

N(N)LP COLLEGE „ICARUS“



CATALOGUE OF VOCATIONAL EDUCATIONAL PROGRAMS

Tbilisi

2025

Mission

The mission of N(N)LP College “Icarus” is to provide quality, professionalism-oriented education, to train qualified, competent and competitive specialists with vocational education in the field of tourism and services, relevant to the demands of the modern market, to ensure a high rate of employment of graduates in the local and international market and to contribute to the development of civil society and democracy.



N(N)LP College “Icarus”

The college is focused on the development of the tourism industry in Georgia. Our goal is to train qualified personnel that the tourism sector desperately needs, and the development of this sector is one of the guarantees of the country's well-being and its economic development. It is in the tourism sector that investments should be attracted. The tourism infrastructure in the country will create thousands of jobs.

The college implements the following vocational education programs:

- Culinary Arts (Modular)
- Culinary Arts (Dual)
- Confectionery (Modular)
- Hotel Service (Modular)
- Hotel Service (Integrated)
- Restaurant Service (Modular)
- Restaurant Service (Integrated)
- Event Organization (Modular)
- Event Organization (Integrated)

The college has the material and technical base appropriate to the vocational education programs, and the quality of teaching is ensured by qualified teachers with practical experience.

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Director's Greeting

Dear Friends!

N(N)LP College “Icarus” ensures high quality of vocational education, high standards of teaching and learning.

Our college offers you the chance to receive in-depth professional knowledge and education that meets modern standards.

Welcome to the college.



Ms. Rusudan Chartolani, Director of N(N)LP College “Icarus”

If You decide to become a professional student of our college

You will find yourself in an international standard educational space that allows you to acquire knowledge and practical skills in the desired field, considering the multi-level and diversity of teaching.

We take care of the employment of our graduates - we constantly cooperate with potential employers and constantly increase the number of our partner organizations:

- Flexible and interesting learning process;
- Qualified teachers;
- A learning environment that meets international standards for receiving education and improving qualifications;
- Necessary contacts with foreign educational institutions.

Educational Program System

In order to achieve the learning outcomes defined by the program, and generally to improve the quality of teaching and learning, the professional teacher is authorized to develop his/her own system of evaluating the professional student's progress.

However, this "freedom" is limited by the requirements of the Order of the Minister of Education and Science of Georgia of December 10, 2010, on the Evaluation of Professional Students (Order No. 121/n - On Approving the Rule for Calculating Professional Educational Programs by Credits and the Director's Order on the New System of Evaluating Professional Student Knowledge).

Professional Educational Program “Event Management”

1. Professional Educational Program Event Management
2. Framework Document Registration Number, under which the professional education program was created, Registration Number: 04119-p
3. Awarded Qualifications in Georgian and English

Secondary Vocational Qualification in Event Management

According to the International Standard Classification of Education (ISCED), this qualification belongs to the detailed field of “Management and Administration”, code 0413, description - “studies the planning, management and operation/functioning of organizations and institutions. Management programs that include administration, economics, finance, etc., are classified in this field if the focus is on "management and administration."

1. Purpose of the Professional Educational Program

The purpose of the program is to train an event organizer for both the local and international labor markets, who will plan, coordinate and organize the preparation and holding of all kinds of events within their competence.

2. Admission Prerequisites

Full General Education according to the curriculum defined in Annex No. 28.

Basic education for integrated training according to the curriculum defined in Annex No. 29.

1. Employment and its possibilities

A holder of a Secondary Vocational Qualification in Event Management can be employed as a wedding planner, as well as a conference and event organizer in state and public structures, holiday centers, tourism and other private companies, cultural and sports associations and federations, and can also be self-employed.

- National Classifier of Economic Activities Code: 82.3, 82.30, 82.30.0
- International Standard Classification of Occupations (ISCO) Code: 3341

2. Structure and Modules

For Non-Integrated Professional Education Programs

The Professional Education Program “Event Organization” includes 5 general modules with a total volume of 15 credits and one common professional module with 5 credits.

12 professional modules of the Event Organization qualification with a volume of 41 credits. 2 elective modules with a volume of 6 credits.

To be awarded the Secondary Vocational Qualification in Event Organization, a student must accumulate a total of 67 credits.

"Completion of the modules, Georgian Language A2 and Georgian Language B1 is mandatory only for those professional students who have obtained the right to study in the professional education program through testing in Russian, Azerbaijani or Armenian languages in accordance with paragraph 2 of Article 4 of the Order No. 152/n of the Minister of Education and Science of Georgia of September 27, 2013, "On Approving the Regulation on Conducting Professional Testing."

For these individuals, training in the professional education program begins with Georgian language modules."

Among them, 15 credits are for "Georgian Language A2", 15 credits are for "Georgian Language" B 1 module, for such individuals the program volume is 97 credits.

Program volume for Georgian-speaking students - 67 credits;

Program duration for Georgian-speaking students - 74 weeks;

Program volume for non-Georgian speaking students - 97 credits;

Program duration for non-Georgian speaking students - 104 weeks.

Event Management		
General Modules		
Nº	Module title	Credit
1	Information Literacy 1	3
2	Interpersonal Communication *	3
3	Quantitative Literacy *	2
4	Foreign Language (English)	5
5	Entrepreneurship 2 *	2
Total:		15
General professional modules		
Nº	Module title	Credit
1	Working with written text	5
Total:		5
Professional Modules – Event Management		
Nº	Modul title	Credit
1	Introductory Practice – Event Management	3
2	Preparing a business proposal	4
3	Developing an event concept	3
4	Resource Management	3
5	Event Design and decoration	4
6	Communication with stakeholdes in the event	3

7	Event Coordination	4
8	Financial Management of Event	3
9	Technical support and safety of the event	3
10	Practical project – administering a celebration event	4
11	Practical project - administering sports and entertainment events	4
12	Practical project -administering official and business meetings	3
Total		41
	Elective modules	
1	First Aid	2
2	Event Management	4
Total		6
	Mandatory General Module for Students Enrolled Through Testing in Russian, Azerbaijani or Armenian Languages	
1.	Georgian language A 2	15
2.	Georgian Language B 1	15
	Total	30

For a professional education program with integrated modules of the general education's secondary level:

The integrated education program includes 2 general modules with a volume of 8 credits;

6 integrated modules with a volume of 30 credits, 1 common professional module with a volume of 5 credits, 12 professional modules with a volume of 41 credits and 2 elective modules with a volume of 6 credits.

To be awarded the qualification, a person must accumulate at least 90 credits.

"Completion of the modules, Georgian Language A2 and Georgian Language B1 is mandatory only for those professional students who have obtained the right to study in the professional education program through testing in Russian, Azerbaijani or Armenian languages in accordance with paragraph 2 of Article 4 of the Order No. 152/n of the Minister of Education and Science of Georgia of September 27, 2013, "On Approving the Regulation on Conducting Professional Testing."

For these individuals, training in the professional education program begins with Georgian language modules."

Among them, 15 credits are for "Georgian Language A2", 15 credits are for "Georgian Language" B 1 module, for such individuals the program volume is 120 credits.

