Validate your knowledge in the hotel and restaurant industry

The Education Council for Hotels and Restaurants validates in 4 professions; Chef, Serving, Hotel reception and Hotel conference. A validation is a survey of already existing knowledge. The validation model is not an education but a method for determining whether a person possesses the right knowledge to achieve a professional title. This is to strengthen the individual in his or her professional role and to raise the standard in the industry.









For whom is validation?

A person who may be relevant for a validation is a person who possesses the competence and experience in the industry but who lacks formal documentation for a title. Through a validation, the individual can prove whether they have the knowledge required to reach a professional title and apply for a journeyman diploma through official apprenticeship qualification.

Through a validation process, the individual receives a certificate of competence or a supplementary statement. In a supplementary statement, the individual receives clear recommendations about what needs to be supplemented to achieve a professional title.

Through validation, job-seeking individuals can receive formal documentation proving their skills and knowledge. They will be able to present the documentation and certificate when applying for jobs. Individuals with experience from other countries can also validate their knowledge and through validation obtain a formal title in the Swedish labor market.

A validation process should be a positive experience for the individual. Through this method, knowledge and skills of an individual with a focus on employability is examined.

Examples of when validation can be a good alternative for the individual.

- When a person is active or been active in the industry, in the private or public sector.
- Individuals with competence and experience from another country
- Employed individuals who want to ensure their skills and their current role
- People who want to examine their knowledge and supplement any potential gaps.

This is how a validation proceeds

Certified professional assessors perform a two-step validation; phase 1 and phase 2. Phase 1 is based on a dialogue about the profession. Here, knowledge and experience are

examined through questions. After phase 1, the professional assessor decides whether the individual is relevant to continue the process to phase 2 or whether complementary activity is more appropriate. In phase 2, the knowledge is tested practically in an approved workplace. During phase 2 the individual can show their knowledge in practice and meet the different elements that the profession entails.

Elements that are processed during validation

During a validation in the 4 professions; Chef, Serving, Hotel reception and Hotel conference there are a few elements that the professional assessors will observe. Listed below are some of the elements for the various professions.

Chef

Hygiene knowledge

Understanding of rules and laws

Knowledge of Special Diet

Cooking knowledge

Food knowledge

Communication and delegation

Competence in using equipment

Quality awareness

Serving

Hygiene knowledge

Knowledge of allergies and routes of infection

Ability to accommodate guests as needed

Knowledge of food and beverage

Collaboration & communication

Ability to work ergonomically and safely

Knowledge of cash registers

An understanding of sales

Hotel Reception

Ability to accommodate guests' needs

Ability to be able to increase sales in a suitable situation

Competence in handling technology and aids

Quality awareness

Understand guests' needs with respect to, culture, religion and language

Collaboration & communication

Ability to plan and organize

Hotel Conference

Hygiene knowledge

Ability to cater needs

Competence in handling technology and aids

Collaboration & communication

Ability to motivate and critically review performed work

Quality awareness

Information about the hotel's service offerings

Contact

For questions about validation email: validering@uhr-utbildning.se

In case of contact, we can only reply in Swedish and English.