as systems and methods of serving food and beverages;
- organise and coordinate the work of teams in catering establishments;
- compile menus and food and beverage lists in accordance with gastronomic rules and basic nutritional principles;
- organise and economically manage gastronomic events;
- have knowledge of international cuisines and experiential gastronomy, and respond to new trends in catering;
- organise and provide accommodation services, manage the operation of accommodation establishments, provide guest services in accommodation establishments and perform reception duties;
- communicate and interact professionally with clients in Czech and a foreign language;
- use information technologies when providing services in accommodation establishments;
- organise and carry out professional activities in tourism services, present their offer for different types and forms of tourism and for various client groups;
- perform commercial and business activities in hospitality and tourism services;
- apply modern methods of offering and selling products and services;
- understand the ways of securing the main activities of the establishment with current and fixed assets;
- prepare cost calculations for products and services;
- maintain the administration of accommodation and catering establishments in accordance with applicable legal regulations, keep records of the movement of assets, products and services, and monitor the financial performance of the establishment;
- use economic information for the management of operational units and understand methods for evaluating business performance.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

Graduates may find employment in the field of hospitality services, catering services, tourism and related sectors. During their studies they acquire knowledge and skills in hotel management, reception and accommodation services, catering services, economics, marketing and customer communication.

Examples of possible job positions: receptionist, hotel manager, accommodation department manager, hotel restaurant manager, catering services worker, or organiser of congresses, corporate events and other events.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate

Střední škola Brno, Charbulova, příspěvková organizace
Charbulova 1072/106
Brno
618 00
CZ
public school

Name and status of the national/regional authority providing accreditation/recognition of the certificate

Ministry of Education, Youth and Sports
Karmelitská 7
118 12 Praha 1
Czech Republic

Level of the certificate (national or international)	Grading scale / Pass requirements	
	Result in the general section – success rate in % Czech language and literature, foreign language:	Pass requirements
Upper secondary education completed by the Maturita examination ISCED 354, EQF 4	more than 87 % to 100 % excellent - 1 more than 73 % to 87 % commendable - 2 more than 58 % to 73 % good - 3 44 % to 58 % sufficient - 4 0 % and less than 44 % insufficient - 5 Mathematics and Advanced Mathematics: more than 85 % to 100 % excellent - 1 more than 67 % to 85 % commendable - 2 more than 49 % to 67 % good - 3 33 % to 49 % sufficient - 4 0 % and less than 33 % insufficient - 5	1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) Overall assessment: Prospěl s vyznamenáním: Pass with Honours (the average mark is ≤ 1,5) Prospěl: Pass (an examination mark is not worse than 4) Neprospěl: Fail (the examination mark in one or more subjects is 5)
Access to next level of education / training ISCED 655/645/746, EQF 6 and EQF 7 (EQF7 only for Long first degree programmes at Master's)		International agreements
Legal basis: Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations Ss. 22 and 24 of the Decree No. 177/2009 Coll., on Detailed Conditions for Completing Education by the School-leaving Examination in Secondary Schools, as amended.		

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme	Duration
School- / training centre-based	The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers' needs.	
Workplace-based		
Accredited prior learning		
Total duration of the education / training leading to the certificate		4 years / 4 096 lessons
Entry requirements Completed compulsory school education Additional information More information (including a description of the national qualifications system) available at: <u>EQF</u> , <u>EURYDICE</u> , <u>NPI</u> National Pedagogical Institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1		 stamp and signature Done at Prague for the school year 2025/2026

(*)Explanatory note

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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