

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

34-541-03 Húsipari termékgyártó

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

Meat product manufacturer  
(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;
- assess and prepare the necessary materials and tools;
- record, process, provide and document data;
- comply with the requirements relevant to the activity;
- comply with occupational safety, fire and environmental protection, hygiene and quality assurance regulations;
- perform primary processing and interim operations;
- perform chopping and deboning;
- carry out secondary meat processing;
- produce semi-processed and processed meat products;
- produce heat-treated meat preparations;
- produce salted and pickled meat products;
- produce raw-fermented sausages and salami;
- produce canned meat;
- perform finishing operations;
- handle instruments, use machinery, operate equipment;
- perform basic measurement;
- deliver semi-processed and processed food products to refrigerating or storing warehouse.

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

7111-00 Meat processor

**(\*) 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><b>Name and status of the institute issuing the certificate</b></p>	<p><b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b></p> <p>Ministry of Rural Development</p>																																
<p><b>Level of the certificate (national or international)</b></p> <p><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</p> <p><b>ISCED2011 code:</b> 3</p> <p><b>NQF level:</b></p> <p><b>EQF level:</b></p>	<p><b>Grading scale / Pass requirements</b></p> <p>Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail</p>																																
<p><b>Certificate number: PT K</b></p> <p>Serial number: 123456</p> <p><b>Certificate issue date: 2023.10.02</b></p>	<p><b>Results achieved at the examination and their proportion expressed in percentage in the complex mark</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%;">Central written examination</td> <td style="width: 50%;">Assignments related to commencing work</td> <td style="width: 12.5%; text-align: center;">5</td> <td style="width: 12.5%; text-align: center;">10.00</td> </tr> <tr> <td>Oral examination</td> <td>Oral examination activity</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Assignments related to commencing work</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Practical examination</td> <td>Slaughterhouse processes</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Practical examination</td> <td>Chopping, deboning</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Secondary processing</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Sales of meat products</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</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>	Central written examination	Assignments related to commencing work	5	10.00	Oral examination	Oral examination activity	5	20.00	Practical examination	Assignments related to commencing work	5	10.00	Practical examination	Slaughterhouse processes	5	10.00	Practical examination	Chopping, deboning	5	20.00	Practical examination	Secondary processing	5	20.00	Practical examination	Sales of meat products	5	10.00	Result achieved at the complex vocational examination, expressed in grades.		5	
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<p><b>Access to next level of education/training</b></p> <p>To secondary education</p>	<p><b>International agreements</b></p>																																
<p><b>Other information concerning the vocational training process</b></p>																																	
<p><b>Legal basis</b></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: 30 % Practice: 70 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		3 years

**Entry requirements:**

- Completed primary school education

**Vocational requirement modules:**

10926-12 Requirements for working in the meat and milling industries

10927-12 Slaughterhouse work

10928-12 Chopping, deboning

10929-12 Secondary meat processing

10930-12 Meat industry sale

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**