Integrated Program Volume for Georgian-speaking students - 90 credits;

Integrated Program Duration for Georgian-speaking students - 74 weeks;

Integrated Program Volume for non-Georgian speaking students - 120 credits;

Integrated Program Duration for non-Georgian speaking students - 104 weeks.

Event Management		
№	General modules	Credit
№	Module Title	Credit
1	Informational Literacy 1	3
2	Foreign language (English)	5
	Total	8
Integrated Modules		
1.	Communication in Georgian Language	8
2.	Mathematical Literacy	7
3.	Science and technologies	6
4.	Aesthetics	1
5.	Sports	2
6.	Citizenship	6
	Total:	30
№	General Professional Modules	Credit
№	Module Title	Credit
1	Working with written text	5
Total		5
Professional Modules – Event Management		
№	Module title	Credit
1	Introductory – Event Management	3
2	Preparing business proposal	4
3	Developing an Event Concept	3

4	Resource Management	3
5	Event Decoration and Design	4
6	Communication with the event stakeholders	3
7	Event Coordination	4
8	Financial management of the event	3
9	Technical support and safety of the event	3
10	Practical Project – Festive event administration	4
11	Project Management - Planning Sports/Entertainment Events	4
12	Project Management - Administering Official/Business Meetings	3
Total		41
	Elective Modules	
1	First Aid	2
2	Event Management	4
Total		6
	Mandatory General Module for Students Enrolled Through Testing in Russian, Azerbaijani or Armenian Languages	
1.	Georgian Language A 2	15
2.	Georgian Language B 1	15
	Total	30

3. Learning Outcomes Corresponding to Awarded Qualifications

A person with a Secondary Vocational Qualification in Event Management can:

1. Plan festive, sports/entertainment and official/business events
2. Coordinate event preparation work
3. Communicate with parties involved in the event
4. Organize event technical support and safety
5. Organize a wedding;
6. Decorate and design an event.

4. Development of a Professional Education Program

The professional education program was developed by N(N)LP College “Icarus” based on the framework document “Office Work and Event Management”

5. Confirmation of Achievement of Learning Outcomes and Awarding of Credit

A person is awarded credit based on the confirmation of the achievement of the learning outcome, which is possible:

- a) By recognizing the learning outcomes achieved within the framework of prior formal education;
- b) By recognizing the learning outcomes achieved through non-formal education in accordance with the procedure established by the legislation of Georgia;
- c) By confirming the learning outcomes through assessment.

There is formative and summative assessment.

Formative assessment can be carried out using both grades and pass/fail principles.

Summative assessment involves the use of only a pass/fail-based system (based on the confirmation of competencies) and allows the following two types of assessment:

- a) Learning outcome confirmed;
- b) Learning outcome not confirmed.

In case of a negative result in the summative assessment, the student has the right to request an additional assessment of the learning outcomes before the completion of the program.

The assessment method(s) are provided as a recommendation in the modules.

The professional education program in the components of modules, learning outcomes and topics envisages the development of eight key competencies (communication in the native language; communication in a foreign language; mathematical competence; digital competence; ability to learn independently; interpersonal, intercultural, social and civic

competencies; entrepreneurship and cultural expression), which are important for raising a professional and competitive staff.

One of the eight key competencies - for the purpose of developing the native/professional education program's main language of instruction, the ability of oral and written communication, in particular, compliance with the rules of spelling and speech, should be assessed by each professional education teacher in the teaching-learning process, taking into account the following competencies:

Speech

- Observing the time limit of speech/presentation;
- Using appropriate professional vocabulary;
- Formulating an opinion clearly, understandably and consistently;
- Providing adequate examples and arguments;
- Adequately using non-verbal means typical of oral discussion (e.g., gestures, pauses in speech, variability of voice timbre).

Spelling

- Correct use of conjunctions;
- Correct use of basic punctuation marks (period, question mark and exclamation mark);
- Appropriate use of professional vocabulary;
- Elimination of typical stylistic flaws in writing;
- Unnatural combinations of words and vocabulary - barbarisms, jargon - should not be used;
- Presenting information consistently, understandably, in accordance with the activity to be performed.

6. Awarding of Qualification

To obtain a qualification, a student must accumulate the credits provided by the modules defined in the professional education program and pass the qualification exam.

7. For the education of students with special educational needs (SEN) and disabilities

In order to ensure the involvement of persons with disabilities and special educational needs in the professional education program, such persons are admitted to the modules without overcoming the module prerequisite(s).

The credits defined by the professional education program are awarded to a person only if the relevant learning outcomes are confirmed, and the qualification - in accordance with the rule provided for in paragraph 11.

Professional Education Program “Hotel Service”

Professional Education Program Title (in Georgian and English) - Hotel Service;

Hotel Service

Professional Educational Program – Hotel Service



1. **Title of the Program – Hotel Service**
 2. Registration Number - 10.3.1
 3. Awarded Qualification (in Georgian and English) - Secondary Vocational Qualification in Hotel Service;
4. Secondary Vocational Qualification in Hotel Service
 5. Purpose - The purpose of the professional education program is to train hotel industry specialists for both the local and international labor markets.
 6. Qualification Level
- 5.1 National Qualifications Framework (NQF) - Fourth Level
 7. Classification Description
 8. ISCED Code - 1013 Services - Studies food, beverage, accommodation and other related services in hotels and restaurants. It also includes hotel and restaurant business, hotel receptionist training and hotel service programs.
 9. ISCO Code - 1411 Hotel Managers;

10. National Classifier of Economic Activities Code - 55.10.1 Hotels and similar accommodation facilities with restaurants

Employment Opportunities - A hotel industry specialist can be employed as a manager of a family-type and small-type hotel, or as a specialist in the reception, accommodation, reservations and housekeeping departments of any type of hotel and hotel-type establishment (with and without a restaurant).

A graduate can run their own business - self-employment

11. **Admission Prerequisite**

8.1 Full General Education

8.2 Basic General Education - if the secondary level learning outcomes of general education are integrated into the secondary vocational education program.

Structure and Modules

For Non-Integrated Professional

The vocational education program "Hotel Service" includes 3 general modules totaling 9 credits, 13 professional modules totaling 60 credits, and 1 elective module worth 5 credits. To be awarded an intermediate vocational qualification, a person must accumulate 74 credits.

Passing the modules "Georgian Language A2" and "Georgian Language B1" is mandatory only for those vocational students who gained the right to study in the vocational education program through testing in Russian, Azerbaijani, or Armenian, as stipulated by paragraph 2 of Article 4 of the regulations approved by Order №152/n of the Minister of Education and Science of Georgia dated September 27, 2013, "On Approval of the Regulations for Conducting Vocational Testing." For these individuals, instruction in the vocational education program begins with Georgian language modules. Among these, 15 credits are allocated for "Georgian Language A2," and 15 credits are allocated for the "Georgian Language B1" module. For such individuals, the program volume amounts to 104 credits.

Program volume for Georgian-speaking students: 74 credits; Program duration for Georgian-speaking students: 70 weeks; Program volume for non-Georgian-speaking students: 104 credits; Program duration for non-Georgian-speaking students: 100 weeks.

