

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

31-541-05 Húskészítmény gyártó

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Producer of meat products
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

A typical holder of the certificate is able to:

- take over the work area;
- receive and store materials;
- assess and prepare the necessary materials and tools;
- comply with occupational safety, fire and environmental protection, hygiene and quality assurance regulations;
- perform basic measurement;
- record, process, provide and document data;
- carry out secondary meat processing;
- produce semi-processed and processed meat products;
- produce heat-treated stuffed meat products;
- produce salted and pickled meat products;
- produce raw-fermented sausages and salami;
- carry out fat melting;
- produce canned meat;
- preserve meat;
- perform finishing operations;
- handle instruments, use machinery, operate equipment;
- comply with the technological requirements specified for the activity in question.

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

7111 Producer of meat products

(*) 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>Ministry of Rural Development</p>												
<p>Level of the certificate (national or international)</p> <p>Level of vocational qualification according to the National Qualification Register: 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</p> <p>ISCED2011 code: 3</p> <p>NQF level:</p> <p>EQF level:</p>	<p>Grading scale / Pass requirements</p> <p>Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail</p>												
<p>Certificate number: PT K</p> <p>Serial number: 123456</p> <p>Certificate issue date: 2023.10.02</p>	<p>Results achieved at the examination and their proportion expressed in percentage in the complex mark</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Oral examination</td> <td style="width: 40%;">Chopping, deboning, secondary processing</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 30%; text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Chopping, deboning, secondary processing</td> <td style="text-align: center;">5</td> <td style="text-align: center;">80.00</td> </tr> <tr> <td colspan="2">Result achieved at the complex vocational examination, expressed in grades.</td> <td style="text-align: center;">5</td> <td></td> </tr> </table>	Oral examination	Chopping, deboning, secondary processing	5	20.00	Practical examination	Chopping, deboning, secondary processing	5	80.00	Result achieved at the complex vocational examination, expressed in grades.		5	
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<p>Access to next level of education/training</p> <p>to secondary education</p>	<p>International agreements</p>												
<p>Other information concerning the vocational training process</p>													
<p>Legal basis</p> <p>Act CLXXXVII of 2011 on Vocational Training Professional and examination requirements established in decree 41/2013 (28 May) of the Minister of Rural Development.</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: 20 % Practice: 80 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		360 hours
<p>Entry requirements:</p> <ul style="list-style-type: none">- Elementary level school education <p>Vocational requirement modules:</p> <p>10926-12 Requirements for working in the meat and milling industries 10928-12 Chopping, deboning 10929-12 Secondary meat processing</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>National Reference Point – NSZFH – http://nrk.nive.hu</p>		
Head of Examination Organiser: Issue date: 2023.10.02		SEAL