

Cukrász szaktechnikus

A2

READING

Easy chocolate biscuits

Try this basic recipe. Make some chocolate chip cookies, or try it with nuts, fruit or your favourite sweet

Ingredients

- 250g butter, softened
- 350g light soft brown sugar
- 2 large eggs
- 350g self-raising flour
- 100g cocoa powder
- 200g chocolate chips or chopped chocolate pieces, or 400g for optional dipping (choose your favourite type)



Method

STEP 1

Beat the butter and sugar together with an optional pinch of sea salt in a bowl until light, then beat in the eggs one by one. Sift over the flour and cocoa powder and beat into the butter mix, then add the chocolate chips. The mix can be used up to 2 days ahead and frozen for a month, or used straight away.

STEP 2

To bake, heat oven to 190C/170C fan/gas 5. If the mix is at room temperature, place 2 spoonfuls for each cookie on baking sheets covered with greaseproof paper. If the mix is fridge cold, you can roll it into 40g balls before baking. The balls can be frozen and the biscuits baked from frozen, but they'll need a few minutes more. Bake for 12-15 mins until spread out. Leave to cool slightly and enjoy warm, or leave to cool completely and eat cold. The biscuits will keep in a tin for three days.

STEP 3

As an optional extra, the biscuits can be dipped in chocolate. To do this, melt your chosen type of chocolate in a bowl over a pan of simmering water or in the microwave. Leave to cool a little, then dip half of each biscuit in the chocolate and leave them on trays covered with greaseproof paper somewhere to cool. Again, the dipped biscuits will keep for up to three days in a tin or lidded plastic container.

I. Decide whether the statements are true or false.

1. We have to use flour that contains baking powder.
2. We need 600g chocolate to make the cookie.
3. We can leave out salt if we want.
4. We can keep the mix at 5C degree for a month.
5. We have to bake for 12-15 minutes if the balls are frozen.
6. The biscuits will remain fresh for a week.
7. If we dip the biscuits into chocolate, they will last for more days.

SAFETY AT WORK

CLP pictograms

- 1  Health hazard (e.g. irritates your eyes, lungs or skin)
- 2  It can cause fire
- 3  Gas under pressure
- 4  Explosive
- 5  It can corrode metal, can burn your skin or eyes
- 6  You may die if you drink, eat or touch it
- 7  It causes serious damage to your health
- 8  Dangerous for the environment

I. Match the pictograms with their meanings

- | | | |
|---|---|---|
| 1 |  | (a) Explosive |
| 2 |  | (b) You may die if you drink, eat or touch it. |
| 3 |  | (c) Health hazard (e.g. irritates your eyes, lungs or skin) |
| 4 |  | (d) It causes serious damage to your health |
| 5 |  | (e) Dangerous for the environment |
| 6 |  | (f) It can cause fire |
| 7 |  | (g) It can corrode metal, can burn your skin or eyes |
| 8 |  | (h) Gas under pressure |

II. Match the words with its definitions

1. fire extinguisher
2. exit
3. fire alarm
4. non-slip shoes
5. personal protective equipment (PPE)
6. hairnet
7. uniform



- a. A ring that warns people in case of danger
- b. People working in the kitchen can wear it on their head to protect food from hair
- c. It's an equipment that we can use to put out fire. It works with powder.
- d. It's a collective word for the types of clothes that protects our head, hand, feet, etc. from danger.
- e. If we wear this, we can avoid falling on oil.
- f. People working at the same workplace can wear it. It can protect your clothes and it has marketing function as well.
- g. A door where the people can leave.



Select the following lines whether they are dangers or activities we can minimize danger with. Write their numbers in the correct column.

Danger:

Minimalizing danger:

1. use a dishwashing machine
2. keep heavy items on shelves at waist height
3. heavy products on high or low shelves
4. high temperature
5. we should lift things only if necessary
6. replace slippery floors
7. too much workload
8. machines always have to be repaired
9. wearing personal protective equipment
10. hand carts difficult to push/pull

CURRICULUM VITAE



Personal Information

First name(s)/ Surname	Péter Minta
Address	26 Kossuth Street, Nyíregyháza, Hungary
Telephone(s)	+367030057020
E-mail(s)	minta.peter@email.com
Nationality	Hungarian
Date of birth	20.07.2000

Desired employment/Occupational field

Work experience

Pastry cook

Dates	09/2019 - present
Occupation or position held	assistant pastry cook
Main activities and responsibilities	Complete paperwork, Customer service, Prepare all items pastry to restaurant specification
Name and address of employer	Gém Restaurant
Type of business or sector	Catering

Work experience

Pastry cook

Dates	09/2018 – 06/2019
Occupation or position held	assistant pastry cook
Main activities and responsibilities	Preparation of ingredients, Decorating and filling cakes, Cleaning
Name and address of employer	Homok restaurant
Type of business or sector	Catering

Education and training

Dates	09/2018 - present
Title of qualification awarded	Pastry cook with general certificate of education
Principal subjects/ occupational skills covered	Serving customers, Decorating cakes, preparing all pastry items
Name and type of organisation providing education and training	Sipkay Barna Secondary Technical School, Nyíregyháza

Personal skills and competences

Other languages

Self-assessment

European level (*)

Language: English

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
A2	Basic user	A2	Basic user	A2	Basic user	A2	Basic user	A2	Basic user

(*) Common European Framework of Reference

A1	basic user
A2	Basic user
B1	Independent user
B2	Independent user
C1	Proficient user
C2	Proficient user

Fill in your own CV:

Curriculum Vitae

Personal Information

First name(s)/ Surname

Address

Telephone(s)

E-mail(s)

Nationality

Date of birth

Desired employment/Occupational field

Work experience

Dates

Occupation or position held

Main activities and responsibilities

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Principal subjects/
occupational skills covered

Name and type of organisation
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Other languages

Self-assessment

European level (*)

Language:

Understanding		Speaking		Writing	
Listening	Reading	Spoken interaction	Spoken production		

(*) Common European Framework of Reference

- A1 basic user
- A2 Basic user
- B1 Independent user
- B2 Independent user
- C1 Proficient user
- C2 Proficient user

COVER LETTER

Péter Minta

+367030057020

minta.peter@email.com

August 02, 2021

Dear Manager,

I would like to introduce myself. I am applying for the Pastry cook position at Cloud Clearwater. As a kind person, I love good cakes, I believe that in this position I will be able to use my skills and my experience as a Pastry cook.

I have been working as a Pastry cook for 2 years. As a teenager, I began with preparation of ingredients, I decorated and filled cakes and I was responsible for the cleanness of the place, in my home town. As time passed I did more activities I completed paperwork, I prepared all meals.

During my school years worked as a Pastry cook I got experience of making all types of desserts. My bosses and colleagues were very satisfied with my work.

As a Pastry cook I believe it is very important that the guest enjoys his desserts. As a graduate of Sipkay Barna Secondary Technical School, I am confident that I can be of great value to Cloud Clearwater and its guests. Throughout my education, I gained valuable knowledge of the restaurant business as well.

Thank you for your time and consideration. I look forward to learning more about the tasks of a Pastry cook at Cloud Clearwater. I hope to use my education and work experience in your restaurant.

