

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

55-541-01 Bor- és pezsgőgyártó szaktechnikus

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)Wine and champagne production technician
(THIS TRANSLATION HAS NO LEGAL STATUS)**3. PROFILE OF SKILLS AND COMPETENCES****A typical holder of the certificate is able to:**

- Perform and supervise the annual work in the vineyard;
- Plan and supervise grape harvesting;
- Perform and supervise the in-coming and processing of grapes;
- Perform and supervise the handling, improvement and preservation of must;
- Ferment must and produce white and red wine;
- Store and handle wine;
- Make speciality wines;
- Make sparkling wines;
- Bottle wines;
- Grade wine with organoleptic testing and laboratory examinations;
- Keep production and official documents;
- Plan and perform wine marketing and wine tourism tasks;
- Comply with and have others comply with the fire and work protection regulations in the course of work;
- make arrangements for the storage of waste and hazardous waste in compliance with the applicable rules and regulations;
- Comply with and have others comply with hygienic regulations;
- in case of an accident, proceed according to regulations.

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

3113 Food industry technician
6114 Viniculturist and pomologist
7115 Winemaker, alcoholic beverage and soda water producer
8111 Operator of food and beverage producing machinery

(*) 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

<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>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: 2015.12.28</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4" style="text-align: center;">Results achieved at the examination and their proportion expressed in percentage in the complex mark</th> </tr> <tr> <th style="width: 15%;">Examination type</th> <th style="width: 40%;">name of the exam task</th> <th style="width: 10%;">grade</th> <th style="width: 35%;">proportion in evaluation expressed in percentages</th> </tr> </thead> <tbody> <tr> <td>Central written examination</td> <td>Complex written exam</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Oral examination</td> <td>Vine growing, wine making</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Preparing and presenting a masterwork</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Practical examination</td> <td>Vine growing, wine making</td> <td style="text-align: center;">5</td> <td style="text-align: center;">50.00</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> </tbody> </table>	Results achieved at the examination and their proportion expressed in percentage in the complex mark				Examination type	name of the exam task	grade	proportion in evaluation expressed in percentages	Central written examination	Complex written exam	5	20.00	Oral examination	Vine growing, wine making	5	20.00	Practical examination	Preparing and presenting a masterwork	5	10.00	Practical examination	Vine growing, wine making	5	50.00	Result achieved at the complex vocational examination, expressed in grades.		5	
Results achieved at the examination and their proportion expressed in percentage in the complex mark																													
Examination type	name of the exam task	grade	proportion in evaluation expressed in percentages																										
Central written examination	Complex written exam	5	20.00																										
Oral examination	Vine growing, wine making	5	20.00																										
Practical examination	Preparing and presenting a masterwork	5	10.00																										
Practical examination	Vine growing, wine making	5	50.00																										
Result achieved at the complex vocational examination, expressed in grades.		5																											
<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: 50 % Practice: 50 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		1 year
<p>Entry requirements:</p> <ul style="list-style-type: none">- Secondary school final exam- Food industry technician qualification <p>Vocational requirement modules:</p> <p>10905-12 Vine growing 10906-12 Oenologist technology 10907-12 Wine machinery</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: 2015.12.28		SEAL