Hotel Service		
Nº	General modules	Credit
1.	Informational Literacy	2
2.	Foreign language (English)	3
3.	Entrepreneurship	4
Total:		9
Nº	Professional modules – Hotel Service	Credit
1.	Environmental basics	2
2.	Hospitality Introduction	3
3.	Ethics and Etiquette in the Service Sector	2
4.	Ensuring Hotel Staff and Administrative Processes	6
5.	Ensuring Hotel Reservation and Reception-Accommodation Procedures	9
6.	Ensuring Hotel Cleaning Services	5
7.	Ensuring Hotel food and beverage Services	5
8.	Ensuring Hotel Security	3
9.	Purchase and inventory Control	5
10	Management of Problematic Situations	3
11	Ensuring Hotel Sales and basic marketing activities	5
12.	English Language in Service	6
13.	Second foreign language in service	6
Total:		60
Mandatory general module for students enrolled through testing in Russian, Azerbaijani or Armenian languages		
1	Georgian Language A 2	15
2	Georgian Language B 1	15
Total		30
Nº	Elective Modules	Credit
1	Practical Project – Hotel Service	5
Total:		5

For the professional education program with integrated modules of the general education's **secondary level:**

The integrated educational program includes 2 general modules with a volume of 7 credits; 6 integrated modules with a volume of 30 credits, 13 professional modules with 60 credits and 1 elective module with 5 credits.

To be awarded the qualification, a person must accumulate at least 102 credits.

'Completion of the modules, Georgian Language A2 and Georgian Language B1 is mandatory only for those professional students who have obtained the right to study in the

professional education program through testing in Russian, Azerbaijani or Armenian languages in accordance with paragraph 2 of Article 4 of the Order No. 152/n of the Minister of Education and Science of Georgia of September 27, 2013, "On Approving the Regulation on Conducting Professional Testing." For these individuals, training in the professional education program begins with Georgian language modules.' Among them, 15 credits are for "Georgian Language A2", 15 credits are for "Georgian Language" B 1 module, for such individuals the program volume is 132 credits.

Integrated program volume for Georgian-speaking students - 102 credits;

Integrated program duration for Georgian-speaking students - 74 weeks;

Integrated program volume for non-Georgian speaking students - 132 credits;

Integrated program duration for non-Georgian speaking students - 104 weeks.

Hotel Service		
Nº	General Modules	Credit
1.	Entrepreneurship	4
2.	Foreign Language (English)	3
	Total:	7
Integrated Modules		
1.	Communication in Georgian Language	8
2.	Mathematical Literacy	7
3.	Science and Technologies	6
4.	Aesthetics	1
5.	Sports	2
6.	Citizenship	6
	Total	30
Nº	Professional Modules – Hotel Service	Credit
1.	Environmental basics	2
2.	Hospitality Introduction	3
3.	Ethics and Etiquette in the Service Sector	2
4.	Ensuring Hotel Staff and Administrative Processes	6
5.	Ensuring Hotel Reservation and Reception-Accommodation Procedures	9
6.	Ensuring Hotel Cleaning Services	5
7.	Ensuring Hotel food and beverage Services	5
8.	Ensuring Hotel Security	3
9.	Purchase and inventory Control	5
10.	Management of Problematic Situations	3
11.	Ensuring Hotel Sales and basic marketing activities	5
12.	English Language in Service	6
13.	Second foreign language in service	6
	Total:	60

	Mandatory general module for students enrolled through testing in Russian, Azerbaijani or Armenian languages	
1.	Georgian Language A 2	15
2.	Georgian Language B 1	15
	Total	30
Total:		
Nº	Elective modules	Credit
1	Practical Project – Hotel Service	5
Total:		5

12. Learning outcomes corresponding to the awarded qualifications:

A graduate of the "Hotel Service" professional education program with a secondary professional qualification can:

12.1 Manage hotel staff and administrative processes;

12.2 Ensure reservation and reception-accommodation procedures;

12.3 Ensure cleaning service;

12.4 Ensure food and beverage service;

12.5 Ensure sales and basic marketing activities;

12.6 Ensure hotel security;

12.7 Manage hotel problematic situations;

12.8 Ensure hotel inventory and purchasing control."

13. Professional Education Program Implementation

The professional education program will be implemented at the base of N(N)LP College "Icarus".

11. Confirmation of Achievement of Learning Outcomes and Awarding of Credit

A person is awarded credit based on the confirmation of the achievement of the learning outcome, which is possible:

a) By recognizing the learning outcomes achieved within the framework of prior formal education;

b) By recognizing the learning outcomes achieved through non-formal education in accordance with the procedure established by the legislation of Georgia;

c) By confirming the learning outcomes through assessment.

There is formative and summative assessment.

Formative assessment can be carried out using both grades and pass/fail principles.

Summative assessment involves the use of only a pass/fail-based system (based on the confirmation of competencies) and allows the following two types of assessment:

a) Learning outcome confirmed;

b) Learning outcome not confirmed.

In case of a negative result in the summative assessment, the student has the right to request an additional assessment of the learning outcomes before the completion of the program. The assessment method(s) are provided in the modules.

The professional education program in the components of modules, learning outcomes and topics envisages the development of eight key competencies (communication in the native language; communication in a foreign language; mathematical competence; digital competence; ability to learn independently; interpersonal, intercultural, social and civic competencies; entrepreneurship and cultural expression), which are important for raising a professional and competitive staff. One of the eight key competencies - for the purpose of developing the native/professional education program's main language of instruction, the ability of oral and written communication, in particular, compliance with the rules of spelling and Speech, should be assessed by each professional education teacher in the teaching-learning process, taking into account the following competencies:

Speech

- Observing the time limit of speech/presentation;
- Using appropriate professional vocabulary;
- Formulating an opinion clearly, understandably and consistently;
- Providing adequate examples and arguments;
- Adequately using non-verbal means typical of oral discussion (e.g., gestures, pauses in speech, variability of voice timbre).

Spelling

- Correct use of conjunctions;
- Correct use of basic punctuation marks (period, question mark and exclamation mark);
- Appropriate use of professional vocabulary;

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- Elimination of typical stylistic flaws in writing;
 - Unnatural combinations of words and vocabulary - barbarisms, jargon - should not be used;
 - Presenting information consistently, understandably, in accordance with the activity to be performed.

11. Awarding of Qualification

To obtain a qualification, a student must accumulate the credits provided by the modules defined in the professional education program and pass the qualification exam.

Awarding of a professional qualification is the prerogative of N(N)LP College "Icarus".

12. Education of Professional Students with Special Educational Needs (SEN) and Disabilities

In order to ensure the involvement of persons with disabilities and special educational needs in the professional education program, such persons are admitted to the modules without overcoming the module prerequisite(s).

The credits defined by the professional education program are awarded to a person only if the relevant learning outcomes are confirmed, and the qualification - in accordance with the rule provided for in paragraph 11.

1.1 13. Legal Basis for the Development of the Professional Education Program

- Law of Georgia - "On Professional Education";
- National Qualifications Framework;
- Procedure for the Development, Development and Approval of a Professional Education Standard and Module/Modules;
- Methodology for the Development and Development of Professional Qualifications;
- Profession Standard - Hotel Service;
- Classifiers:
 - National Classifier of Georgia - Types of Economic Activity (2016);
 - International Standard Classification of Occupations (ISCO-2008);
 - International Standard Classification of Education (ISCED-2013)."



