

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

31 541 01 0100 31 01 Bolti hentes

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Retail butcher

(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 finishing work;
- Use tools, handle machines, operate equipment;
- Observe the directives and instructions relating to the activity;
- Perform administration, maintain relationships relating to the activity;
- Perform retail activity, serve customers;
- Prepare meat, meat preparations, prepare and chop basic meat materials;
- Cut up the main parts of the slaughtered animal, perform filleting, separate and grade the various types of meat;
- Perform cleaning and, if necessary, disinfection;
- Observe prescriptions relating to safety at work, accident and fire prevention and environmental protection.

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: 31 Intermediate vocational qualification entitling the holder to fill positions requiring physical work, which is based on the input theoretical and practical knowledge elements determined in the vocational and examination requirements (hereinafter: input competence) or on the basic school qualification certified with the completion of the eighth grade. 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 0510-06 Preparation and finishing of production 0548-06 Chopping, deboning 0550-06 Meat industry sale 0553-06 Retail meat processing	100% 100% 100% 100% 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 secondary 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: Elementary qualification certified by the completion of the eighth grade Health suitability examination 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