



ENGELSKA

Restaurant Management and Food Programme

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Skolverket

The Restaurant Management and Food Programme is a vocational programme that leads to a vocational diploma.

The programme is intended for students who wish to work practically with meals close to customers and guests in e.g. restaurants, bakeries or shops.

You can start working immediately after you finish the programme, or continue your studies in vocational higher education. You can also choose to study additional courses to be eligible for further studies in higher education.

THREE DIFFERENT ORIENTATIONS

Bakery and patisserie

- You learn about using handicraft skills in baking and patisserie. The orientation enables you to work as e.g. a baker and in patisseries.

Fresh foods, delicatessen and catering

- You learn about food, sales, choice of raw materials, cooking, drinks, table laying and arrangements. The orientation enables you to work in e.g. shop sales in fresh foods and delicatessen products.

Kitchen and serving

- You learn about food preparation in restaurants, about serving and working in a bar. The orientation enables you to work as e.g. a chef, waitress or waiter.

This is what you learn from the programme

You learn about traditional and modern handicraft methods, food production, food preparation, serving, meals as a whole, sales, service, hygiene, nutrition, special diets and serving of alcohol. You learn about planning, organisation, finance and running a business. You develop your ability to take care of customers and be service-oriented.

Great emphasis is attached in the programme to working environment issues in order to avoid occupational injuries and build good health.

How the programme is organised

In the vocational programmes, the foundation subjects are: English, history, physical education and health, mathematics, natural sciences, religion, social studies, and Swedish or Swedish as a second language. In the vocational programmes, you study more vocational subjects – subjects specific to the programme – and fewer of the subjects you studied in compulsory school.

The programme specific subjects are: hygiene, food and nutrition, catering and industry knowledge, and service and reception. hygiene, food and nutrition, catering and industry knowledge, and service and reception.

You get the opportunity to specialise and further broaden your knowledge in the programme. This is referred to as "programme specialisation". Check with the school to find out what specialisation courses it offers.

You also have an individual option where you can choose what you want to study. Ask the school what courses it provides.

Working approaches

In the programme you develop professional skills under real conditions together with others. You learn to cooperate with and deal with customers and guests. Theory and practice are linked together. You develop skills in taking initiatives, being flexible, responsive, creative and working independently. You plan, carry out and quality assure the work.

Diploma project

Towards the end of the Restaurant Management and Food Programme, you complete a diploma project in your chosen professional area. You can then show that you have the knowledge needed to start working in the area related to your education.

Workplace-based learning

Parts of the education take place at one or several workplaces for a period of at least 15 weeks and are referred to as workplace-based learning (APL). This is an important component of the education. APL gives you the experience and contacts that can be useful when you're applying for a job.

Apprenticeship education

If the school provides upper secondary apprenticeship education in the programme, you can choose this. You get the same knowledge but do at least half of your education at one or several workplaces.

Some points to think about

If you want to get basic eligibility for higher education, it is important that you plan your studies in advance. You need to study two more courses in Swedish or Swedish as a second language, and a course in English. You always have the right to choose an individual option, and you can also choose an expanded programme. Talk to your study and vocational guidance counsellor if you want to continue your studies.

You always have the right to choose another course in physical education and health, and an aesthetic course in the individual option.