Professional Educational Program - Restaurant Service

1. Title of the Professional Educational - Restaurant Service
2. Registration Number - 10.2.1
3. Awarded Qualification (in Georgian and English) - Secondary Vocational Qualification in Restaurant Service; Secondary Vocational Qualification in Restaurant Service
4. Purpose - The purpose of the professional education program is to ensure the implementation of a professional program that will train restaurant service specialists for both the local and international labor markets.
5. Qualification Level

5.1 National Qualifications Framework (NQF) - Fourth Level

6 Classification Description

6.1 ISCED Code: 1013 Hotel, Restaurant and Catering - Studies food, beverage, accommodation and other related services in hotels and restaurants;

6.2 ISCO Code: 1412 Restaurant Managers

6.3 National Classifier of Economic Activities Code: 56.10.0 Restaurants and mobile food service activities

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7. Employment Opportunities - A restaurant service manager can be employed in restaurants, cafes and mobile food service facilities in the following positions: restaurant service managers, waiters, food service staff.
 8. Admission Prerequisite

8.1 Full General Education;

8.2 Basic General Education - in the event that the secondary level of general education is integrated into the secondary vocational education program.

Structure and Modules

For Non-Integrated Professional Education Program:

The Professional Education Program "Restaurant Service" includes 3 general modules with a total of 9 credits, 14 professional modules with a total of 58 credits, and 2 elective modules with 7 credits.

To be awarded a Secondary Vocational Qualification, a person must accumulate 74 credits.

"Completion of the modules, Georgian Language A2 and Georgian Language B1 is mandatory only for those professional students who have obtained the right to study in the professional education program through testing in Russian, Azerbaijani or Armenian languages in accordance with paragraph 2 of Article 4 of the Order No. 152/n of the Minister of Education and Science of Georgia of September 27, 2013, "On Approving the Regulation on Conducting Professional Testing."

For these individuals, training in the professional education program begins with Georgian language modules."

Among them, 15 credits are for "Georgian Language A2", 15 credits are for "Georgian Language" B 1 module, for such individuals the program volume is 104 credits.

Program volume for Georgian-speaking students - 74 credits;

Program duration for Georgian-speaking students - 67 weeks;

Program volume for non-Georgian speaking students - 104 credits;

Program duration for non-Georgian speaking students - 97 weeks.

Restaurant Service		
Nº	General modules	Credit
1	Informational Literacy	2
2	Foreign Language (English)	3
3	Entrepreneurship	4
Total:		9
Nº	Professional Modules Restaurant Service	Credit
1	Introductory Practice - Restaurant Service	2
2	Introduction to Hospitality	3
3	Hygiene and Sanitary Standards	5
4	Ethics and Etiquette in the Service Sector	2
5	Environmental Basics	2
6	Event Management	4
7	Security Management	2
8	Marketing and Sales	4
9	Managing Problematic Situations in a Restaurant	2
10	Financial and Operational Resource Management	3
11	Food Facility Management	6
12	Service and Serving	11
13	English for the Service Sector	6
14	Second Foreign Language for the Service Sector	6
Total:		58
"Mandatory General Module for Students Enrolled Through Testing in Russian, Azerbaijani or Armenian Languages"		Credit
1	Georgian language A 2	15
2	Georgian Language B 1	15
Total:		30
Nº	Elective Modules	Credit
1	Bar Organization	5
2	Wine Tasting	2
Total:		7

For a professional education program with integrated modules of the general education's secondary level:

The integrated education program includes 2 general modules with a volume of 7 credits;

6 integrated modules with a volume of 30 credits, 14 professional modules with 58 credits and 2 elective modules with 7 credits.

To be awarded the qualification, a person must accumulate at least 102 credits.

"Completion of the modules, Georgian Language A2 and Georgian Language B1 is mandatory only for those professional students who have obtained the right to study in the professional education program through testing in Russian, Azerbaijani or Armenian languages in accordance with paragraph 2 of Article 4 of the Order No. 152/n of the Minister of Education and Science of Georgia of September 27, 2013, "On Approving the Regulation on Conducting Professional Testing."

For these individuals, training in the professional education program begins with Georgian language modules."

Among them, 15 credits are for "Georgian Language A2", 15 credits are for "Georgian Language" B 1 module, for such individuals the program volume is 132 credits.

Integrated program volume for Georgian-speaking students - 102 credits;

Integrated program duration for Georgian-speaking students - 74 weeks;

Integrated program volume for non-Georgian speaking students - 132 credits;

Integrated program duration for non-Georgian speaking students - 104 weeks.

Restaurant Service		
Nº	General Modules	Credit
1	Entrepreneurship	4
2	Foreign Language (English)	3
Total:		7
	Integrated modules	Credit
1	Communication in Georgian Language	8
2	Mathematical literacy	7
3	Science and Technologies	6
4	Aesthetics	1
5	Sports	2

6	Citizenship	6
	Total:	30
Nº	Professional Modules – Restaurant Service	Credit
1	Introductory Practice – Restaurant Service	2
2	Hospitality – introduction	3
3	Hygiene and Sanitary Standards	5
4	Ethics and Etiquette in the Service Sector	2
5	Environmental Basics	2
6	Event Management	4
7	Security Management	2
8	Sales and Marketing	4
9	Managing Problematic Situations in a Restaurant	2
10	Financial and Operational Resource Management	3
11	Food Facility Management	6
12	Service and Serving	11
13	English for the Service Sector	6
14	Second Foreign Language for the Service Sector	6
	Total:	58
	Mandatory General Module for Students Enrolled Through Testing in Russian, Azerbaijani or Armenian Languages	
1	Georgian Language A 2	15
2	Georgian Language B 1	15
	Total	30
Nº	Elective Modules	Credit
1	Bar management	8
2	Wine degustation	2
Total:		10

9. Learning outcomes corresponding to awarded qualifications:

A person with a secondary vocational qualification in restaurant service can:

- 9.1 Coordinate the restaurant's organizational structure and its main operating processes
- 9.2 Lead the service team
- 9.3 Organize events and service
- 9.4 Serve guests
- 9.5 Promote products and services
- 9.6 Manage financial and operational resources
- 9.7 Comply with service standards and ethical norms
- 9.8 Manage problematic situations
- 9.9 Comply with safety standards

10. Implementation of the Professional Education Program

The professional education program will be implemented at the base of N(N)LP College "Icarus".

Confirmation of Achievement of Learning Outcomes and Awarding of Credit

A person is awarded credit based on the confirmation of the achievement of the learning outcome, which is possible:

- a) By recognizing the learning outcomes achieved within the framework of prior formal education;
- b) By recognizing the learning outcomes achieved through non-formal education in accordance with the procedure established by the legislation of Georgia;
- c) By confirming the learning outcomes through assessment.

There is formative and summative assessment.

Formative assessment can be carried out using both grades and pass/fail principles.

Summative assessment involves the use of only a pass/fail-based system (based on the confirmation of competencies) and allows the following two types of assessment:

- a) Learning outcome confirmed;
- b) Learning outcome not confirmed.

In case of a negative result in the summative assessment, the student has the right to request an additional assessment of the learning outcomes before the completion of the program. The assessment method(s) are provided in the modules.

