

Name of the candidate:		
		The student or candidate
Assessment location:		 prepares for catering situations and carries out preliminary preparations
Representative of employer:		 prepares meals and refreshments which are suitable for the season and the operational environment packs, transports, displays and serves meals and other refreshments
Representative of employee	:	carries out the required subsequent work.
Representative of training organisation:		
Assessmet grading:	1=satisfactory, 2=good, 3 General meaning of the	grading:
	1 (satisfactory):	carries out the tasks with help and guidance
	2 (good):	according to instructions
	3 (excellent):	independently and autonomously
	(more detailed criteria in	n the following)
Overall assessment of the paqualification	art Catering services in and nature hikes,	n excursion, wilderness 1 2 3
Place and time		
Signature of the employer re	epresentative	Signature of the training organisation's representative
Signature of the employee re	epresentative	Signature of the candidate (has received the assessment information)



Mastering the work process								
Targets of assessment	Assessment criteria		Assessment	Justification for the assessment (notes)				
Preparations for	Satisfactory 1	Good 2	Excellent 3					
meals and performing preliminary preparations	under instruction, chooses ingredients, cooking utensils, serving ware and drinks and, if necessary, performs, under instruction, preliminary preparations for the dishes	chooses appropriate ingredients, utensils, serving ware and drinks for the occasion and, if necessary, performs, according to instructions, preliminary preparations for the dishes	independently chooses suitable ingredients, utensils, serving ware and drinks for the occasion and, if necessary, performs independently preliminary preparations for the dishes suggests ideas for new ways of carrying out catering, appropriate for the operational environment	1 2 3				
	under instruction, chooses and prepares the location for meal, checks its tidiness and pleasantness	chooses and prepares the meal location, checks its tidiness and pleasantness, independently tidies up the site if needed	chooses and prepares the meal location, checks its tidiness and pleasantness, independently tidies up the site, paying attention to the furnishing or decorations that add to the pleasantness	1 2 3				



Preparing meals in excursions, wilderness and nature hikes	under instruction, prepares meals and snacks which are suitable for the setting and for customers from different cultural backgrounds, taking special diets into account	prepares, according to instructions, meals and snacks which are suitable for the setting and for customers from different cultural backgrounds, taking special diets into account	prepares independently meals and snacks which are suitable for the setting and for customers from different cultural backgrounds, taking special diets into account	1	2	3	
	under instruction, uses ingredients from the nature or surroundings	uses ingredients from the nature or surroundings	takes into account the seasons and ingredients from the nature or surroundings, knows how to use regional products and preparations				
	under instruction, chooses ways and places of serving which fit the setting	independently chooses different ways and places of serving which fit the setting	chooses unprompted and creatively different ways and places of serving, which fit the setting, taking into account the situation and customers				
The packing, transporting and serving of meals and snacks	under instruction and in a team, packs, transports, lays out and serves food according to the serving	according to instructions, packs, transports, lays out and serves food according	independently packs, transports, lays out and serves food according to the serving location	1	2	3	



	location	to the serving location			
	serves or dispenses alcoholic beverages	independently serves or dispenses alcoholic beverages, prepares the most common drink blends, e.g. for desserts	independently serves or dispenses alcoholic beverages suitable for the situation, prepares different drink blends e.g. for desserts		
Performing subsequent work	assisting someone else, cleans the cooking site and the meal area, and delivers supplies and equipment to their proper locations	cleans the cooking site and the meal area, and delivers supplies and equipment to their proper locations	independently cleans the cooking site and meal area, and delivers the supplies and equipment to their proper locations	1 2 3	
	sorts the waste and acts according to the principles of sustainable development, after having obtained instructions	sorts the waste according to instructions and acts according to the principles of sustainable development in other respects, too	sorts the waste unprompted and acts according to the principles of sustainable development in other respects, too		
	accepts feedback from customers	accepts feedback from customers politely, and	accepts feedback from customers politely, and		



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	and develops his/her work under instruction.	forwards it in the working community and develops his/her own work.	forwards it in the work community, develops the catering services and his/her own work on the basis of feedback.						
Mastering the work methods, equipment and materials									
Targets of assessment	Assessment criteria			Assessment	Justification for the assessment (notes)				
Choosing meal ingredients and drinks	Satisfactory 1 under instruction, chooses suitable ingredients and drinks for different nature and outing situations and for customers from different cultural backgrounds	chooses suitable ingredients and drinks for different nature and outing situations and for customers from different cultural backgrounds	independently and creatively chooses suitable ingredients and drinks for different nature and outing situations and for customers from different cultural backgrounds	1 2 3					
Fire making and the use of a camping cooker	makes a fire or uses camping cookers, under instruction and safely	makes a fire and uses camping cookers safely	makes a fire and uses camping cookers safely	1 2 3					



The use of cooking methods	under instruction, uses different	uses different and suitable	uses different and suitable cooking methods for nature				
methous	and suitable cooking	cooking methods for	or outing circumstances,	1	2	3	
	methods for nature or	nature	and creatively adapts the			ĎΙ	
	outing	or outing circumstances	cooking methods according				
	circumstances		to the place and situation				
Serving meals	serves food and drinks,	independently serves	independently serves food				
	in	food	and drinks, creatively and				
	a team, so that the	and drinks in a team so	flexibly in a team so that	1	2	3	
	service	that the service is an	the service is an experience				
	is an experience to the customer	experience to the customers in its	for the customers in its entirety.				
	in its entirety.	entirety.	entirety.				
	in its charety.	charety.					
UNDERPINNING KNOWLED	OGE						
Targets of assessment	Assessment criteria			As	sessm	ent	Justification for the assessment
			1				(notes)
Abiding with food,	Tyydyttävä T1	Hyvä H2	Kiitettävä K3				
hygiene and liquor	under instruction,	complies with legislation	complies with legislation		•	•	
licensing regulations	complies	relating to the activity in	relating to the activity in		2	3	
	with legislation relating to	his/her workplace	his/her workplace and in changing environments				
	the activity						
	LITE activity						
	•						
Choosing the food	knows about ingredients	chooses ingredients for	independently chooses				
Choosing the food ingredients	knows about ingredients and their preparation	chooses ingredients for common situations and	independently chooses ingredients	1_	2_	3	
	_		ingredients suitable for different	1	2	3	
	and their preparation	common situations and	ingredients	1	2	3	



