

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

31-541-01 Bolti hentes

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

Retail butcher

(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;
- take over and stock materials;
- assess and prepare the necessary materials and tools;
- comply with the applicable regulations on occupational health and safety, fire safety, environmental protection, hygiene and quality assurance;
- chop body by body regions;
- form and debone meat sections;
- sell and serve meat and meat products in retail;
- prepare meat and meat products before placing on the counter;
- service customers;
- record, process, provide and document data;
- handle tools and operate machinery;
- comply with the requirements relevant to the activity.

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

7111 Retail butcher

**(\*) 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></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: 2019.01.29</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;"> <thead> <tr> <th style="width: 20%;">Examination type</th> <th style="width: 40%;">name of the exam task</th> <th style="width: 10%;">grade</th> <th style="width: 30%;">proportion in evaluation expressed in percentages</th> </tr> </thead> <tbody> <tr> <td>Oral examination</td> <td>Chopping, deboning, meat industry sale</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Chopping, deboning, meat industry sale</td> <td style="text-align: center;">5</td> <td style="text-align: center;">80.00</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>	Examination type	name of the exam task	grade	proportion in evaluation expressed in percentages	Oral examination	Chopping, deboning, meat industry sale	5	20.00	Practical examination	Chopping, deboning, meat industry sale	5	80.00	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: 20 % Practice: 80 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		360 hours
<p><b>Entry requirements:</b></p> <ul style="list-style-type: none"><li>- elementary level school education</li></ul> <p><b>Vocational requirement modules:</b></p> <p>10926-12 Requirements for working in the meat and milling industries 10928-12 Chopping, deboning 10930-12 Meat industry sale</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><b>National Reference Point – NSZFH – <a href="http://nrk.nive.hu">http://nrk.nive.hu</a></b></p>		
Head of Examination Organiser: Issue date: 2019.01.29		<b>SEAL</b>