

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

55 6222 01 ÉLELMISZER-IPARI MENEDZSER (HÚSIPARI TECHNOLÓGUS)

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)FOOD INDUSTRY MANAGER (MEAT INDUSTRY TECHNOLOGIST)
(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: - communicate and to use a foreign language at a basic level; - use telecommunication devices; - produce food, to operate processing equipment; - supervise a food manufacturing process; - control quality, to intervene into the manufacturing process, if necessary; - check, whether the hygienic, environmental and safety prescriptions fulfilled; - evaluate the economic environment; - perform business administration.

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

5116 Food demonstrator assistant

(*) 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

<p>Name and status of the institute issuing the certificate</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>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</p>																																						
<p>Level of the certificate (national or international)</p> <p>Level of vocational qualification according to the National Qualification Register: 55 Higher level vocational qualification based on the baccalaureate.</p> <p>ISCED97 code: 5B</p>	<p>Grading scale / Pass requirements</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Five -grade:</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 75%;">excellent</td> </tr> <tr> <td></td> <td style="text-align: center;">4</td> <td>good</td> </tr> <tr> <td></td> <td style="text-align: center;">3</td> <td>satisfactory</td> </tr> <tr> <td></td> <td style="text-align: center;">2</td> <td>pass</td> </tr> <tr> <td></td> <td style="text-align: center;">1</td> <td>fail</td> </tr> </table> <p>Vocational qualification examination after the completion of vocational training</p> <p>Parts of the examination: - Vocational theory - Vocational practice</p> <p>A successful vocational qualification examination requires a pass grade both in vocational theory and practice.</p>	Five -grade:	5	excellent		4	good		3	satisfactory		2	pass		1	fail																							
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<p>Certificate number: PT K</p> <p>Serial number: 123456</p> <p>Certificate issue date: 2023.09.14</p>	<p>Description of vocational theoretical and practical subjects and their grades according to the five-grade scale</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">1. Grades of vocational theoretical examination subjects</td> </tr> <tr> <td colspan="2">Topics/subjects of written examination</td> </tr> <tr> <td style="width: 80%;">Grade of Written Examination</td> <td style="width: 20%; text-align: center;">5</td> </tr> <tr> <td colspan="2">Topics/subjects of oral examination</td> </tr> <tr> <td>Fundamentals of Food Technology</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Fundamentals of Economy, Enterprise Theory and Law</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Fundamentals of Finance, Accounting, Tax, Marketing and Organisation</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Applied Meat Industry Technology</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Defense of the Thesis</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Grade of Vocational Theory</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">2. Assessment of vocational practical preparedness</td> </tr> <tr> <td colspan="2">Subjects of practical examination</td> </tr> <tr> <td>Negotiation Skills</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Computer and Telecommunication Devices</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Fundamentals of Ethics and Protocol</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Technology Practice (Meat Industry)</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Task Related to Quality and Qualification</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Diploma Work</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Grade of Vocational Practice</td> <td style="text-align: center;">5</td> </tr> </table>	1. Grades of vocational theoretical examination subjects		Topics/subjects of written examination		Grade of Written Examination	5	Topics/subjects of oral examination		Fundamentals of Food Technology	5	Fundamentals of Economy, Enterprise Theory and Law	5	Fundamentals of Finance, Accounting, Tax, Marketing and Organisation	5	Applied Meat Industry Technology	5	Defense of the Thesis	5	Grade of Vocational Theory	5	2. Assessment of vocational practical preparedness		Subjects of practical examination		Negotiation Skills	5	Computer and Telecommunication Devices	5	Fundamentals of Ethics and Protocol	5	Technology Practice (Meat Industry)	5	Task Related to Quality and Qualification	5	Diploma Work	5	Grade of Vocational Practice	5
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<p>Legal basis</p> <p>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.</p>																																							

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		2 years

Entry requirements:

- baccalaureate

Further information:

**MANDATORY VOCATIONAL THEORETICAL SUBJECTS
COMMON MODULE OF FUNDAMENTAL KNOWLEDGE**

Fundamentals of Computers	100 hours
Applications of Software Utilities	100 hours
Fundamentals of Networks, Communication	100 hours
Behavioural Norms, Economic Ethics	100 hours
Development of Skills and Personality (Communication, Self-Knowledge)	100 hours
Knowledge of Ourselves and of the People	100 hours
Labour Market, Job Search Techniques	100 hours
Techniques of Work, Office Organisation, Business Correspondence	100 hours
Fundamentals of Hygiene and Labour Safety	100 hours
Quality Assurance	100 hours
Fundamentals of the European Union	100 hours

MANDATORY VOCATIONAL MODULE

Basic Module	100 hours
Mathematics for Economic Studies	100 hours
Technical Physics	100 hours
Food Chemistry, Analysis	100 hours
Applied Biology, Microbiology	100 hours
Economics	100 hours
Common Technology Module	100 hours
Fundamentals of General Food Technology	100 hours
Fundamentals of Food Production	100 hours
Common Engineering Module	100 hours
Fundamentals of Food Industry Engineering	100 hours
Processes in the Food Industry	100 hours
Measurements and Instruments in the Food Industry	100 hours
Common Entrepreneurship Module	100 hours
Fundamentals of Accounting and Finance	100 hours
Fundamentals of Business Economy and Law	100 hours
Fundamentals of Marketing and Organisation	100 hours

OPTIONAL SPECIALISATION MODULE

Food Industry Technologies	100 hours
The Role of Quality and Classification in the Food Industry	100 hours
Wrapping in the Food Industry, Environmental Management	100 hours
Special Technologies (Meat Industry)	100 hours

COMPLEMENTARY, MANDATORY, COMMON MODULE

Foreign language	100 hours
Physical education	100 hours
Summer Practice	100 hours
Diploma Work	100 hours

MANDATORY VOCATIONAL PRACTICAL SUBJECTS

Laboratory and/or Plant Practice	100 hours
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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

SEAL