Sincerely,

Péter Minta

Complete the text with the given words

- | | |
|----------------|---------------|
| a. graduate | f. confident |
| b. introduce | g. completed |
| c. time | h. forward |
| d. responsible | i. satisfied |
| e. important | j. experience |

Péter Minta

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minta.peter@email.com

August 02, 2021

Dear Manager,

I would like to(1) myself. I am applying for the Pastry cook position at Cloud Clearwater. As a kind person, I love good cakes, I believe that in this position I will be able to use my skills and my experience as a Pastry cook.

I have been working as a Pastry cook for 2 years. As a teenager, I began with preparation of ingredients, I decorated and filled cakes and I was(2) for the cleanness of the place, in my home town. As time passed I did more activities I(3) paperwork, I prepared all meals.

During my school years worked as a Pastry cook I got experience of making all types of desserts. My bosses and colleagues were very(4) with my work.

As a Pastry cook I believe it is very(5) that the guest enjoys his desserts.

As a(6) of Sipkay Barna Secondary Technical School, I am(7) that I can be of great value to Cloud Clearwater and its guests.

Throughout my education, I gained valuable knowledge of the restaurant business as well.

Thank you for your(8) and consideration. I look(9) to learning more about the tasks of a Pastry cook at Cloud Clearwater. I hope to use my education and work(10) in your restaurant.

Sincerely,
Péter Minta

AT AN INTERVIEW

A pastry cook has applied a job at a confectionery and he has an interview with the Human Resource Manager.

Human Resource Manager (HRM): Good morning! Take a seat, please.

Applicant: Good morning. Thank you.

HRM: I have read your CV and cover letter and I would like to ask a few questions. Why would you like to work here?

Applicant: I think I could improve a lot in my knowledge, skills and techniques and I would be valuable for you.

HRM: What do you enjoy in your work?

Applicant: I like creativity, I can experiment with ingredients and flavours on thy basis of seasons or occasions and I can make people happy with it.

HRM: What are your strengths?

Applicant: I think I am cooperative, confident, and ambitious. I really like challenges and I can create a friendly atmosphere.

HRM: What is your weakness?

Applicant: I have to improve in a few things. I have to be tidier and I have to improve my planning skills and have to learn to organize time during work to be more efficient.

HRM: How do you see yourself in ten years?

Applicant: I would like to manage a few staff members. I would try out myself in a big confectionery.

HRM: Thank you. Have you got any questions?

Applicant: Yes, I would like to ask about the working hours and I also would like to know how many days I have work a week.

HRM: You have to work 40 hours a week, at the weekends, too, depending on our schedule.

Applicant: Do you offer any benefits?

HRM: Yes, we give discounts in our shop and we give bonus on the basis of performance at the end of the year.

Applicant: Thank you very much.

HRM: Thank you. Goodbye.

Applicant: Goodbye.

Role play.

You are an applicant. You have applied a position of pastry cook and you have to talk to the Human Resource Manager about the job. (Your partner plays the HRM. If you are ready, change roles.)



SITUATION

A pastry cook is talking with his pastry chef how to make chocolate biscuit.

Pastry Chef: Please tell me how to make chocolate biscuit. What do we need?

Pastry Cook: Flour, cocoa powder, eggs, softened butter, brown sugar, chocolate chips.

Pastry Chef: How many eggs do we need?

Pastry Cook: 2 large ones.

Pastry Chef: What kind of flour do we need? And what does it contain?

Pastry Cook: Self-raising. It contains baking powder.

Pastry Chef: OK, what is the first step when we have the ingredients?

Pastry Cook: We beat the butter with the sugar and salt, then we beat the eggs. Then we add the flour, cocoa powder and finally the chocolate chips.

Pastry Chef: Can I use the mixture next day?

Pastry Cook: Yes, we can use it in 2 days or we can freeze it for a month.

Pastry Chef: What temperature will you bake it?

Pastry Cook: At about 180 Celsius degree.

Pastry Chef: How will you form the biscuits?

Pastry Cook: With a spoon. We need 2 spoonfuls for each biscuit. I put it on baking sheet covered with greaseproof paper.

Pastry Chef: Nice. How long will you bake them?

Pastry Cook: For 12-15 minutes.

Pastry Chef: How can you decorate when it's ready?

Pastry Cook: I can dip in chocolate.

Pastry Chef: Well done. You can start doing the chocolate biscuit. Let me know if you need help.

Pastry Cook: Alright, thank you.

Role play

You are playing the role of the Pastry cook. Your partner will be the Pastry-chef. Answer the Pastry-chef's questions how to make a chocolate biscuit. If you don't remember the ingredients or the steps, you can find the recipe in the Reading exercise. When you are ready, change roles.

VOCABULARY

Reading

1. baking sheet	sütőlemez
2. biscuit	keksz
3. bowl	tál
4. dipping	mártogatás
5. frozen	fagyasztott
6. greaseproof paper	sütőpapír
7. lidded container	fedeles tároló
8. nuts	mogyorófélék
9. one by one	egyesével
10. optional	választható
11. oven	sütő
12. pan	lábás
13. pinch of	csipet
14. self-raising flour	élesztős liszt
15. simmering water	gyöngyöző víz
16. slightly	enyhén
17. softened	olvasztott
18. spoonful	kanálnyi
19. straight away	azonnal
20. tin	fémdoboz
21. to beat	felver (pl. tojást)
22. to dip	belemárt
23. to heat	felmelegít
24. to melt	olvaszt
25. to sift	szitál
26. to spread out	kiterül
27. tray	tálca



You can practice: https://quizlet.com/_a1t0e1?x=1qqt&i=184dsc

Safety at work

1. corrode	korrodál
2. damage	kár
3. dangerous	veszélyes
4. environment	környezet
5. exit	kijárat
6. explosive	robbanékony
7. fire alarm	tűzjelző

8. fire extinguisher	porraloltó
9. hairnet	hajháló
10. hand cart	kézikocsi
11. hazard	veszély
12. health	egészség
13. lung	tüdő
14. metal	fém
15. necessary	szükséges
16. non-slip shoes	csúszásmentes cipő
17. pressure	nyomás
18. protective equipment	védő felszerelés
19. pull	húz
20. push	tol
21. replace	cserél
22. serious	komoly
23. skin	bőr
24. to cause	okoz
25. to irritate	irritál
26. uniform	egyenruha
27. waist height	derékmagasság
28. workload	munkaterhelés

You can practice: https://quizlet.com/_a1t0v1?x=1qqt&i=184dsc

CV

1. basic	alap
2. catering	vendéglátás
3. competence	kompetencia
4. Desired employment	Pályázott állás
5. education or training	iskolai végzettségek
6. employer	munkáltató
7. filling	töltés
8. general certificate of education	érettségi
9. independent	önálló
10. occupation	foglalkozás
11. Occupational field	Foglalkozási terület
12. occupational skills	szakmai készségek
13. organization providing education and training	képzőhely
14. pastry cook	cukrász
15. pastry items	cukrász termékek
16. position	pozíció

