

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

31 541 01 0100 21 03 Csontozó munkás

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Meat processing skilled worker
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

A typical holder of the certificate is able to:

- Make preparations for work processes;
- Use tools and operate machines;
- Keep to the rules and regulations related to work processes;
- Chop, filet, split and classify meat;
- Clean and sterilize;
- Apply labour, accident, fire and environmental protection regulations.

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

7211 Meat packer (butcher, slaughterer), fish and poultry processor

(*) 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

| | | |
|--|---|-------------|
| Name and status of the institute issuing the certificate | Name and status of the national/regional authority providing accreditation/recognition of the certificate 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 | |
| Level of the certificate (national or international) Level of vocational qualification according to the National Qualification Register: 21 Basic vocational qualification entitling the holder to fill positions requiring physical work that does not require a completed school qualification. ISCED97 code: 2CV | Grading scale / Pass requirements 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 %: | |
| Certificate number: PT K Serial number: 123456 | 0509-06 Tasks related to starting work | 100% |
| | 0510-06 Preparation and finishing of production | 100% |
| | 0548-06 Chopping, deboning | 100% |
| Certificate issue date: 2021.06.18 | The performance of the examinee achieved at the vocational examination expressed in %: | 100% |
| | The performance of the examinee achieved at the vocational examination expressed as a grade: | 5 |
| Access to next level of education/training to elementary education | International agreements | |
| Other information concerning the vocational training process | | |
| Legal basis Act LXXVI of 1993 on Vocational Training, Decree 51/2010 (IV. 29.) of the Minister of Agriculture and Rural Development on professional and examination criteria. | | |

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 | | 300 hours |
| Entry requirements: School certificate is not required Health aptitude test 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. National Reference Point – NSZFH – http://nrk.nive.hu | | |
| Head of Examination Organiser: Issue date: 2021.06.18 | | SEAL |