

Professional Chef Intermediate					 HORECA ACADEMIE DE NIEUWE VAKSCHOOL	
Start: November 2026						
Exam week	Period	Exam	Remarks	Tools	Type	Time
Exam week C	8 Feb -19 Feb	No exams				
Exam week D	5 Apr - 16 Apr	Manages Kitchen Stock Theory Exam	Hospitality Industry, Inventory/ Ordering, HACCP, Personal Hygiene	None	Theory	60 min
Exam week E	24 May - 4 Jun	Prepares various dishes Theory Exam	Product knowledge, Basic Preparations and Techniques	None	Theory	60 min
Exam week F	5 Jul - 16 Jul	Product Recognition Exam	Product Recognition of 15 ingredients	None	Practical	60 min
2027-2028						
Exam week A		Cooking a Three-Course Menu Practical Exam	Prepare a 3 course menu in 3 hours using the skills and techniques which you have learned during the program	Workplan	Practical	180 min
Exam week B		Proof of Competence Exam	Prepare a 3 course menu in 3 hours using the skills and techniques which you have learned during the program	Workplan	Practical	180 min

Other assignments		
The following assignments must be completed before you can take the Proof of Competence.		
In your first week	Initial Assessment form	Fill in the Initial Assessment form with your goals and plan for the upcoming schoolyear. Discuss this form with your teacher and submit in the e-learning for approval
in your final week	Reflection form	Fill in the Reflection form and reflect on the goals and plan set at the start of the schoolyear. Discuss this form with your teacher and submit in the e-learning for approval
Submit before the deadline of the last examweek	Portfolio Assignment	Professional Attitude in the Culinary Industry
Submit before the deadline of the last examweek	Portfolio Assignment	Kitchen Stock and Inventory Management
Submit before the deadline of the last examweek	Portfolio Assignment	Product Knowledge Showcase of 5 Seasonal Ingredients
Submit before the deadline of the last examweek	Portfolio Assignment	Demonstrate a Basic Technique - Video
Submit before the deadline of the last examweek	Tasks and Skills Book	Throughout the year you will keep track of your tasks and skills which you have practiced at school and at the Internship Company where you work. Your Chef Instructor will sign off on these tasks and skills and once completed, you will submit the book to your Teacher