

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

31-541-04 Gyümölcspálinka-gyártó

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

Fruit palinka producer  
(THIS TRANSLATION HAS NO LEGAL STATUS)

**3. PROFILE OF SKILLS AND COMPETENCES**

**A typical holder of the certificate is able to:**

- receive and classify fruit and raw materials for winemaking;
- determine the sugar content of beverages and the alcohol content of wines;
- prepare raw materials;
- carry out mashing procedures;
- control the mechanism of alcoholic fermentation, carry out directed fermentation;
- store and protect fermented mash;
- carry out distillation, operate distilleries and refining chambers;
- manage gauges and safety equipment;
- carry out and control maturation;
- clarify by fining and filtration, standardize and bottle alcoholic beverages;
- carry out physical, chemical and organoleptic analysis during production, control and qualify the finished fruit palinkas and brandies;
- configure and operate technological equipment and machinery;
- clean machinery and equipment, operate CIP systems;
- organize water and energy supply management of palinka producing facilities;
- treat by-products and waste;
- comply and ensure compliance with occupational safety, fire and environmental protection and hygiene regulations of the work processes and the provisions of the act on excise duty;
- start and run an enterprise, sell products.

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

7115 Winemaker, alcoholic beverage and soda water producer  
8111 Food and beverage products machine operator

**(\*) 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																				
<b>Name and status of the institute issuing the certificate</b>		<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry of Rural Development																		
<b>Level of the certificate (national or international)</b> <b>Level of vocational qualification according to the National Qualification Register:</b> 31 lower secondary partial vocational qualifications, which are based on elementary school qualifications or knowledge elements defined in the professional and examination requirements (hereinafter: entry competences), and may be obtained in non-formal education, special vocational education or the "HÍD II." programme <b>ISCED2011 code:</b> 3 <b>NQF level:</b> <b>EQF level:</b>		<b>Grading scale / Pass requirements</b> Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail																		
<b>Certificate number: PT K</b>  Serial number: 123456  <b>Certificate issue date: 2023.10.02</b>		<b>Results achieved at the examination and their proportion expressed in percentage in the complex mark</b> <table border="1"> <tr> <td>Oral examination</td> <td>Business management and excise duties</td> <td>5</td> <td>20.00</td> </tr> <tr> <td>Practical examination</td> <td>Production of fruit palinka (reception of fruit and raw materials for winemaking, mashing, fermentation, distillation, fining, maturation, storage, pouring and bottling) in accordance with the occupational safety, fire and environmental protection and hygiene regulations and the provisions of the act on excise duty</td> <td>5</td> <td>60.00</td> </tr> <tr> <td>Practical examination</td> <td>Carrying out physical, chemical and organoleptic analysis during production, or controlling and qualifying the finished fruit palinkas and brandies</td> <td>5</td> <td>20.00</td> </tr> <tr> <td colspan="2">Result achieved at the complex vocational examination, expressed in grades.</td> <td>5</td> <td></td> </tr> </table>			Oral examination	Business management and excise duties	5	20.00	Practical examination	Production of fruit palinka (reception of fruit and raw materials for winemaking, mashing, fermentation, distillation, fining, maturation, storage, pouring and bottling) in accordance with the occupational safety, fire and environmental protection and hygiene regulations and the provisions of the act on excise duty	5	60.00	Practical examination	Carrying out physical, chemical and organoleptic analysis during production, or controlling and qualifying the finished fruit palinkas and brandies	5	20.00	Result achieved at the complex vocational examination, expressed in grades.		5	
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<b>Access to next level of education/training</b> to secondary education		<b>International agreements</b>																		
<b>Other information concerning the vocational training process</b>																				
<b>Legal basis</b> Act CLXXXVII of 2011 on Vocational Training Professional and examination requirements established in decree 41/2013 (28 May) of the Minister of Rural Development.																				

## 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		360 hours
<p><b>Entry requirements:</b></p> <ul style="list-style-type: none"> <li>- Elementary level school education</li> </ul> <p><b>Vocational requirement modules:</b></p> <p>10897-12 Fruit palinka production and excise duty regulation</p> <p>10890-12 Operation of food industry businesses</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>		
<p>Head of Examination Organiser:</p> <p>Issue date: 2023.10.02</p>		<b>SEAL</b>