17. preparation	előkészítés
18. prepare	elkészít
19. Principle subjects	fő tárgyak
20. proficient	gyakorlott
21. responsibility	felelősség
22. restaurant specification	az étterem elvárása
23. serving customers	vevőkiszolgálás
24. Title of qualification awarded	végzettség
25. work experience	tapasztalat

Cover letter

1. confident	magabiztos
2. consideration	figyelem
3. cover letter	motivációs levél
4. experience	tapasztalat
5. graduate	végzős diák
6. introduce	bemutat
7. kind	kedves
8. position	pozíció
9. satisfied	elégedett
10. skill	készség
11. throughout my education	tanulmányaim alatt
12. to apply	jelentkezik
13. to be able to	képes valamire
14. to gain	szerez
15. to look forward to	előre vár valamit
16. value	érték

You can practice at: https://quizlet.com/_a1t116?x=1qqt&i=184dsc

Cukrász szaktechnikus A2

Felhasznált forrás

Reading

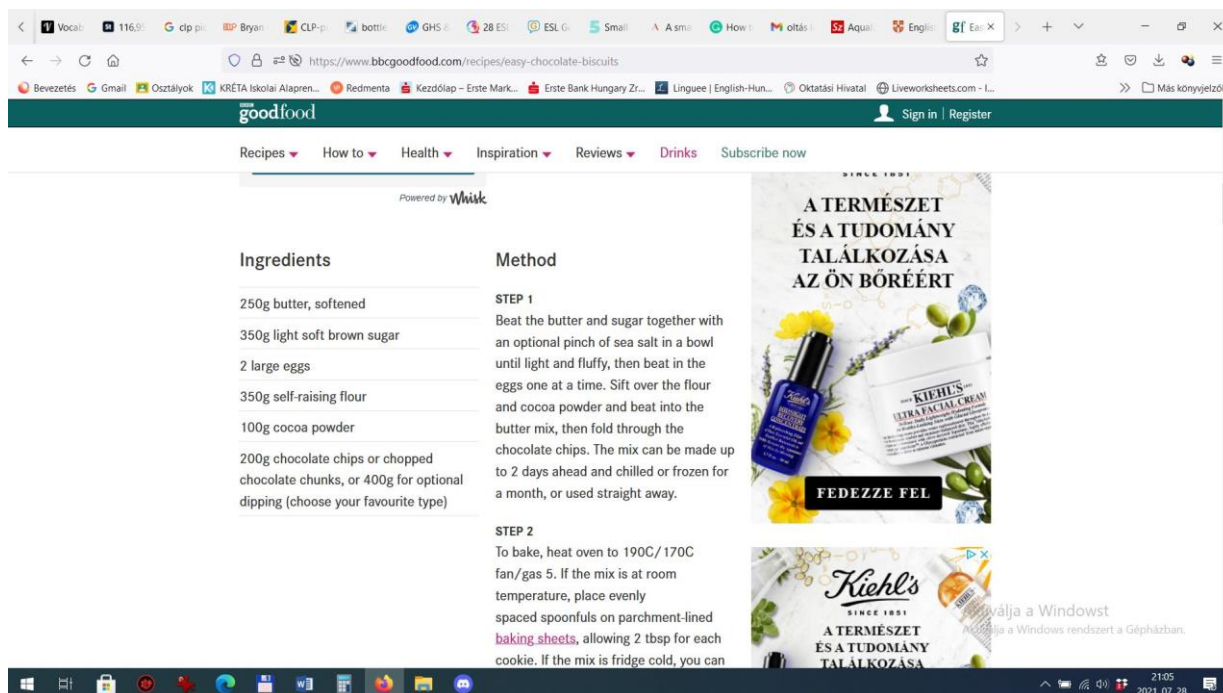
<https://www.bbcgoodfood.com/recipes/easy-chocolate-biscuits> (Letöltés: 2021.07.30.)

The screenshot displays the BBC Good Food website interface. At the top, there's a navigation bar with 'goodfood' logo and 'Sign in | Register' options. Below it, a menu lists 'Recipes', 'How to', 'Health', 'Inspiration', 'Reviews', 'Drinks', and 'Subscribe now'. The main content area features a recipe for 'Easy chocolate biscuits' by Barney Desmazery. It includes a stack of biscuits, a star rating of 4.5 (121 ratings), and a comment count of 31. The recipe details show a prep time of 25 minutes and a cook time of 10-15 minutes. A nutrition table is provided below the recipe text.

Nutrition: Per serving							
kcal	fat	saturates	carbs	sugars	fibre	protein	salt
243	12g	7g	29g	18g	1g	4g	0.35g

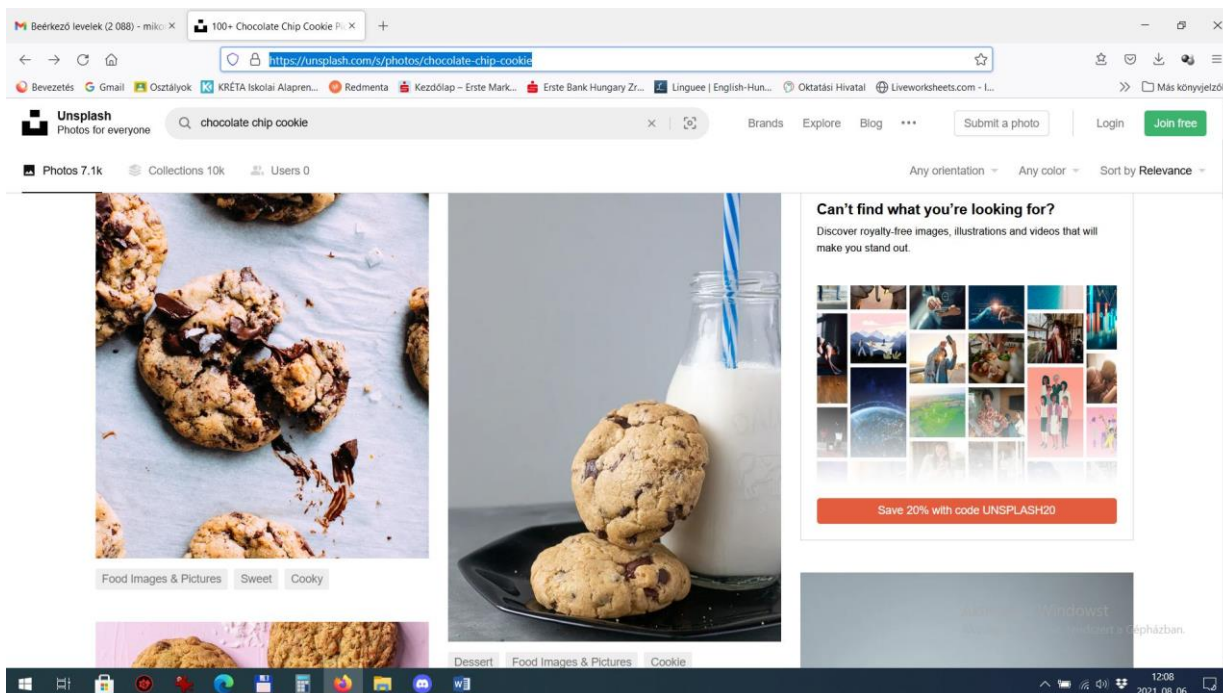
The recipe text includes instructions for rolling the mix into 40g balls and dipping them in chocolate. A 'STEP 3' section describes the dipping process. A 'Shopping tools' section is visible at the bottom of the recipe page.