Taking the most common special diets into account	gets acquainted with the most common special diets, but needs help when choosing the ingredients	knows about the most common special diets and chooses the required and most typical ingredients	knows about the most common special diets and chooses the required ingredients	1	2 3	
	serves the customers their special diet portions	serves the customers their special diet portions	uses his/her knowledge so that s/he is able to flexibly find different alternatives for meals			
Choosing drinks	chooses the most suitable and most common drinks.	chooses drinks which are suitable for wilderness or nature eating.	chooses drinks which are suitable for wilderness or nature eating, creates new alternatives for customers.	1	2 3	
Key competences for lifelo	ng learning					
Targets of assessment	Assessment criteria			Ass	essment	Justification for assessment (notes)
Health, security and the ability to function	Satisfactory 1 under instruction, pays attention to safety and related factors in the wilderness, nature or outing environment	pays attention to safety and related factors in the wilderness, nature or outing environment, according to instructions	pays attention to safety and related factors in the wilderness, nature or outing environment	1	2 3	



Vocational ethics	complies with professional discretion	complies with professional discretion	complies with professional discretion	
	observes good manners	observes good manners	observes good manners and acts according to the demands of changing situations	
	abides with given work schedules and, when necessary, makes prior agreements on deviations	abides with given work schedules and, when necessary, makes prior agreements on deviations	abides with given work schedules and, when necessary, makes prior agreements on deviations according to the praxis of the enterprise	
	acts according to a sustainable working method.	acts according to a sustainable working method.	acts according to a sustainable working method.	



VOCATIONAL QUALIFICATION IN THE TOURISM INDUSTRY Catering services in excursion, wilderness and nature hikes

Vocational modules of the vocational qualification in the tourism industry

Compulsory modules for all

Customer service in the tourism industry

Study programme or specialisation in Tourism Services, Tourism Activities Organiser

• Implementation of tourism services

Study programme or specialisation in Tourism Sales and Information Services, Travel Counsellor

• Tourism sales and information services

Four modules to be chosen

Optional modules for all

- Accommodation services
- Tourism property and environmental management
- Marketing communications in tourism services
- Productisation of tourism services
- Tourist office and agency services
- Use of reservation systems at tourist offices
- Guide services
- Catering services in excursion, wilderness and nature hikes

Ways of demonstrating vocational skills (in the module Catering services in excursion, wilderness and nature hikes)

A student or a candidate demonstrates his/her vocational skills by taking care of the catering for a customer group in excursion, wilderness or nature-related conditions (group minimum size 5 customers). S/he packs, prepares, lays out and serves different customers or customer groups nature, wilderness or excursion meals or other snacks. The work is carried out to an extent that makes it possible to establish that the vocational skills meet the requirements.

A skills demonstration is to comprise

- mastering the work process in its entirety, as a team member
- mastering working methods, equipment and materials in their entirety

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ASSESSMENT OF THE PART QUALIFICATION

VOCATIONAL QUALIFICATION IN THE TOURISM INDUSTRY Catering services in excursion, wilderness and nature hikes

- underpinning knowledge: legislation, familiarity with food ingredients, and the most common special diets
- from the group of key competences for lifelong learning: health, security and the ability to function; and vocational ethics.

If the vocational skill required in the module cannot be shown in a skills demonstration or a competence test, it is to be completed with such other assessment of competence as interviews, assignments and other reliable methods.

Assessment of vocational skills in a competence-based qualification

The assessment of vocational skills must profoundly and carefully look into how the qualification candidate has shown that he/she masters what the skills requirements of the module concerned prescribe. The assessment criteria defined in the requirements for the competence-based qualification are to be used. In assessment, a variety of different and primarily qualitative assessment methods should be used. Using one method only does not necessarily yield a reliable result. Vocational field and qualification specific special features are taken into consideration in the assessment process in accordance with the qualification requirements.

If a person completing a qualification has reliable evidence of competence demonstrated earlier, the assessors assess its correspondence with the skills requirements described in the requirements for the competence-based qualification. The assessors suggest the document to the qualification committee for recognition as part of a competence-based qualification. If the candidate has earlier demonstrated his/her skills in one of the modules of this qualification either in curriculum-based education or in a competence-based qualification, the earlier completed qualification or its module must be presented for recognition as part of the competence based qualification to be completed. There is no general time limit to be set for the skills acquired and demonstrated earlier but the validity of such skills can be verified. The qualification committee makes the final decision on the recognition of earlier demonstrated and reliably documented skills. If necessary, the candidate must demonstrate the correspondence of his/her skills with the skills requirements of the qualification in question.

Assessing vocational skills is a process where collecting assessment material and documenting the assessment process are of key importance. The representatives of working life and teachers carry out a careful and comprehensive tri-partite assessment. Every person completing a qualification must learn the assessment criteria. The candidate must be given an opportunity to self-assess his/her performance. The provider of a competence-based qualification must draw up minutes of the assessment of the module, which must be signed by the assessors. The candidate is given feedback as part of a good assessment process. The qualification committee makes the final decision on assessment.