The professional education program in the components of modules, learning outcomes and topics envisages the development of eight key competencies (communication in the native language; communication in a foreign language; mathematical competence; digital competence; ability to learn independently; interpersonal, intercultural, social and civic competencies; entrepreneurship and cultural expression), which are important for raising a professional and competitive staff. One of the eight key competencies - for the purpose of developing the native/professional education program's main language of instruction, the ability of oral and written communication, in particular, compliance with the rules of spelling and Speech, should be assessed by each professional education teacher in the teaching-learning process, taking into account the following competencies:

Speech

- Observing the time limit of speech/presentation;
- Using appropriate professional vocabulary;
- Formulating an opinion clearly, understandably and consistently;
- Providing adequate examples and arguments;
- Adequately using non-verbal means typical of oral discussion (e.g., gestures, pauses in speech, variability of voice timbre).

Spelling

- Correct use of conjunctions;
- Correct use of basic punctuation marks (period, question mark and exclamation mark);
- Appropriate use of professional vocabulary;
- Elimination of typical stylistic flaws in writing;
- Unnatural combinations of words and vocabulary - barbarisms, jargon - should not be used;
- Presenting information consistently, understandably, in accordance with the activity to be performed.

11. Awarding of Qualification

To obtain a qualification, a student must accumulate the credits provided by the modules defined in the professional education program and pass the qualification exam.

Awarding of a professional qualification is the prerogative of N(N)LP College "Icarus".

12. Education of Professional Students with Special Educational Needs (SEN) and Disabilities

In order to ensure the involvement of persons with disabilities and special educational needs in the professional education program, such persons are admitted to the modules without overcoming the module prerequisite(s).

The credits defined by the professional education program are awarded to a person only if the relevant learning outcomes are confirmed, and the qualification is awarded in accordance with the rule provided for in paragraph 11.

13. Legal Basis for the Development of the Professional Education Program

- Law of Georgia - "On Professional Education";
- National Qualifications Framework;
- Procedure for the Development, Development and Approval of a Professional Education Standard and Module/Modules;
- Methodology for the Development and Development of Professional Qualifications;
- Profession Standard - Restaurant Service;
- Classifiers:
 - National Classifier of Georgia - Types of Economic Activity (2016);
 - International Standard Classifier of Occupations (ISCO-2008);
 - International Standard Classifier of Education (ISCED-2013).

Professional Education Program

Culinary Arts

Qualification:

Basic Vocational Qualification in Culinary Arts/Cooking

Admission prerequisites for the program

- ❖ Basic Education



Program Manager: Manuel Faúndes Baranda

Program volume and duration:

- ❖ Volume: 86 Credits
- ❖ Study duration for Georgian-speaking professional students is 18 academic months;
- ❖ Study duration for non-Georgian speaking professional students is 21 academic months;

Career opportunities for graduates:

After completing the Culinary Arts program, a person can be employed in any type of hotel, restaurant and other food and domestic establishments, facilities where they plan, organize and prepare food in the following positions: food service staff, cooks, kitchen helpers.

The graduate can run their own business - self-employment.

National Classifier of Economic Activities codes: 56; 56.1; 56.10.

International Standard Classifier of Occupations (ISCO) code: 5246; 5129; 9412.

Program purpose:

The purpose of the professional education program in Culinary Arts is to ensure the implementation of a professional program that will train food product culinary specialists for both the local and international labor markets.

Program results:

After completing the program, a person can:

Carry out primary and mechanical processing of food products and raw materials;

Carry out thermal processing of raw materials and products;

Prepare simple dishes;

Prepare common basic dishes and garnishes of Georgian cuisine;

Prepare common basic dishes and garnishes of international cuisine;

Determine the amount of raw materials required to prepare a dish;

Order, receive and place products and auxiliary materials;

Record expired and spoiled products

Program Structure and Modules

Culinary arts		
General Modules		
Nº	Module Title	Credit
1.	Informational Literacy 1	3
2.	Foreign Language (English)	4
Total		7

General Professional Modules		
Nº	Module Title	Credit
1.	Introductory Practice – Hotel, Restaurant and Catering	2
2.	Introduction to Tourism and Hospitality	4
3.	First Aid	2
4.	Hygiene and Sanitary Standards	2
5.	Ensuring Hotel and Restaurant - Kitchen Cleaning Service	4
6.	Communication for the Service Sector	2
7.	Environmental Basics	2
შო		18

Professional Modules		
Nº	Module Title	კრედიტი

1.	Foods technology	4
2.	History of Culinary arts	2
3.	Inventory Control	2
4.	Dish Preparation Technology	7
5.	Preparation of Basic Dishes of Georgian Cuisine	9
6.	Georgian Cuisine Breakfast	5
7.	Preparation of Common Dishes of International Cuisine	9
8.	Preparation of Mini Culinary Products	3
9.	Practical Project - Culinary Arts / Cooking	6
10.	Kitchen Operation / Kitchen Technologies (for Culinary Arts)	4
11.	Calculation and Accounting in Food Facilities	4
Total:		55

Elective Modules		
	Module Title	Credit
1	Carving	2
2	Foreign Languages (English)	4
Total		6

Total	86
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General Module for Students Enrolled Through Testing in Russian, Azerbaijani or Armenian Languages	
Module Title	Credit
Georgian Language A2	15
Total	15

Confirmation of Achievement of Learning Outcomes and Awarding of Credit

A person is awarded credit based on the confirmation of the achievement of the learning outcome, which is possible:

-
- a) By recognizing the learning outcomes achieved within the framework of prior formal education;
 - b) By recognizing the learning outcomes achieved through non-formal education in accordance with the procedure established by the legislation of Georgia;
 - c) By confirming the learning outcomes through assessment.

There is formative and summative assessment.

Formative assessment can be carried out using both grades and pass/fail principles.

Summative assessment involves the use of only a pass/fail-based system (based on the confirmation of competencies) and allows the following two types of assessment:

- a) Learning outcome confirmed;
- b) Learning outcome not confirmed.

In case of a negative result in the summative assessment, the student has the right to request an additional assessment of the learning outcomes before the completion of the program.

The assessment method(s) are provided in the modules.

The framework document in the components of modules, learning outcomes and topics envisages the development of eight key competencies (communication in the native language; communication in a foreign language; mathematical competence; digital competence; ability to learn independently; interpersonal, intercultural, social and civic competencies; entrepreneurship and cultural expression), which are important for raising a professional and competitive staff. One of the eight key competencies - for the purpose of developing the native/professional education program's main language of instruction, the ability of oral and written communication, in particular, compliance with the rules of spelling and Speech, should be assessed by each professional education teacher in the teaching-learning process, taking into account the following competencies:

Speech

- ❖ Observing the time limit of speech/presentation;
- ❖ Using appropriate professional vocabulary;
- ❖ Formulating an opinion clearly, understandably and consistently;
- ❖ Providing adequate examples and arguments;
- ❖ Adequately using non-verbal means typical of oral discussion (e.g., gestures, pauses in speech, variability of voice timbre).

Spelling

- ❖ Correct use of conjunctions;
- ❖ Correct use of basic punctuation marks (period, question mark and exclamation mark);
- ❖ Appropriate use of professional vocabulary;
- ❖ Elimination of typical stylistic flaws in writing;
- ❖ Unnatural combinations of words and vocabulary - barbarisms, jargon - should not be used;
- ❖ Presenting information consistently, understandably, in accordance with the activity to be performed.