GINOP – 6.1.3-17-2018-00033 Nyíregyházi Szakképzési Centrum – Idegen nyelvi készségek fejlesztése Nyíregyházán és vonzásokörzetében
Angol C2 1 1 039 Angol nyelvi képzés KER A1 szinttől C2 szintig
Képzés nyilvántartásba vételi száma: E-001291/2015/C002



Photo

<https://unsplash.com/s/photos/chocolate-chip-cookie> (Letöltés: 2021. 08.06.)



Safety at work

<https://echa.europa.eu/hu/regulations/clp/clp-pictograms> (Letöltés: 2021.07.30.)

ECHA
EUROPEAN CHEMICALS AGENCY

Bemutakozás Kapcsolatfelvétel Karrier Keresés az ECHA webhelyén

JOGALKOTÁS KONZULTÁCIÓK INFORMÁCIÓK A VEGYI ANYAGOKRÓL TÁMOGATÁS

ECHA > Jogalkotás > CLP > A CLP-rendelet megértése > CLP-piktogramok




CLP

- A CLP-rendelet megértése
 - CLP-piktogramok
 - CLP-kviz
 - What does the label contain
 - Az anyagok és keverékek besorolása
 - Címkezés és csomagolás
 - Harmonizált osztályozás és címkezés (CLH)
 - Alternatív vegyianyag-nevek a készítményekben
 - Osztályozási és címkezési jegyzék
 - Jogszabályok
 - A vizsgálatok szerepe a CLP-ben
 - Végrehajtás
 - Helyettesítés biztonságosabb vegyi

CLP-piktogramok

A veszélyt jelző piktogram a címkén található olyan ábra, amely egy figyelmeztető szimbólumot és meghatározott színeket tartalmaz, és amelynek célja, hogy információval szolgáljon arról, hogy az adott anyag vagy keverék milyen kárt okozhat egészségünkben vagy a környezetben. A CLP-rendelet a veszélyes vegyi anyagokra vonatkozó új osztályozási és címkezési rendszert vezette be az Európai Unióban. A piktogramok is megváltoztak, és ezek összhangban vannak az Egyesült Nemzetek globálisan harmonizált rendszerével.


Kattintson a piktogramokra a vonatkozó leírás megtekintéséhez

-  **Gas under pressure**
Symbol: Gas cylinder
-  **Explosive**
Symbol: Exploding bomb
-  **Oxidising**
Symbol: Flame over circle

SEE ALSO

- Globally Harmonized System of Classification and Labelling of Chemicals
- EU/OSHA

SEE ALSO UNDER THE CHEMICALS IN OUR LIFE WEBSITE

-  Infographic about labels
- Understand the labels
- Read the labels

Aktiválja a Windowst
Aktiválja a Windows rendszert a Gépházban.

ECHA
EUROPEAN CHEMICALS AGENCY

Bemutakozás Kapcsolatfelvétel Karrier Keresés az ECHA webhelyén

JOGALKOTÁS KONZULTÁCIÓK INFORMÁCIÓK A VEGYI ANYAGOKRÓL TÁMOGATÁS

ECHA > Jogalkotás > CLP > A CLP-rendelet megértése > CLP-piktogramok








CLP

- A CLP-rendelet megértése
 - CLP-piktogramok
 - CLP-kviz
 - What does the label contain
 - Az anyagok és keverékek besorolása
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 - Osztályozási és címkezési jegyzék
 - Jogszabályok
 - A vizsgálatok szerepe a CLP-ben
 - Végrehajtás
 - Helyettesítés biztonságosabb vegyi anyagokkal
 - Nanomaterials
 - Understanding Seveso
 - Lehetséges aggodalomra okot adó anyagok

CLP-piktogramok

A veszélyt jelző piktogram a címkén található olyan ábra, amely egy figyelmeztető szimbólumot és meghatározott színeket tartalmaz, és amelynek célja, hogy információval szolgáljon arról, hogy az adott anyag vagy keverék milyen kárt okozhat egészségünkben vagy a környezetben. A CLP-rendelet a veszélyes vegyi anyagokra vonatkozó új osztályozási és címkezési rendszert vezette be az Európai Unióban. A piktogramok is megváltoztak, és ezek összhangban vannak az Egyesült Nemzetek globálisan harmonizált rendszerével.


Kattintson a piktogramokra a vonatkozó leírás megtekintéséhez

-  **Oxidising**
Symbol: Flame over circle
-  **Flammable**
Symbol: Flame
-  **Corrosive**
Symbol: Corrosion
-  **Health Hazard**
Symbol: Exclamation Mark
-  **Acute toxicity**
Symbol: Skulls and Crossbones
-  **Serious health hazard**
Symbol: Health hazard
-  **Hazardous to the environment**
Symbol: Environment

SEE ALSO

- Globally Harmonized System of Classification and Labelling of Chemicals
- EU/OSHA

SEE ALSO UNDER THE CHEMICALS IN OUR LIFE WEBSITE

-  Infographic about labels
- Understand the labels
- Read the labels

Aktiválja a Windowst
Aktiválja a Windows rendszert a Gépházban.

<https://www.safework.sa.gov.au/workers/types-of-workers/kitchen-workers> (Letöltés: 2021.07.30.)

The screenshot shows the 'Kitchen workers' page on the Safework website. The page is titled 'Kitchen workers' and includes a navigation menu on the left with options like 'Employer responsibilities', 'Primary duty of care', 'Worker responsibilities', 'Types of workers', 'Apprentices & Trainees', 'Contractors', 'Kitchen workers', and 'Labour hire'. The main content area discusses the role of kitchen workers, the risks of hazardous manual tasks, and the types of injuries they may suffer. A section titled 'Reducing the risk of injury' is partially visible at the bottom.

The screenshot shows the 'Reducing the risk of injury' page on the Safework website. The page is titled 'Reducing the risk of injury' and includes a navigation menu on the left with options like 'Labour hire', 'Mature age workers', 'Young workers', 'Overseas workers', 'Principal contractors and construction projects', 'Probation, work experience and trial work', 'Consultation & worker representation', 'Health & Wellbeing', 'Personal protective equipment', and 'Discriminatory, coercive'. The main content area discusses workplace walk-throughs or inspections to identify hazards and consultation with workers. It lists examples of common risk factors and discusses the source of risks.

GINOP – 6.1.3-17-2018-00033 Nyíregyházi Szakképzési Centrum – Idegen nyelvi készségek fejlesztése Nyíregyházán és vonzásokörzetében
Angol C2 1 1 039 Angol nyelvi képzés KER A1 szinttől C2 szintig
Képzés nyilvántartásba vételi száma: E-001291/2015/C002

Wages & Conditions

WHS issue resolution

Injured worker support services

Minimising the risk

Once hazardous manual tasks have been identified and assessed, determine what controls you need to implement to minimise the risk of injury. This may involve a single control measure or a combination of two or more different controls.

Eliminating the risk is the most effective control measure. If eliminating is not practical, minimising the risk so far as is reasonably practicable would be the next step.

