

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

33 621 01 0001 33 01 Sommelier (borpincér)

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Sommelier (wine steward)

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- Carry out preparations and table setting in line with the given task;
- Recommend beverages accompanying a full menu;
- Serve beverages;
- Compile beverage menus;
- Perform the handling of beverages in restaurants;
- Assess the taste of food and wine;
- Recommend harmonisation between wine and food;
- Organise wine tourism and wine trips.

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

7222 Wine and Champagne Maker

(*) 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 Agriculture and Regional Development (FVM), a vocational qualification-related independent professional committee commissioned by the FVM</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="padding: 2px;">81-100%</td> <td style="padding: 2px;">excellent (5)</td> </tr> <tr> <td style="padding: 2px;">71-80%</td> <td style="padding: 2px;">good (4)</td> </tr> <tr> <td style="padding: 2px;">61-70%</td> <td style="padding: 2px;">satisfactory (3)</td> </tr> <tr> <td style="padding: 2px;">51-60%</td> <td style="padding: 2px;">pass (2)</td> </tr> <tr> <td style="padding: 2px;">0-50%</td> <td style="padding: 2px;">fail (1)</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="padding: 2px;">0581-06 Wine marketing</td> <td style="padding: 2px; text-align: right;">100%</td> </tr> <tr> <td style="padding: 2px;"> </td> <td style="padding: 2px;"> </td> </tr> <tr> <td style="padding: 2px;"> </td> <td style="padding: 2px;"> </td> </tr> <tr> <td style="padding: 2px;"> </td> <td style="padding: 2px;"> </td> </tr> </table>	0581-06 Wine marketing	100%							<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;"> </td> <td style="padding: 2px;"> </td> </tr> <tr> <td style="padding: 2px;"> </td> <td style="padding: 2px;"> </td> </tr> <tr> <td style="padding: 2px;"> </td> <td style="padding: 2px;"> </td> </tr> <tr> <td style="padding: 2px;"> </td> <td style="padding: 2px;"> </td> </tr> </table>								
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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>	<p>The performance of the examinee achieved at the vocational examination expressed as a grade:</p> <p style="text-align: right;">5</p>																
<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>Act LXXVI of 1993 on Vocational Training, Decree 152/2008 (XI. 20.) of the Minister of Agriculture and Rural Development on the professional and examination criteria of agricultural sector vocational courses.</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: 40 % Practice: 60 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		500 hours
<p>Entry requirements: Vocational prerequisites: 33 621 01 0000 00 00 Oenologist; 52 6222 01 Wine and beverage industry technician; 52 6222 13 Food industry technician (wine and beverage industry); 54 541 01 0010 54 01 Wine and champagne production technician; 55 621 01 0010 55 02 Wine technician; 55 621 01 0010 55 07 Viticulture and oenology technician; 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