

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

33 541 07 1000 00 00 Tejtermékgyártó

**2. TRANSLATED TITLE OF THE CERTIFICATE (EN)**

Dairy product maker

(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;
- perform basic measurements;
- use instruments, operate machinery and equipment;
- perform finishing operations;
- perform milking and milk treatment;
- manufacture soured, curdled (plain or flavoured) dairy products;
- manufacture cottage cheese, milk curd products;
- manufacture butter and dairy spreads;
- manufacture cheese and cheese products;
- produce cheese spread;
- manufacture condensed, powdered products;
- manufacture ultra-pasteurized, semi-long-life and long-life products;
- comply with the laws, decrees and instructions governing the activity;
- perform administrative work.

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

7214 Dairy processing worker

**(\*) 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

<b>Name and status of the institute issuing the certificate</b>	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b>  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	
<b>Level of the certificate (national or international)</b>  <b>Level of vocational qualification according to the National Qualification Register:</b> 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.  <b>ISCED97 code:</b> 3CV	<b>Grading scale / Pass requirements</b>  The average of the percentage of the performance achieved per examination part, taking into consideration the vocational and examination requirements, expressed as a grade: 81-100%      excellent (5) 71-80%        good (4) 61-70%        satisfactory (3) 51-60%        pass (2) 0-50%         fail (1)	
	The code and name of the vocational requirement module, and the result achieved in the examination part associated with the requirement module expressed in %:	
<b>Certificate number:</b> PT K  <b>Serial number:</b> 123456	0509-06 Tasks related to starting work	100%
	0510-06 Preparation and finishing of production	100%
	0511-06 Measurements, documentation, management	100%
	0512-06 Basic concepts of milk treatment and processing	100%
	0513-06 Drinking milk, milk products and soured products	100%
	0514-06 Cottage cheese and milk curds	100%
	0515-06 Butter and dairy spreads	100%
	0516-06 Cheese and cheese products	100%
	0517-06 Long-life products	100%
<b>Certificate issue date:</b>	<b>The performance of the examinee achieved at the vocational examination expressed in %:</b>	
2021.06.18	<b>The performance of the examinee achieved at the vocational examination expressed as a grade:</b>	
<b>Access to next level of education/training</b>  To secondary education	<b>International agreements</b>	
<b>Other information concerning the vocational training process</b>		
<b>Legal basis</b>  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.		

## 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		2000 hours
<p><b>Entry requirements:</b> The course may be undertaken in possession of the competencies defined for the food industry vocational group. These competencies may be obtained in the framework of a preparatory course to the vocational training. Or school qualification certified by completion of the tenth grade</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><b>National Reference Point – NSZFH – <a href="http://nrk.nive.hu">http://nrk.nive.hu</a></b></p>		
Head of Examination Organiser: Issue date: 2021.06.18		<b>SEAL</b>