

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

21 5212 14 TEJKEZELŐ

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)DAIRY PROCESSING EQUIPMENT OPERATOR
(THIS TRANSLATION HAS NO LEGAL STATUS)**3. PROFILE OF SKILLS AND COMPETENCES****A typical holder of the certificate is able to:**

- A typical holder of the certificate is able to: - ensure hygienic circumstances required for milking, prepare the udder for milking, milk manually or mechanically, conduct operations after milking; - conduct milk treatment, preparation of milk for transportation, and secondary milk treatment operations (skimming, treatment of milk, cream and skimmed milk, and pasteurization); - conduct duties with regard to receipt/delivery of milk, ensure quantity and quality requirements, conduct milk testing and assessment, keep records and issue certificates; - conduct operations of basic milk processing (sour dairy products, curd milk, yoghurt, sour cream, edible cow's cottage cheese, ewe cheese); - conduct cleaning, repair and maintenance of milking equipment and machinery in the milk room; - comply with the environmental, plant- and personal hygienic, workers' safety and fire protection requirements in respect of all work operations.

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											
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 Rural Development (MARD), a vocational qualification-related independent professional committee commissioned by the MARD										
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 Five -grade: <table border="0"> <tr><td>5</td><td>excellent</td></tr> <tr><td>4</td><td>good</td></tr> <tr><td>3</td><td>satisfactory</td></tr> <tr><td>2</td><td>pass</td></tr> <tr><td>1</td><td>fail</td></tr> </table> Vocational qualification examination after the completion of vocational training Parts of the examination: <ul style="list-style-type: none"> - Vocational theory - Vocational practice A successful vocational qualification examination requires a pass grade both in vocational theory and practice.	5	excellent	4	good	3	satisfactory	2	pass	1	fail
5	excellent										
4	good										
3	satisfactory										
2	pass										
1	fail										
Certificate number: PT K Serial number: 123456 Certificate issue date: 2023.09.14	Description of vocational theoretical and practical subjects and their grades according to the five-grade scale										
	1. Grades of vocational theoretical examination subjects										
	Topics/subjects of written examination										
	<table border="1"> <tr> <td>Grade of Written Examination</td> <td>5</td> </tr> </table>	Grade of Written Examination	5								
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	Topics/subjects of oral examination										
	<table border="1"> <tr> <td>The Dairy Industry and Dairy Processing</td> <td>5</td> </tr> </table>	The Dairy Industry and Dairy Processing	5								
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	<table border="1"> <tr> <td>Grade of Vocational Theory</td> <td>5</td> </tr> </table>	Grade of Vocational Theory	5								
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2. Assessment of vocational practical preparedness											
Subjects of practical examination											
<table border="1"> <tr> <td>Conduct of Milk Testing</td> <td>5</td> </tr> </table>	Conduct of Milk Testing	5									
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<table border="1"> <tr> <td>Repair and Operation of Milking or Dairy Processing Equipment, Operation of Pasteurizing and Skimming Equipment</td> <td>5</td> </tr> </table>	Repair and Operation of Milking or Dairy Processing Equipment, Operation of Pasteurizing and Skimming Equipment	5									
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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 27/2001 (VII. 27.) OM of the Minister of Education on the amendment of Decree 7/1993 (XII. 30.) MüM of the Minister of Labour on the National Qualifications Register, Decree 26/2001 (VII. 27.) OM of the Minister of Education on the general rules and rules of procedure of vocational examinations, Decree 64/1994. (XII.15.) of the Minister of Agriculture (FM) on publishing vocational requirements.											

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		1000 hours

Entry requirements:

- Not required the completion of any school

Further information:

MANDATORY VOCATIONAL THEORETICAL SUBJECTS

Anatomy and Physiology	100 hours
Animal Health and Hygiene	100 hours
Milking and Dairy Processing Equipment	100 hours
The Dairy Industry	100 hours
Fundamentals of the European Union	100 hours

MANDATORY VOCATIONAL PRACTICAL SUBJECTS

Anatomy and Physiology	100 hours
Animal Health and Hygiene	100 hours
Milking and Dairy Processing Equipment	100 hours
The Dairy Industry	100 hours

Further information (including the description of the national grading method):

The basis of the grading system is a list of vocational and examination requirements compiled in accordance with uniform criteria and structure, issued in the form of legal regulation that includes the following:

- identification number and description of the vocational qualification as specified in OKJ and the relevant FEOR number,
- school and vocational prequalification required for the start of the training, aptitude and vocational competence requirements and prescribed practice,
- the most typical occupation or activity accessible to the holder of the vocational qualification certificate, the short job description, and the list of related vocational qualifications,
- the duration of the training required for the vocational qualification; maximum number of hours; the ratio of theoretical and practical training; the number of vocational training classes in the vocational training school; the duration of initial training period; the possibility of organising a grade examination assessing the efficiency of practical training,
- occupational requirements of vocational qualification,
- requirements pertaining to vocational examination.

The vocational and examination requirements will be classified by the occupational group committees of the National Qualification Register (OKJ) and by the National Council for Vocational Training, and subsequently they will be issued in the form of legal regulations.

Vocational and examination requirements are available at: <http://www.nive.hu>

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: 2023.09.14

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