

# Cook | Vocational Qualification in Restaurant and Catering Services

## RAVINTOLA- JA CATERING-ALA | RAVINTOLA- JA CATERING-ALAN PERUSTUTKINTO

*Start your vocational studies in English and proceed to the vocational qualification in restaurant and catering services in Finnish.*

<b>Tutkintotyyppi</b>	Perustutkinto
<b>Opintojen laajuus</b>	180 (osp)
<b>Opintojen kesto</b>	2 - 3 years
<b>Opiskelutapa</b>	Lähiopiskelu, Englanninkielinen toteutus
<b>Paikkakunta</b>	Joensuu
<b>Kampus</b>	Joensuu Niskala

## Kenelle

The training is primarily aimed at non-Finnish-speaking students, who have sufficient skills in English.

Entry requirements are

- You are at least 18 years of age when the studies start.
- High school certificate or the general school-leaving certificate
- Good command of English
- Good physical and mental condition to study and work.

## Koulutuksen sisältö

### Applying has ended!

Cook Qualification holders with the competence area of food services work in food preparation tasks at restaurants with different business ideas or missions or in public sector units. They prepare tasty, nutritious, and wholesome food, taking special diets into account and set out food as individual plated dishes or dishes for a large group of customers.

The first part of the training will be in English added with intensive Finnish studies. Training also includes studies supporting learning skills, study techniques and social skills. During the studies, the language will gradually change to Finnish as your Finnish language skills develop. Eventually you will complete your vocational qualification in Finnish and graduate as a cook.

Practical training will be carried out in our learning environments at Riveria in Joensuu. An important part of the training will be in work-based learning periods which will be held at local restaurants and public employers' institutional kitchens.

[Tutkinnon perusteet](#)

## Opiskelijavalinta

### **The admission will take place in two phases:**

- 1) The applicants are required to make an introduction video. Instructions for the video will be found on the application form. The applicants to be interviewed will be selected based on the application and the video.
- 2) The students will be selected on the basis of the interview.

## Schedule

**Selection of the applicants to be interviewed:** 2nd to 12th of May 2023

**Interviews (online):** 15th to 26th of May 2023

**Student selection:** 29th of May to 2nd of June 2023

## Perustiedot

### Kielitaito

Good command of English

### Pohjakoulutus

High school certificate or the general school-leaving certificate

### Terveydentila

Good health and flexibility regarding working times are necessary for working in this field. Strong allergies can be health barriers which can prevent you from becoming a student. In addition, attention must be paid to musculoskeletal disorders.

## Opintojen jälkeen

### Jatko-opintomahdollisuudet

Vocational qualification in Restaurant and Catering Services enables the graduates to apply for further studies in universities of applied sciences or in universities.

## **Työpaikat**

Qualified cooks will work at á la carte restaurants, staff restaurants, institutional kitchens, banquets and catering services, fast food services and cafes, for example.

## **Applying has ended!**