

**1. TITLE OF THE CERTIFICATE (HU)**

33 811 01 0000 00 00 Cukrász

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Confectioner

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES**A typical holder of the certificate is able to:**

- prepare semi-finished and finished confectioneries, stable fruit preparations and mousses, cook ice cream;
- based on a given recipe, calculate the required amount of ingredients, as well as prepare and measure out the ingredients;
- wash, grind, mill, measure, blend and flavour the ingredients, as well as shape, bake, cook, steam, chill and freeze the resulting dough after mixing and adding flavourings;
- shape a variety of pastries manually or with the use of moulds, cutters, knives and shaped baking pans;
- store or preserve semi-finished or finished products in fridges, freezers and serve-over refrigerator counters;
- strictly comply with health and safety and hygiene regulations, keep tools and work environment clean, preserve the condition of equipment and consumables having been entrusted with;
- oversee the activity of assistant personnel and vocational students having been put in charge of;
- avoid abusive behaviour aimed at causing financial loss to customers and wasteful use of ingredients;

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

5122 Pastry chef

(*) Explanatory notes:

This document is designed to provide additional information about the specified certificate and does not serve as a legal certificate of vocational qualification. The format of the description is based on the following documents:

Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications; Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers.

More information on transparency is available at: <http://europass.cedefop.europa.eu/>

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5. OFFICIAL BASIS OF THE CERTIFICATE

<p>Name and status of the institute issuing the certificate</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>In the case of vocational qualifications belonging to the competence of the Ministry of Social Affairs and Labour (SZMM), a vocational qualification-related independent professional committee commissioned by the SZMM</p>																
<p>Level of the certificate (national or international)</p> <p>Level of vocational qualification according to the National Qualification Register:</p> <p>33 Intermediate vocational qualification entitling the holder to fill positions requiring physical work, which is based on the input competence determined in the vocational and examination requirements or on the school qualification certified with the completion of the tenth grade.</p> <p>ISCED97 code: 3CV</p>	<p>Grading scale / Pass requirements</p> <p>The average of the percentage of the performance achieved per examination part, taking into consideration the vocational and examination requirements, expressed as a grade:</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%;">81-100%</td> <td style="width: 40%;">excellent (5)</td> <td style="width: 30%;"></td> </tr> <tr> <td>71-80%</td> <td>good (4)</td> <td></td> </tr> <tr> <td>61-70%</td> <td>satisfactory (3)</td> <td></td> </tr> <tr> <td>51-60%</td> <td>pass (2)</td> <td></td> </tr> <tr> <td>0-50%</td> <td>fail (1)</td> <td></td> </tr> </table>		81-100%	excellent (5)		71-80%	good (4)		61-70%	satisfactory (3)		51-60%	pass (2)		0-50%	fail (1)	
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	<p>The code and name of the vocational requirement module, and the result achieved in the examination part associated with the requirement module expressed in %:</p>																
<p>Certificate number: PT K</p> <p>Serial number: 123456</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">0536-06 Confectionary product preparation</td> <td style="width: 20%; text-align: center;">100%</td> </tr> <tr> <td>1424-06 Confectionary preparation</td> <td style="text-align: center;">100%</td> </tr> <tr> <td>1425-06 Confectionary production tasks 1</td> <td style="text-align: center;">100%</td> </tr> <tr> <td>1426-06 Confectionary production tasks 2</td> <td style="text-align: center;">100%</td> </tr> <tr> <td>1427-06 Confectionary administration</td> <td style="text-align: center;">100%</td> </tr> </table>	0536-06 Confectionary product preparation	100%	1424-06 Confectionary preparation	100%	1425-06 Confectionary production tasks 1	100%	1426-06 Confectionary production tasks 2	100%	1427-06 Confectionary administration	100%						
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<p>Certificate issue date:</p> <p>2021.06.18</p>	<p>The performance of the examinee achieved at the vocational examination expressed in %:</p> <p style="text-align: right;">100%</p>																
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<p>Access to next level of education/training</p> <p>To secondary education</p>	<p>International agreements</p>																
<p>Other information concerning the vocational training process</p>																	
<p>Legal basis</p> <p>Ministry of Social Affairs and Labour Decree 15/2008 (VIII. 13.) on the professional and examination criteria of vocational courses, Act LXXVI of 1993 on Vocational Training.</p>																	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme %	Duration (hours/weeks/months/years)
School-/training centre-based	Theory: 30 % Practice: 70 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		3000 hours
<p>Entry requirements: The course can be undertaken in possession of the competences defined for the catering and tourism vocational group; or School qualification certified with the completion of the tenth grade Vocational aptitude requirements Medical fitness examination</p> <p>This certificate supplement was prepared on the basis of the instruction for filling in the Certificate Supplement published on the homepages of the National Reference Point and the National Europass Centre.</p> <p>National Reference Point – NSZFH – http://nrk.nive.hu</p>		
Head of Examination Organiser: Issue date: 2021.06.18		SEAL