

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

54 541 01 0010 54 01 Bor- és pezsgőgyártó technikus

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)Wine and Champagne Making Technician
(THIS TRANSLATION HAS NO LEGAL STATUS)**3. PROFILE OF SKILLS AND COMPETENCES****A typical holder of the certificate is able to:**

- prepare for work, prepare the work process;
- plan and organise production, prepare the activities of the plant;
- perform food industry operations, manage processes, use instruments;
- handle machinery and equipment;
- perform, commission and verify preparatory operations;
- commission and verify heat treatment;
- commission and verify separation operations;
- perform finishing operations;
- produce wine products and commission wine production tasks;
- perform basic measurements, examine and/or verify raw ingredients, perform intra-production control, verify and/or assess finished product, evaluate wine;
- perform/commission administrative work, record, process and disclose data, prepare required summaries and reports;
- perform required cleaning and disinfection tasks, treat waste produced according to effective regulation;
- perform/commission work safety, fire and environmental protection and quality assurance tasks;
- establish and operate a business, perform commercial activity.

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

3113 Food industry technician

(*) 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/>

©European Communities 2002 ©

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>54 Higher level vocational qualification entitling the holder to fill positions characteristically requiring intellectual work, which is based on the input competence determined in the vocational and examination requirements, on preliminary vocational qualification or on the baccalaureate.</p> <p>ISCED97 code: 4CV</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) | | |
| 81-100% | excellent (5) | | | | | | | | | | | | | |
| 71-80% | good (4) | | | | | | | | | | | | | |
| 61-70% | satisfactory (3) | | | | | | | | | | | | | |
| 51-60% | pass (2) | | | | | | | | | | | | | |
| 0-50% | fail (1) | | | | | | | | | | | | | |
| | <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;">0509-06 Tasks related to starting work</td> <td style="text-align: right; padding: 2px;">100%</td> </tr> <tr> <td style="padding: 2px;">0510-06 Preparation and finishing of production</td> <td style="text-align: right; padding: 2px;">100%</td> </tr> <tr> <td style="padding: 2px;">0511-06 Measurements, documentation, management</td> <td style="text-align: right; padding: 2px;">100%</td> </tr> <tr> <td style="padding: 2px;">1129-06 Production management and organisation</td> <td style="text-align: right; padding: 2px;">100%</td> </tr> <tr> <td style="padding: 2px;">1130-06 Food industry operations and processes</td> <td style="text-align: right; padding: 2px;">100%</td> </tr> <tr> <td style="padding: 2px;">1131-06 Wine product production</td> <td style="text-align: right; padding: 2px;">100%</td> </tr> </table> | 0509-06 Tasks related to starting work | 100% | 0510-06 Preparation and finishing of production | 100% | 0511-06 Measurements, documentation, management | 100% | 1129-06 Production management and organisation | 100% | 1130-06 Food industry operations and processes | 100% | 1131-06 Wine product production | 100% | |
| 0509-06 Tasks related to starting work | 100% | | | | | | | | | | | | | |
| 0510-06 Preparation and finishing of production | 100% | | | | | | | | | | | | | |
| 0511-06 Measurements, documentation, management | 100% | | | | | | | | | | | | | |
| 1129-06 Production management and organisation | 100% | | | | | | | | | | | | | |
| 1130-06 Food industry operations and processes | 100% | | | | | | | | | | | | | |
| 1131-06 Wine product production | 100% | | | | | | | | | | | | | |
| <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 higher education</p> | <p>International agreements</p> | | | | | | | | | | | | | |
| <p>Other information concerning the vocational training process</p> | | | | | | | | | | | | | | |
| <p>Legal basis</p> <p>Decree 8/2008 (I. 23.) of the Minister of Agriculture and Rural Development on the professional and examination criteria of agricultural sector 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: 50 % Practice: 50 % | |
| Workplace-based | | |
| Accredited prior learning | | |
| Total duration of the education/training leading to the certificate | | 2000 hours |
| <p>Entry requirements: Secondary school leaving examination; 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 |