

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

34-811-01 Cukrász

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

Pastry chef

(THIS TRANSLATION HAS NO LEGAL STATUS)

**3. PROFILE OF SKILLS AND COMPETENCES****A typical holder of the certificate is able to:**

- organise his/her own work;
- prepare confectionery products in compliance with the basic hygienic requirements of food preparation and by following the latest trends in nutrition;
- perform basic tasks of confectionery technology;
- produce confectionery products;
- prepare and use icing materials;
- prepare confectionery semi-finished and finished products and icing materials;
- prepare snack cakes;
- prepare finished cakes;
- prepare bonbons;
- prepare ad hoc decorative works as per customers' requests;
- prepare traditional confectionaries by applying original technologies;
- prepare confectionaries in accordance with international trends;
- prepare ice cream, ice cream bowls;
- prepare glass creams;
- prepare dessert plates.

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

5135 Pastry chef

**(\*) 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 for National Economy</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> 4</p> <p><b>EQF level:</b> 4</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:</b> PT K</p> <p>Serial number: 123456</p> <p><b>Certificate issue date:</b> 2023.10.02</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: 45%;">Technology of confectionaries, economic calculations related to production</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 20%; text-align: center;">20.00</td> </tr> <tr> <td>Oral examination</td> <td>Pastry-specific foreign language, food studies, food safety</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Confectionery product preparation</td> <td style="text-align: center;">5</td> <td style="text-align: center;">60.00</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	Technology of confectionaries, economic calculations related to production	5	20.00	Oral examination	Pastry-specific foreign language, food studies, food safety	5	20.00	Practical examination	Confectionery product preparation	5	60.00	Result achieved at the complex vocational examination, expressed in grades.		5	
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Result achieved at the complex vocational examination, expressed in grades.		5															
<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 Decree 29/2016 (VIII. 26.) NGM of the Minister for National Economy on the professional and examination requirements of vocational qualifications.</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:**

- Elementary level school education

**Vocational requirement modules:**

11561-16 Basics of management

11518-16 Food studies

11522-16 Special tasks related to pastry

11521-16 Pastry-specific foreign language

11519-16 Basics of food safety

11497-12 Employment I

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