Awarding of Professional Qualification

To obtain a professional qualification, a professional student must accumulate the credits provided by the modules defined in the professional education program and pass the qualification exam.

Awarding of a professional qualification is the prerogative of N(N)LP Professional College "Icarus".

Legal Basis for the Development of the Professional Education Program

The Professional Education Program "Culinary Arts" was developed on the basis of the Professional Education Program framework document (Professional Education Standard) - "Hotel, Restaurant, Catering" approved by the LEPL National Center for Education Quality Enhancement.

The Professional Education Program "Culinary Arts" was developed on the basis of the Law of Georgia "On Professional Education"

The Professional Education Program "Culinary Arts" is based on the "National Qualifications Framework".

Professional Standard: Cook

Classifiers:

National Classifier of Georgia - Types of Economic Activity (2016)

International Standard Classifier of Occupations (ISCO)

International Standard Classifier of Education (ISCED)

Culinary Arts - Dual



1. Title of the Professional education program – Culinary Arts/ Cook
2. Professional Education Program / framework document registration number - 10117-p
3. Awarded Qualifications in Georgian and English

Basic Vocational Qualification in Culinary Arts / Basic Vocational Qualification in Cooking

According to the International Standard Classification of Education (ISCED), this qualification belongs to the detailed field - Hotel, Restaurant and Catering - code 1013. Description - "Studies food, beverage, accommodation and other related services in hotels and restaurants".

Purpose of the Professional Education Program

The purpose of the professional education program in Culinary Arts is to ensure the implementation of a professional program that will train food product culinary specialists for both the local and international labor markets.

Admission prerequisites

- Basic education

1. Employment field and opportunities

After completing the Culinary Arts program, a person can be employed in any type of hotel, restaurant and other food and domestic establishments, facilities where they plan, organize and prepare food in the following positions: food service staff, cooks, kitchen helpers.

The graduate can run their own business - self-employment.

National Classifier of Economic Activities codes: 56; 56.1; 56.10.

International Standard Classifier of Occupations (ISCO) code: 5246; 5129; 9412.

2. Program structure and modules

Program volume 86 credits

The basic vocational qualification in Culinary Arts includes 2 general modules with a total of 7 credits, 7 common professional modules with a total of 18 credits, 11 professional modules with a total of 55 credits and 2 elective modules with 6 credits.

To be awarded the basic vocational qualification in Culinary Arts, a person must accumulate 86 credits.

The professional education program includes the modules "Introductory Practice" and "Practical Project". The purpose of "Introductory Practice" is to give the professional student an idea of the relevant field, employment opportunities, organizational structure and positions, and labor relations at the beginning of their studies.

The Practical Project defines the type of integrated task, during the performance of which the professional student will confirm the skills required for specialization.

Completion of the module "Georgian Language A2" is mandatory only for those professional students who have obtained the right to study in the professional education program through testing in Russian, Azerbaijani or Armenian languages in accordance with paragraph 2 of Article 4 of the Order #152/n of the Minister of Education and Science of Georgia of September 27, 2013, "On Approving the Regulation on Conducting Professional Testing".

For these individuals, training in the professional education program begins with the Georgian language module. Accordingly, the program volume for such individuals is 101 credits.

Among them, 15 credits are for the "Georgian Language A2" module.

Culinary Arts		
General Modules		
Nº	Module Title	Credit
3.	Informational Literacy 1	3
4.	Foreign Language (English)	4
Total		7

General Professional Modules		
Nº	Module Title	Credit
1.	Introductory – Hotel, Restaurant, Catering	2
2.	Introductory – Tourism and Hospitality	4
3.	First Aid	2
4.	Hygiene and Sanitary Standards	2
5.	Ensuring Hotel and Restaurant - Kitchen Cleaning Service	4
6.	Communication for the Service Sector	2
7.	Environmental Basics	2
Total		18

Professional Modules – Culinary Arts		
Nº	Module Title	Credit
12.	Food technology	4
13.	Culinary arts history	2
14.	Inventory control	2
15.	Dish cooking technology	7
16.	Preparation of Basic Dishes of Georgian Cuisine	9
17.	Georgian Cuisine Breakfast	5
18.	Preparation of Common Dishes of International Cuisine	9
19.	Preparation of Mini Culinary Products	3
20.	Practical Project - Culinary Arts / Cooking	6
21.	Kitchen Operation / Kitchen Technologies (for Culinary Arts)	4
22.	Calculation and Accounting in Food Facilities	4
Total		55

	Elective Modules	
	Module title	Credit
1	Carving	2
2	Foreign language (German)	4
	Total	6

Total	86
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General Module for Students Enrolled Through Testing in Russian, Azerbaijani or Armenian Languages	
Module Title	Credit
Georgian Language A2	15
Total	15

8. Learning outcomes corresponding to awarded qualifications:

A person with a basic vocational qualification in Culinary Arts

1. After completing the program can:
2. Carry out primary and mechanical processing of food products and raw materials;
3. Carry out thermal processing of raw materials and products;
4. Prepare simple dishes;
5. Prepare common basic dishes and garnishes of Georgian cuisine;
6. Prepare common basic dishes and garnishes of international cuisine;
7. Determine the amount of raw materials required to prepare a dish;
8. Order, receive and place products and auxiliary materials;
9. Record expired and spoiled products

9. Approaches to the implementation of the professional education program

The professional education program in Culinary Arts can be implemented in two approaches:

The program is implemented in the institution and all learning outcomes are achieved in the institution;

The program is implemented with a dual approach. Specifically, 52.6% of the total learning outcomes provided by the mandatory professional modules are achieved in a real work environment, within the framework of a cooperation agreement signed with partner organizations.

10. Study duration

1. The study duration in the case of the program's dual learning approach is two years.

Completion of the module Georgian Language A2 is mandatory only for those enrolled individuals who do not have confirmed competence in the Georgian language.

For these individuals, training in the professional education program begins with the Georgian language module "Georgian Language A2", which has a volume of 15 credits, and the study duration is 20 weeks (3 academic months);

Accordingly, the study duration for such individuals is increased by 3 academic months.

2. The study duration in the case of the program's implementation at the college is 18 academic months for Georgian-speaking professional students;

Completion of the module Georgian Language A2 is mandatory only for those enrolled individuals who do not have confirmed competence in the Georgian language.

For these individuals, training in the professional education program begins with the Georgian language module "Georgian Language A2", which has a volume of 15 credits, and the study duration is 20 weeks (3 academic months);

Accordingly, the study duration for such individuals is increased by 3 academic months.

10. Confirmation of Achievement of Learning Outcomes and Awarding of Credit

A person is awarded credit based on the confirmation of the achievement of the learning outcome, which is possible:

- a) By recognizing the learning outcomes achieved within the framework of prior formal education;
- b) By recognizing the learning outcomes achieved through non-formal education in accordance with the procedure established by the legislation of Georgia;
- c) By confirming the learning outcomes through assessment.

There is formative and summative assessment.

Formative assessment can be carried out using both grades and pass/fail principles.

