

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

33 811 01 1000 00 00 Cukrász

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

Pastry chef

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- comply with basic hygiene requirements
- create pastry products increasingly adapted to modern diets
- monitor available products
- take over, store and document goods in a professional way
- perform basic pastry activities, create semi-finished pastry products
- produce pastry products (create and process coating materials, conserve fruits, prepare filling and pasta)
- comply with technological rules, requirements
- prepare finished pastry products (pastries for tea, cookies, prepared cakes, cold pastry products, bonbons, plate desserts)
- prepare esthetic and creative decorations for special occasions
- prepare dietary pastry products
- comply with labour safety requirements
- organise his or her own processes and the processes of the pastry shop
- monitor the quality of products

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

5122 Pastry chef

**(\*) 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  Ministry for National Economy	
Level of the certificate (national or international)  Level of vocational qualification according to the National Qualification Register: 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.  ISCED97 code: 3CV	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: <div>81-100%      excellent (5)</div> <div>71-80%      good (4)</div> <div>61-70%      satisfactory (3)</div> <div>51-60%      pass (2)</div> <div>0-50%      fail (1)</div>	
	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	6273-11 Business management in catering and hospitality	100%
	6274-11 Introduction to catering and hospitality	100%
	6275-11 Professional communication in a foreign language	100%
	6352-11 Confectionary product preparation	100%
	6276-11 Tasks in confectionery production	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	International agreements	
Other information concerning the vocational training process		
Legal basis  Section 27 (4) of Act LXXIX of 1993, The ministry responsible for the professional qualification in accordance with Act XLII of 2010.		

**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		2300 hours
<p><b>Entry requirements:</b> the training may be started in possession of the competences specified for the category of professions related to catering and tourism or in possession of a school qualification certified by the completion of tenth grade or in accordance with Section 27 (4) of Act LXXIX of 1993 on public education (exclusively for students participating in vocational school training and education) in possession of a school qualification certified by the completion of eighth 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 Organisation: Issue date: 2021.06.18		<b>SEAL</b>