Many manual tasks can be redesigned, modified, altered or substituted to minimise the risk of the hazards.

Controls that achieve this include:

- changing the design or layout of work areas
 - ◆ reorganise the layout of the kitchen to avoid unnecessary stretching and/or lifting
 - ◆ use a dishwashing machine/pot and pan washer
- improving workplace conditions
 - ◆ replace or repair uneven or slippery floors
 - ◆ provide trolley ramps at changes in floor level
 - ◆ ensure all catering equipment is well maintained

Aktiválja a Windowst
Aktiválja a Windows rendszert a Gépházban.

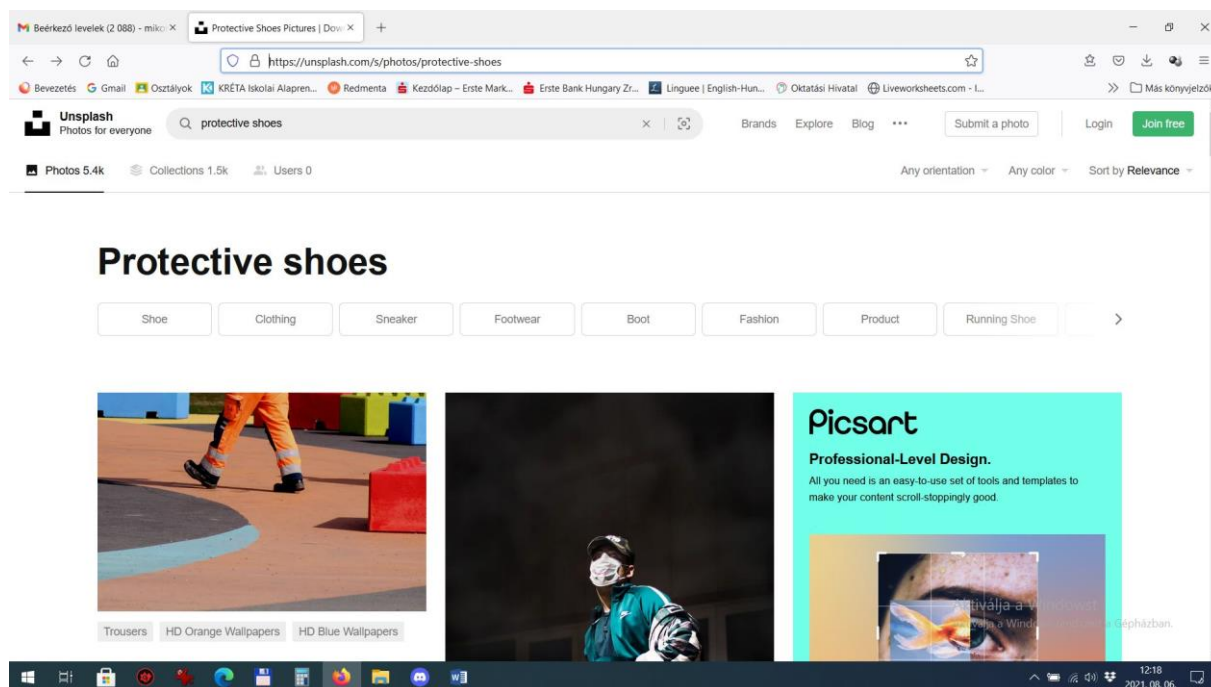
- ◆ install automatic doors if workers need to carry things through them frequently

- using mechanical aids
- ◆ use four-wheeled trolleys (with adjustable height or lockable castors, if needed)
- ◆ use large mixer bowls on wheeled dollies
- ◆ use sack trucks
- ◆ provide false bottoms in deep sinks to reduce awkward bending at the waist
- ◆ use spring-loaded heated plate dispenser
- redesigning individual tasks
- ◆ reduce the amount of twisting, bending, stooping, stretching, pushing and pulling
- ◆ reduce the number of times it is necessary to do the task (without increasing the load each time)
- ◆ store heavy items on shelves at waist height
- ◆ use teamwork for tasks such as moving a heavy pot
- making loads easier to handle
- ◆ negotiate for goods supplied in large, awkward or heavy containers/bag/boxes to be provided in smaller sizes or weights or in more appropriate containers when moving and storing on shelves (eg replacing sacks with boxes/containers with built in handles or grips)

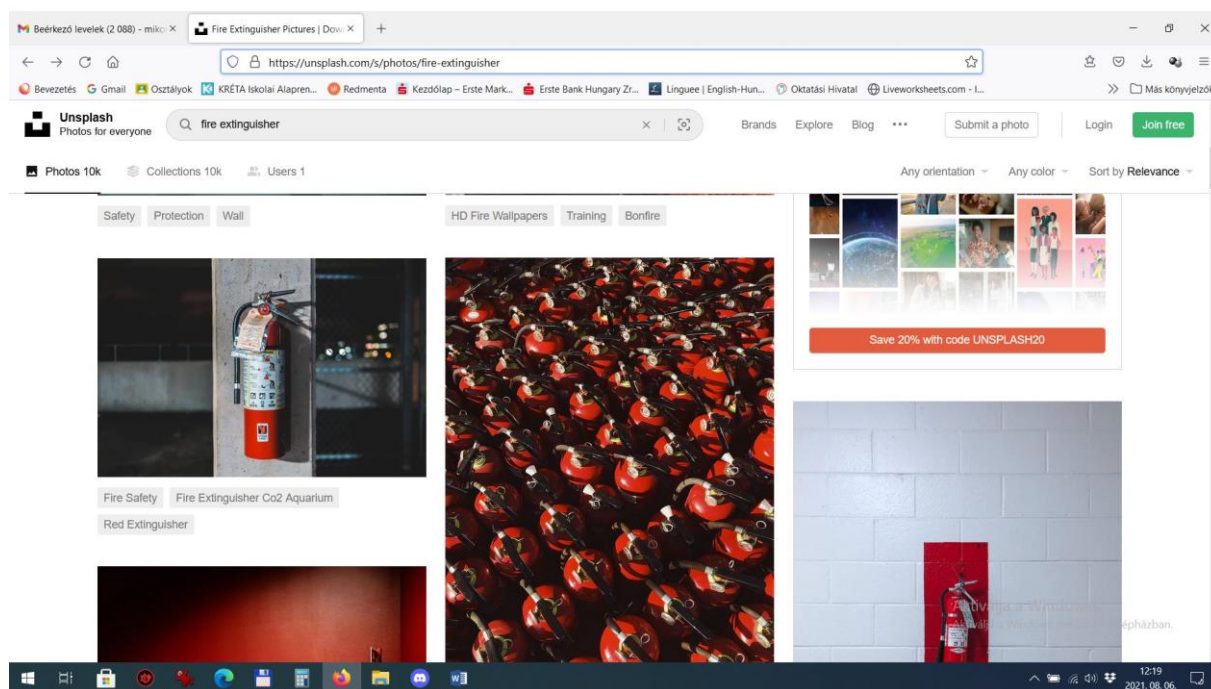
Aktiválja a Windowst
Aktiválja a Windows rendszert a Gépházban.

