

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

55-541-03 Erjedés- és üdítőital-ipari szaktechnikus

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Technician specialised in fermentation and soft drinks
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

A typical holder of the certificate is able to:

- Perform the taking-over, quality classification and preparation of base materials;
- Produce soft drinks;
- Produce alcohol;
- Produce starch and starch hydrolysate;
- Produce baking yeast;
- Produce vinegar;
- Produce malt and beer;
- Produce fruit brandy and alcohol;
- Perform technical tasks;
- Perform food safety and operational safety tasks.

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

3113 Food industry technician

(*) 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: 55 advanced vocational qualification add-ons, which are based on vocational qualifications requiring the completion of the secondary school leaving exam and may be obtained primarily in formal education</p> <p>ISCED2011 code: 4</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%;">Central written examination</td> <td style="width: 40%;">Complex written exam</td> <td style="width: 10%;">5</td> <td style="width: 30%;">20.00</td> </tr> <tr> <td>Oral examination</td> <td>Fermentation and soft drink industrial equipment and technologies</td> <td>5</td> <td>30.00</td> </tr> <tr> <td>Practical examination</td> <td>Thesis writing</td> <td>5</td> <td>10.00</td> </tr> <tr> <td>Practical examination</td> <td>Perform industrial fermentation technological processes</td> <td>5</td> <td>40.00</td> </tr> <tr> <td colspan="2">Result achieved at the complex vocational examination, expressed in grades.</td> <td>5</td> <td></td> </tr> </table>	Central written examination	Complex written exam	5	20.00	Oral examination	Fermentation and soft drink industrial equipment and technologies	5	30.00	Practical examination	Thesis writing	5	10.00	Practical examination	Perform industrial fermentation technological processes	5	40.00	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>Advancement to higher 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: 60 % Practice: 40 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		1 year

Entry requirements:

- Secondary school final exam
- Food industry technician

Vocational requirement modules:

10910-12 Beverage production
10911-12 Production of starch and starch hydrolysate
10912-12 Yeast and vinegar production
10913-12 Malt and beer production
10914-12 Alcohol production

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