

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

34-541-01 Édesipari termékgyártó

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

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

**3. PROFILE OF SKILLS AND COMPETENCES**

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

- Perform technological and/or production calculations;
- Take over and prepare the materials required for production;
- Prior to commencing work, check the equipment, machines and tools;
- Monitor the operation of machines, equipment and adjust if necessary;
- Take part in the maintenance work;
- Prepare and check packaging materials and take part in packaging the ready-made products;
- Hand over the ready-made products to the cold store or warehouse and/or store the products;
- manage the generated waste in compliance with the effective rules and regulations;
- Examine and/or check the base materials;
- Perform control tests during production;
- Check and/or classify ready-made products;
- Take samples according to instructions;
- Set the specified parameters;
- record, process, provide and document data;
- Prepare the specified summaries and reports.

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

7218 Producer of confectionery 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/>

©European Communities 2002 ©

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> 34 secondary vocational qualifications, which are based on elementary school qualifications or the entry competences defined in the professional and examination requirements and may be typically obtained in formal education <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"> <tbody> <tr> <td>Central written examination</td> <td>Written exam on confectionery production</td> <td>5</td> <td>20.00</td> </tr> <tr> <td>Oral examination</td> <td>Oral exam on confectionery production</td> <td>5</td> <td>20.00</td> </tr> <tr> <td>Practical examination</td> <td>Preparation of confectionery products</td> <td>5</td> <td>60.00</td> </tr> <tr> <td colspan="2">Result achieved at the complex vocational examination, expressed in grades.</td> <td>5</td> <td></td> </tr> </tbody> </table>			Central written examination	Written exam on confectionery production	5	20.00	Oral examination	Oral exam on confectionery production	5	20.00	Practical examination	Preparation of confectionery products	5	60.00	Result achieved at the complex vocational examination, expressed in grades.		5	
Central written examination	Written exam on confectionery production	5	20.00																	
Oral examination	Oral exam on confectionery production	5	20.00																	
Practical examination	Preparation of confectionery products	5	60.00																	
Result achieved at the complex vocational examination, expressed in grades.		5																		
<b>Access to next level of education/training</b> Advancement to secondary school		<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: 40 % Practice: 60 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		3 years

### Entry requirements:

- Completed primary school studies

### Vocational requirement modules:

10885-12 Production of semi-finished confectionery products

10886-12 Production of candies

10887-12 Production of chocolate products

10888-12 Production of coffee and artificial coffee

10889-12 Production of durable confectionary cakes and biscuits

10890-12 Operation of food industry businesses

11497-12 Employment I

11500-12 Occupational health and safety

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: 2023.10.02

**SEAL**