

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

31 541 08 Sörgyártó

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

Brewer

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- accept, rate, clean, treat, check the quality of, store and prepare raw materials (barley, malt and hop);
- check the quality of and treat brewing water;
- direct and inspect steeping;
- prepare air for various germination systems and direct germination;
- dry and operate drying equipment;
- perform and supervise various brewhouse operations, mashing, mash screening, hop boiling, hop screening;
- treat wort and calculate brewhouse yield;
- direct traditional modern fermentation;
- perform in-production physical, chemical and sensory tests, inspect and rate finished beers;
- configure and operate technological equipment and machinery;
- organise water and energy management for the brewery;
- treat by-products and waste;
- comply with and enforce work, fire and environmental safety and hygiene rules related to work processes as well as the provisions of the excise act;
- launch and run an enterprise, sell products;
- strain, stabilise, pasteurise, bottle, keg or barrel the beer.

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

7115 Winemaker, alcoholic beverage and soda water producer

8111 Food and beverage products machine operator

**(\*) 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> 31 lower secondary partial vocational qualifications, which are based on elementary school qualifications or knowledge elements defined in the professional and examination requirements (hereinafter: entry competences), and may be obtained in non-formal education, special vocational education or the "HÍD II." programme</p> <p><b>ISCED2011 code:</b> 3</p> <p><b>NQF level:</b> 3</p> <p><b>EQF level:</b> 3</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: 15%;">Oral examination</td> <td style="width: 45%;">Technology and equipment of beer production,</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 30%; text-align: center;">20.00</td> </tr> <tr> <td>Oral examination</td> <td>Knowledge of excise, work safety, hygiene and quality assurance</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Practical examination</td> <td>Beer production</td> <td style="text-align: center;">5</td> <td style="text-align: center;">60.00</td> </tr> <tr> <td>Practical examination</td> <td>Performance of physical, chemical and sensory evaluations during the production, or the check up and evaluation of the finished beer</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>	Oral examination	Technology and equipment of beer production,	5	20.00	Oral examination	Knowledge of excise, work safety, hygiene and quality assurance	5	10.00	Practical examination	Beer production	5	60.00	Practical examination	Performance of physical, chemical and sensory evaluations during the production, or the check up and evaluation of the finished beer	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 Decree 56/2016 (VIII. 19.) FM on the professional and examination requirements of vocational qualifications falling within the scope of the Minister for Agriculture</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		480 hours

**Entry requirements:**

- Elementary level school education

**Vocational requirement modules:**

10899-16 Brewing

11610-16 Knowledge of excise

10890-16 Operation of food businesses

10904-16 Hygiene and quality assurance

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**