Photos

<https://unsplash.com/s/photos/protective-shoes> (Letöltés: 2021.08.06.)

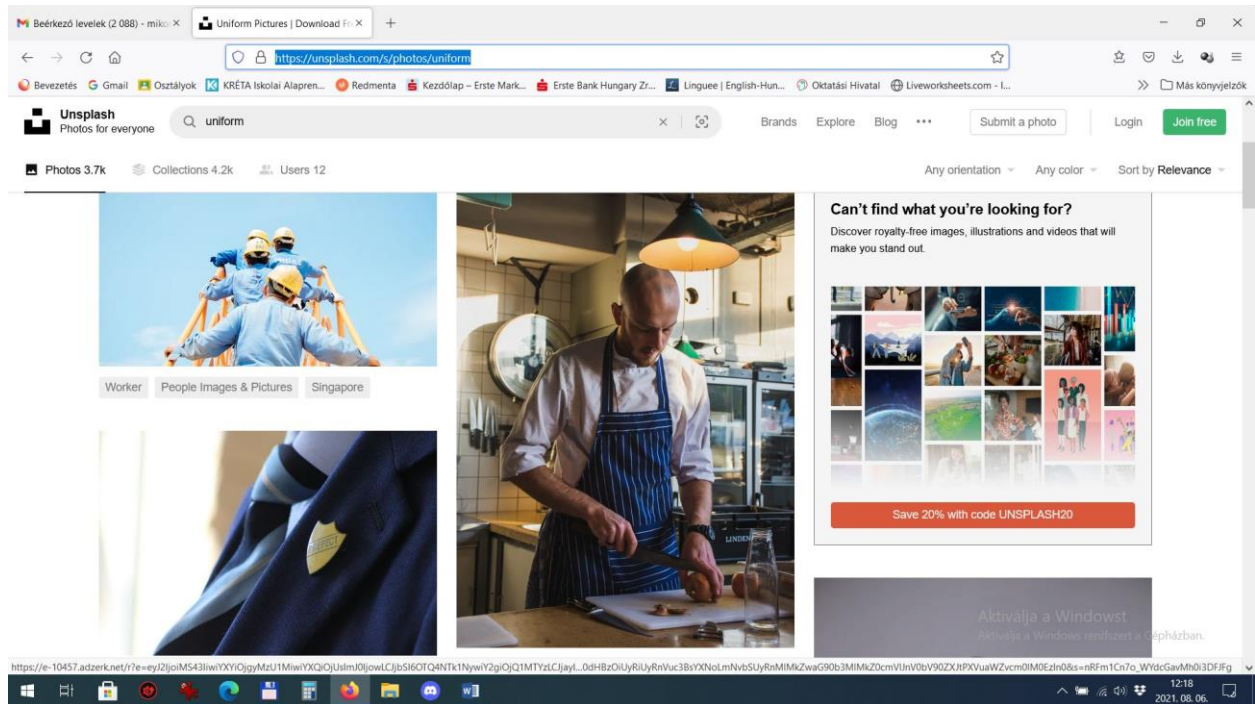


<https://unsplash.com/s/photos/fire-extinguisher> (Letöltés: 2021.08.06.)



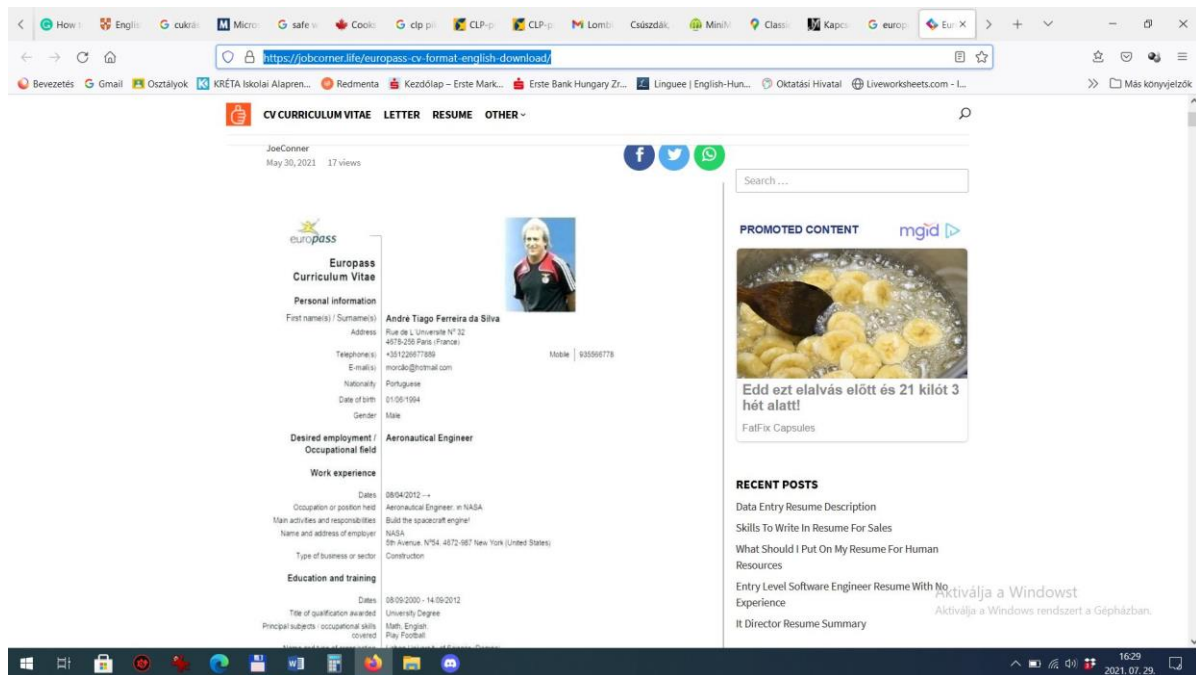
GINOP – 6.1.3-17-2018-00033 Nyíregyházi Szakképzési Centrum – Idegen nyelvi készségek fejlesztése Nyíregyházán és vonzáskörzetében
Angol C2 1 1 039 Angol nyelvi képzés KER A1 szinttől C2 szintig
Képzés nyilvántartásba vételi száma: E-001291/2015/C002

<https://unsplash.com/s/photos/uniform> (Letöltés: 2021.08.06.)



CV

<https://jobcorner.life/europass-cv-format-english-download/> (Letöltés: 2021.07.30.)



GINOP – 6.1.3-17-2018-00033 Nyíregyházi Szakképzési Centrum – Idegen nyelvi készségek fejlesztése Nyíregyházán és vonzáskörzetében
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 Képzés nyilvántartásba vételi száma: E-001291/2015/C002

The screenshot shows a Europass CV profile for an Aeronautical Engineer. The profile includes the following sections:

- Personal information:** Date of birth: 01/06/1994, Gender: Male.
- Desired employment / Occupational field:** Aeronautical Engineer.
- Work experience:** From 09/04/2012 to present, as an Aeronautical Engineer in NASA, building spacecraft engines. Employer: NASA, 5th Avenue, N°54-4072-987 New York (United States).
- Education and training:** From 08/09/2000 to 14/09/2012, University Degree in Math, English, and Play Football. Employer: Lisbon University of Science (Degree), Camões Avenue, N°87, 4052-258 Lisbon (Portugal).
- Personal skills and competences:**
 - Other languages: English, French, Spanish.
 - Self-assessment table:

	Understanding		Speaking		Writing
	Listening	Reading	Spoken interaction	Spoken production	
English	C2: Proficient user	B2: Independent user	C1: Proficient user	B2: Independent user	B2: Independent user
French	A1: Basic user	A1: Basic user	A2: Basic user	B1: Independent user	A2: Basic user
Spanish	C1: Proficient user	C1: Proficient user	B2: Independent user	B2: Independent user	B1: Independent user

CV

<https://jobcorner.life/europass-cv-format-english-download/> (Letöltés: 2021.07.30.)