Summative assessment involves the use of only a pass/fail-based system (based on the confirmation of competencies) and allows the following two types of assessment:

- a) Learning outcome confirmed;
- b) Learning outcome not confirmed.

In case of a negative result in the summative assessment, the student has the right to request an additional assessment of the learning outcomes before the completion of the program.

The assessment method(s) are provided in the modules.

The framework document in the components of modules, learning outcomes and topics envisages the development of eight key competencies (communication in the native language; communication in a foreign language; mathematical competence; digital competence; ability to learn independently; interpersonal, intercultural, social and civic competencies; entrepreneurship and cultural expression), which are important for raising a professional and competitive staff. One of the eight key competencies - for the purpose of developing the native/professional education program's main language of instruction, the ability of oral and written communication, in particular, compliance with the rules of spelling and Speech, should be assessed by each professional education teacher in the teaching-learning process, taking into account the following competencies:

Speech

- ❖ Observing the time limit of speech/presentation;
- ❖ Using appropriate professional vocabulary;
- ❖ Formulating an opinion clearly, understandably and consistently;

-
- ❖ Providing adequate examples and arguments;
 - ❖ Adequately using non-verbal means typical of oral discussion (e.g., gestures, pauses in speech, variability of voice timbre).

Spelling

- ❖ Correct use of conjunctions;
- ❖ Correct use of basic punctuation marks (period, question mark and exclamation mark);
- ❖ Appropriate use of professional vocabulary;
- ❖ Elimination of typical stylistic flaws in writing;
- ❖ Unnatural combinations of words and vocabulary - barbarisms, jargon - should not be used;
- ❖ Presenting information consistently, understandably, in accordance with the activity to be performed.

11. Awarding of Professional Qualification

To obtain a professional qualification, a professional student must accumulate the credits provided by the modules defined in the professional education program.

Awarding of a professional qualification is the prerogative of N(N)LP College "Icarus".

An additional condition for awarding a qualification in a dual program is passing the qualification exam.

12. Education of Professional Students with Special Educational Needs (SEN) and Disabilities

In order to ensure the involvement of persons with disabilities and special educational needs in the professional education program, such persons are admitted to the modules without overcoming the module prerequisite(s).

The credits defined by the professional education program are awarded to a person only upon confirmation of the relevant learning outcomes, and the qualification is awarded in accordance with the rule provided for in paragraph 12.

12. Legal Basis for the Development of the Professional Education Program

12. The Professional Education Program "Culinary Arts" was developed on the basis of the framework document (Professional Education Standard) - "Hotel, Restaurant, Catering" approved by the Director of the LEPL National Center for Education Quality Enhancement with Order #656 of October 13, 2017 (Amendments: #702/i; 03.08.2018; #80/i; 31.01.2019; #141/i; 22.02.2019).

The Professional Education Program "Culinary Arts" was developed on the basis of the Law of Georgia "On Professional Education"

The Professional Education Program "Culinary Arts" is based on the "National Qualifications Framework".

Professional Standard: Cook

Classifiers:

National Classifier of Georgia - Types of Economic Activity (2016)

International Standard Classifier of Occupations (ISCO)

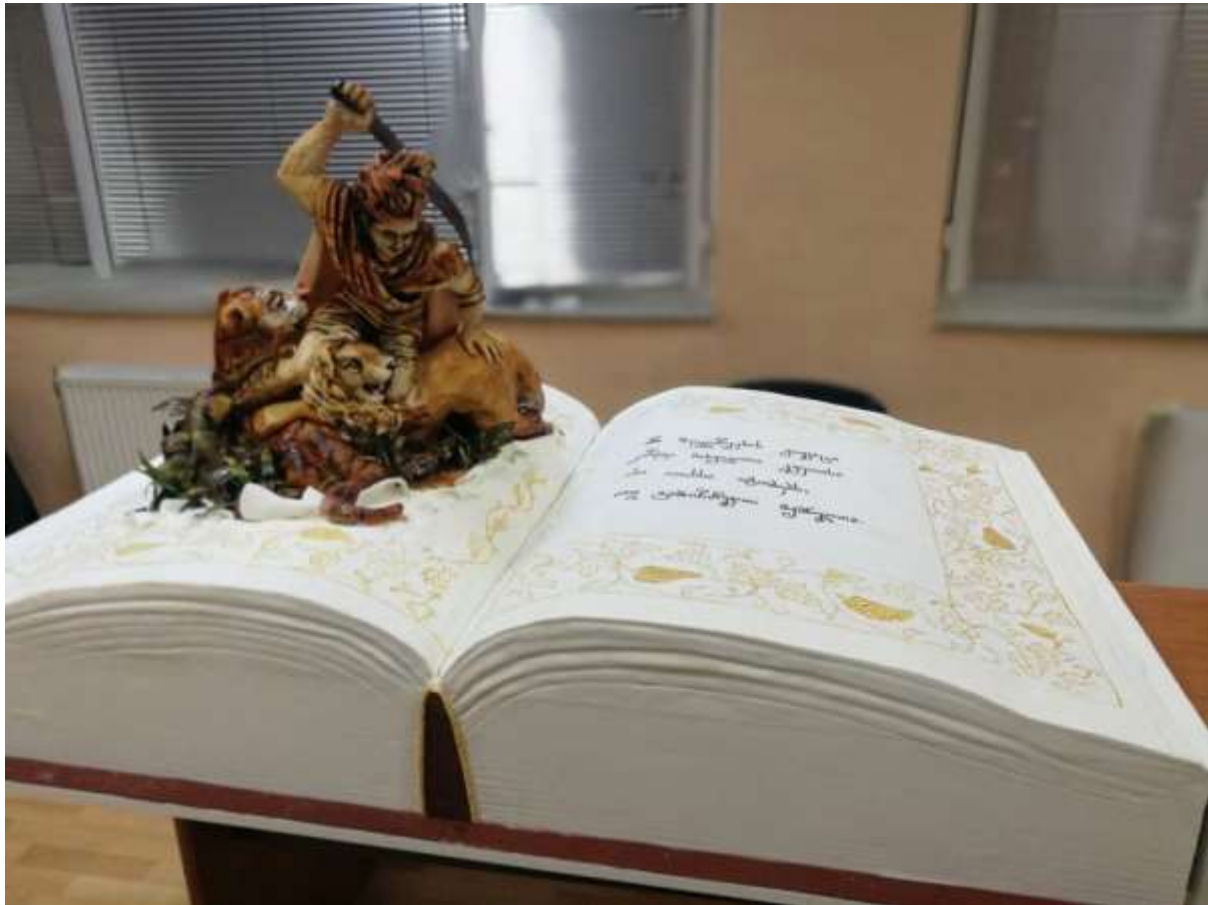
International Standard Classifier of Education (ISCED)

College Partners within the Dual Program:

Cooperation agreements within the Culinary Arts dual program have been signed with the following companies:

