

# EUROPASS CERTIFICATE-SUPPLEMENT (\*)



## 1. TITLE OF THE CERTIFICATE (HU)

32 5212 03 SZÁRAZÁRU-KÉSZÍTŐ

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

 $\label{eq:cods} \text{DRY GOODS MANUFACTURER}$  (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: - produce preserved and semi-preserved meat products; - handle the by-products formed; - perform basic calculations related to the technology; - perform basic food testing and to classify the final product; - operate the machinery and equipment of the dry goods manufacturing in a professional and safe way; - apply the fundamentals economical production.

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

7211 Meat 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 composite of the Ministry of Agriculture and Regional Development (a vocational qualification-related independent professional composition of the FVM	FVM),	
Level of the certificate (national or international)	Grading scale / Pass requirements		
Level of vocational qualification according to the National Qualification Register:  ISCED97 code: 3CV	Five -grade: 5 excellent  4 good  3 satisfactory  2 pass  1 fail  Vocational qualification examination after the completion vocational training  Parts of the examination: - Vocational theory  - Vocational practice  A successful vocational qualification examination requires a pass both in vocational theory and practice.		
Certificate number:	Description of vocational theoretical and practical subjects and their grades according to the five-grade scale		
РТ К	1. Grades of vocational theoretical examination subjects		
Serial number:	Topics/subjects of written examination		
123456	Grade of Written Examination 5	5	
Certificate issue date:	Topics/subjects of oral examination		
2023.09.14	Applied Technology 5	5	
	Applied Machines 5		
	Labour Safety and Hygiene 5		
	Grade of Vocational Theory 5	·	
	2. Assessment of vocational practical preparedness		
	Subjects of practical examination  Technology, Practice 5		
	907	5	
Access to next level of education/training  To secondary education	International agreements	<u>-                                      </u>	

## 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.

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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: 40 % Practice: 60 %		
Workplace-based			
Accredited prior learning			
Total duration of the education/training leading to the certificate		500 hours	

#### Entry requirements:

- Elementary education
- Preliminary vocational qualification (vocational qualification in the meat industry)

#### Further information:

MANDATORY VOCATIONAL THEORETICAL SUBJECTS

Applied Technology 100 hours
Applied Machines 100 hours
Labour Safety and Hygiene 100 hours
Fundamentals of the European Union 100 hours

MANDATORY VOCATIONAL PRACTICAL SUBJECTS

Applied Technology Practice 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:	
	SEAL
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