The screenshot shows a Europass CV profile for André Tiago Ferreira da Silva. The profile includes the following sections:

- Personal information:** First name(s): André Tiago Ferreira da Silva, Address: Rua de L. Universidade N° 32, 4072-258 Paris (France), Telephone: +351226677889, Mobile: 935566778, E-mail: mordo@hotmail.com, Nationality: Portuguese, Date of birth: 01/06/1994, Gender: Male.
- Desired employment / Occupational field:** Aeronautical Engineer.
- Work experience:** From 08/04/2012 to present, as an Aeronautical Engineer in NASA, building spacecraft engines. Employer: NASA, 5th Avenue, N°54-4072-987 New York (United States).
- Education and training:** From 08/09/2000 to 14/09/2012, University Degree in Math, English, and Play Football.

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Angol C2 1 1 039 Angol nyelvi képzés KER A1 szinttől C2 szintig
 Képzés nyilvántartásba vételi száma: E-001291/2015/C002

CV CURRICULUM VITAE LETTER RESUME OTHER

Date of birth: 01/08/1984
 Gender: Male

Desired employment / Occupational field: Aeronautical Engineer

Work experience:
 Dates: 08/04/2012 - ...
 Occupation or position held: Aeronautical Engineer in NASA
 Main activities and responsibilities: Build the spacecraft engine!
 Name and address of employer: NASA, 5th Avenue, NY34, 4072-087 New York (United States)
 Type of business or sector: Construction

Education and training:
 Dates: 08/09/2000 - 14/09/2012
 Title of qualification awarded: University Degree
 Principal subjects / occupational skills covered: Math, English, Play Football
 Name and type of organisation providing education and training: Libon University of Science (Degree), Camões Avenue, N°87, 4052-258 Lebon (Portugal)

Personal skills and competences:
 Other language(s):
 Self-assessment:
 European level (1-7):

	Understanding	Speaking	Writing
Listening		Spoken interaction	Spoken production
English	C2 Proficient user B2 Independent user C1	Proficient user B2 Independent user B2 Independent user	B2 Independent user
French	A1 Basic user A1 Basic user A2 Basic user B1 Independent user A2 Basic user		
Spanish	D1 Proficient user C1 Proficient user B2 Independent user B2 Independent user B1 Independent user		

<https://www.velvetjobs.com/resume/pastry-cook-resume-sample.jpg> (Letöltés: 2021.07.30.)

Kehl Morissette
 1218 Century Urban, Boston, MA • Phone: +1 (855) 368 9021

EXPERIENCE
PASTRY COOK BUBBY'S
 Philadelphia, PA
 02/2013 - present

- Perform any other related duties as assigned
- Provide superior customer service to all internal and external customers in compliance with the Bank's Standard of Best customer service standards
- Read and understand the Bank's Compliance and Problem Gambling Plan with regards to how to conduct business in the position and specifically the regulations prohibiting service to minors and/or unlicensed persons
- Complete all paperwork in accordance with PSCB and approved Bank's standards
- Prepare all menu pastry to specifications of established recipes and to restaurant specification
- Maintain organization, cleanliness and sanitation in work area and of equipment
- Ensure station is prepared to meet anticipated level of business for the day

SEASONAL PASTRY COOK
 San Francisco, CA
 08/2012 - 08/2014

- Highly responsible for maintaining clean work station. Make sure all work areas are properly cleaned at end of shift and at end of evening
- Perform any general cleaning tasks using standard best cleaning products as assigned by supervisor
- Recognize a deficiency with a dish and make corrections
- Maintain the highest quality and appearance of all food sent from kitchen and make sure plates/buffet presentations are clean and appealing
- Ensure all equipment is clean and in working condition
- Label and date all foods
- Regulate oven temperatures for cooking

PASTRY COOK
 Boston, TX
 01/2009 - 04/2012

- Work harmoniously and professionally with co-workers and supervisors and actively participate in creating a positive teamwork environment
- Assist in the development of new dessert, pastry and bread products
- Perform other duties as assigned by hotel management and staff
- Perform other tasks or projects as assigned by hotel management and staff
- Contribute ideas for new desserts and work with Pastry Chef to further develop
- Set up workstation based on menu established by Pastry Chef and by following station set-up sheets
- Demonstrate our value of teamwork by genuinely cooperating and assisting fellow colleagues