1. Dabi Group Ltd. (Hotel "Biltmore Tbilisi") - #1; (09.2019 (Legal address - Tbilisi, Rustaveli Ave. #29)
2. □ JSC "Goodwill" - #2; 01.10.2019 (Legal Address: 9 Ilia Chavchavadze Ave., Tbilisi; Actual Address: 1 Farnavaz Mefe St., Tbilisi)
3. □ LTD "GMT Hotels Tbilisi Marriott, Courtyard Marriott and Moxy Tbilisi" - #3; 14.02.2020 (Legal Address: 4 Freedom Square, Tbilisi; Actual Address: 4 Freedom Square, Tbilisi; 13 Shota Rustaveli Ave.; Zaarbrucken Square)
4. □ LTD Chavchavadze 64a; Hotel "Hilton Garden Inn" (Legal Address: 71 Vazha-Pshavela Ave., Tbilisi; Actual Address: 64a Ilia Chavchavadze Ave., Tbilisi)
5. □ Individual Entrepreneur Robert Hovhannisyan Hotel "Kron Palace"
6. (Legal address: Tbilisi, Alley 12/13 Actual Address, - Tbilisi alley 12/13 ;)

Professional Education Program
Confectionary



Qualification: Basic Vocational Qualification in Confectionery

Prerequisites for Admission to the Program:

- Basic education

Program Leaders: Maia Mskhiladze, Natalia Tseruashvili

Program Volume and Duration:

-
- **Volume:** 80 credits
 - **Duration for Georgian-speaking vocational students:** 16 academic months
 - **Duration for non-Georgian-speaking vocational students:** 19 academic months

Career Opportunities for Graduates:

Holders of the Basic Vocational Qualification in Confectionery can be employed in confectionery workshops, bakeries, supermarkets, various class restaurants, cafes, hotels, resort, entertainment, and tourist complexes in the following positions: bakers, chocolatiers, confectioners, and sweets makers.

- **National Classification of Economic Activities Codes:** 56; 56.1; 56.10.
- **International Standard Classification of Occupations (ISCO) Code:** 7512.

Graduates can also start their own business - self-employment.

Program Goal:

The goal of the vocational education program in Confectionery is to ensure the implementation of professional programs that will prepare confectionery specialists for both the local and international labor markets.

Program Outcomes:

Upon completion of the program, individuals will be able to:

- Prepare various types of bread and buns, including brioche.
- Prepare hot dogs and toast bread.
- Prepare croissants, Danishes, and pastries.
- Prepare confectionery creams, soufflés, marshmallows, and ganache.
- Prepare vacherin, confectionery sauces, glazes, jellies, marmalades, jams, confitures, icings, and preserves.
- Prepare chocolate, sugar paste, marzipan, and caramel.
- Prepare cold and hot desserts.
- Create sketches and drawings for festive cakes.
- Bake various types of cakes.
- Record expired and spoiled products.

Program structure and modules

Confectioner		
General modules		
Nº	Module Title	Credit
5.	Informational Literacy 1	3
6.	Foreign Language (English)	4
Total		7

General Professional Modules		
Nº	Module Title	Credit
1.	Introductory practice – Hotel, Restaurant, Catering	2
2.	Introductory – Tourism and hospitality	4
3.	First aid	2
4.	hygiene and sanitary norms	2
5.	Ensuring hotel and restaurant kitchen cleaning services	4
6.	Communication for the service sector	2
7.	Environmental principles	2
Total		18

Professional Modules Confectionary		
Nº	Module Title	Credit
1.	Technology of confectionary products	3
2.	Confectionery Workshop Operation/Inventory Control	4
3.	Preparation of confectionery doughs and fillings, preparation of pastries with shortcrust, semi-shortcrust, and filo pastry.	4
4.	Preparation of pastries with sponge cake dough and the preparation of cream cakes for serial production	4
5.	Preparation of vacherins, confectionery sauces, glazes, jellies, and marmalades	5
6.	drawing and sculpting	2
7.	preparing cakes	2
8.	preparation of bread and bakery products	6
9.	preparation of pastries with choux pastry	2
10.	Preparation of mini confectionary products	2
11.	Caramel Works	3

12.	Chocolate Works	4
13.	marzipan and sugar paste work	3
14.	Confectionary Arts History	2
15.	Practical Project – Confectionary	5
16.	calculation and accounting in food service establishment	4
	Total	55

General module for students enrolled through testing in Russian, Azerbaijani, or Armenian languages	
Module Title	Credity
Georgian Language A2	15
Total	15

Confirmation of Learning Outcome Achievement and Credit Awarding

A person will be awarded credit based on the confirmation of learning outcome achievement, which is possible through:

a) Recognition of learning outcomes achieved within prior formal education; b) Recognition of learning outcomes achieved through non-formal education in accordance with the procedure established by the legislation of Georgia; c) Confirmation of learning outcomes through assessment.

There are formative and summative assessments.

Formative Assessment

Formative assessment may be carried out using both grading and pass/fail principles.

Summative Assessment

Summative assessment considers only the use of a pass/fail based system (based on the confirmation of competencies) and allows for the following two types of evaluation:

a) Learning outcome confirmed; b) Learning outcome not confirmed.

In case of a negative result in the summative assessment, the student has the right to request an additional assessment of learning outcome achievement before the completion of the program. The assessment method(s) are provided in the modules.

The framework document in the components of modules, learning outcomes, and topics considers the development of eight key competencies (communication in the native language; communication in a foreign language; mathematical competence; digital competence; ability to learn independently; interpersonal, intercultural, social, and civic competencies; entrepreneurship; and cultural expression), which are important for fostering professional and competitive personnel. One of the eight key competencies – the development of the native/professional educational program's main language of instruction – must be assessed by each vocational education teacher during the teaching-learning process, focusing on oral and written communication skills, specifically adherence to spelling and speech rules, considering the scope of the following competencies:

Speech

- Adherence to the time limit for speaking/presentation;
- Use of appropriate professional vocabulary;
- Formulation of opinions clearly, understandably, and consistently;
- Provision of adequate examples and arguments;
- Adequate use of non-verbal means characteristic of oral reasoning (e.g., gestures, pauses in speech, variation in voice timbre).

Spelling (Orthography)

- Correct use of conjunctions;
- Correct use of basic punctuation marks (period, question mark, and exclamation point);
- Appropriate use of professional vocabulary;
- Elimination of typical stylistic errors in writing;
- Avoidance of unnatural phrases and vocabulary for the language - barbarisms, jargon;
- Conveying information consistently, understandably, and in accordance with the activity to be performed.

Awarding Professional Qualification

To obtain a professional qualification, a vocational student must accumulate the credits provided by the modules defined in the vocational education program and pass the qualification exam.¹

[1. www.tegetaacademy.edu.ge](http://www.tegetaacademy.edu.ge)

www.tegetaacademy.edu.ge

The awarding of professional qualification is the prerogative of the non-profit legal entity (a(a)ip) Professional College "Ikaros".

Legal Basis for the Development of the Program's Educational Program

The vocational education program "Confectionery" has been developed based on the framework document (professional education standard) "Hotel, Restaurant, Catering" approved by the Legal Entity of Public Law (LEPL) National Center for Educational Quality Enhancement.

The vocational education program "Confectionery" has been developed based on the Law of Georgia "On Vocational Education".

The vocational education program "Confectionery" has been developed based on the "National Qualifications Framework".

Professional Standards: Confectioner

Classifiers:

- Georgian National Classifier of Economic Activities (2016)
- International Standard Classification of Occupations (ISCO)
- International Standard Classification of Education (ISCED)