EDUCATION
LOYOLA UNIVERSITY CHICAGO
 Bachelor's Degree in Dietetics

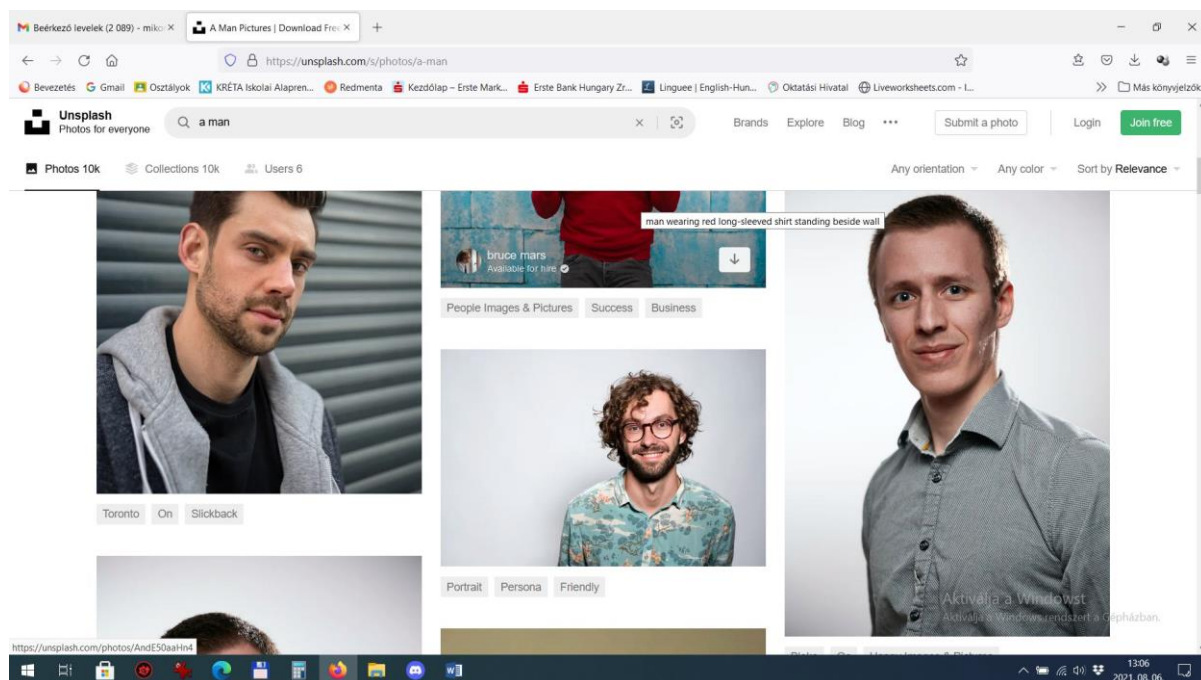
SKILLS

- Good working knowledge of the fundamentals of baking and pastry preparation
- Candidates should be able to perform all basic and intermediate Pastry skills
- Detail Orientation: The ability to attend to and verify the accuracy and completeness of details in work activities. This includes focusing on the small details of work activities and taking the necessary time to ensure that all the details of completed work are correct and of high quality
- Safety Orientation: The ability to work safely. This includes clearly understanding and following company safety policies and procedures, completing work in a safe manner, caring about safety of self and others, responding appropriately in an emergency, and reporting unsafe conditions
- Arithmetic Computation: The ability to perform arithmetic computations such as addition, subtraction, multiplication, and division correctly using whole numbers, fractions, decimals, and percentages
- Company Policies Knowledge: The ability and willingness to learn and understand the company's policies, procedures, and regulations as well as federal, state, and local laws
- Kitchen Equipment Knowledge: The ability and willingness to learn how to safely use all kitchen equipment
- Food Product Knowledge: The ability and willingness to obtain a working knowledge of all food products, including identification and proper handling, as well as finished plates and products
- Bakery Procedures: Knowledge of baking procedures, including temperature and baking or steam times for various food items, and accurate baking and proofing techniques and principles
- Recipe: The ability to follow and execute recipes according to the instructions. This also includes the ability to read or estimate recipes based on the desired number of servings

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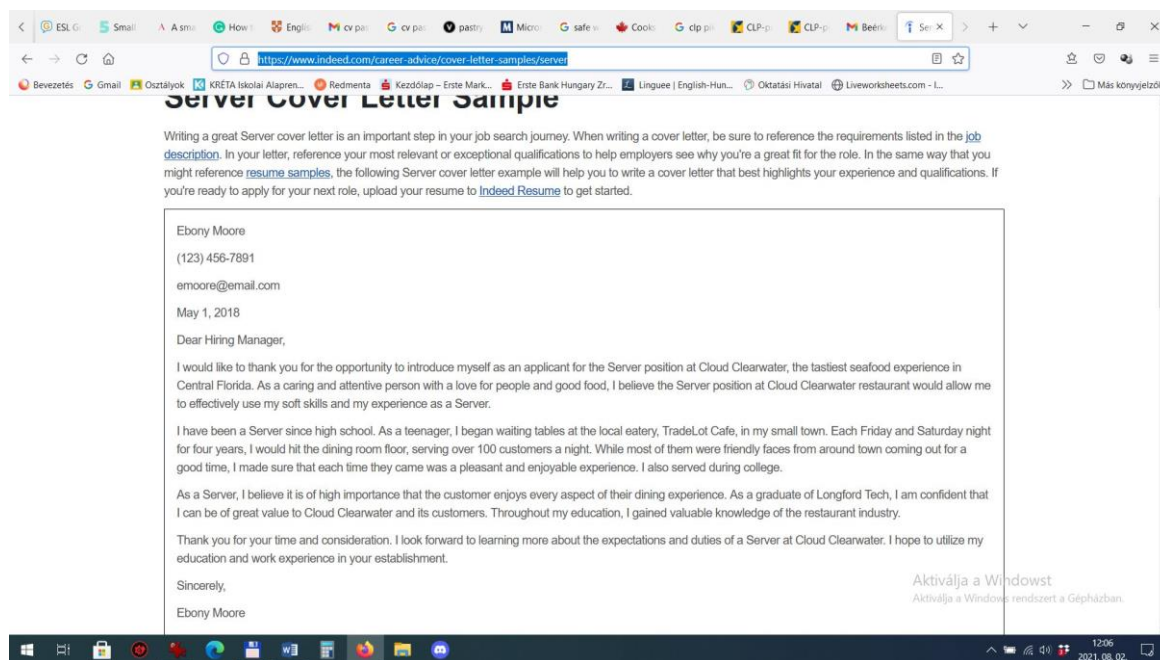
Photo

<https://unsplash.com/s/photos/a-man> (Letöltés: 2021.08.06.)



Cover letter

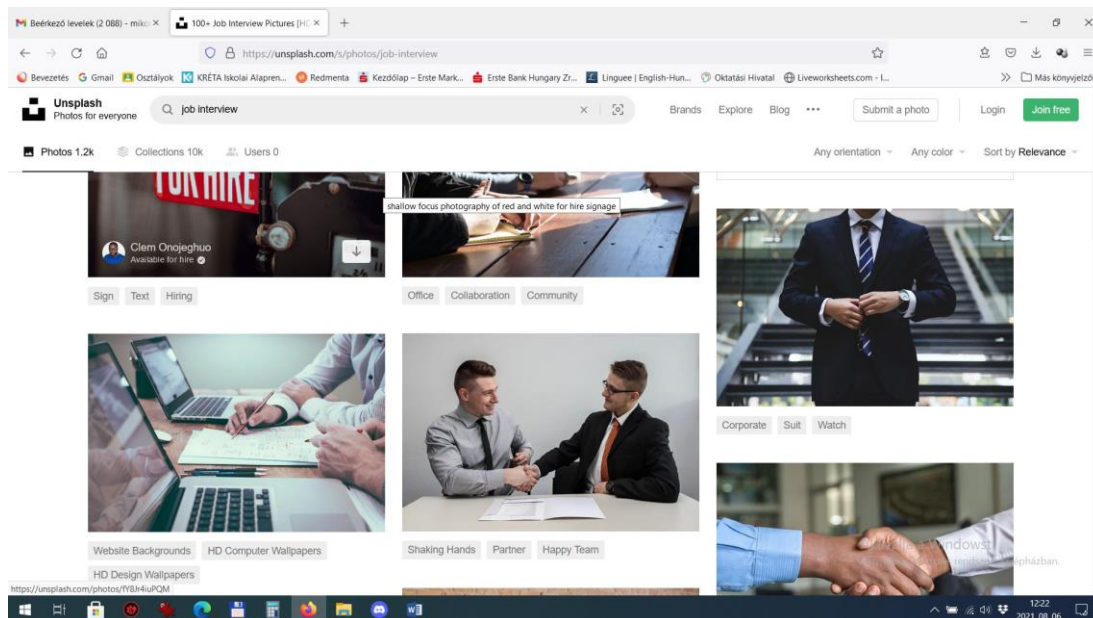
<https://www.indeed.com/career-advice/cover-letter-samples/server> (Letöltés: 2021.08.02.)



At the job interview

Photo

<https://unsplash.com/s/photos/job-interview> (Letöltés: 2021.08.06.)



Vocabulary

<https://unsplash.com/s/photos/words> (Letöltés: 2021.08.06.)

