

**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;
- 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;
- perform finishing operations;
- handle instruments, use machinery, operate equipment;
- perform basic measurement;
- deliver semi-processed and processed food products to refrigerating or storing warehouse;
- record, process, provide and register data;
- produce canned meat;
- comply with industry-specific hygienic and quality assurance requirements.

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/>

©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>In the case of vocational qualifications belonging to the competence of the Ministry of Agriculture (FM), a vocational qualification-related independent professional committee commissioned by the FM</p>																												
<p>Level of the certificate (national or international)</p> <p>Level of vocational qualification according to the National Qualification Register: 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>ISCED2011 code: 3</p> <p>NQF level: 4</p> <p>EQF level: 4</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: 2023.10.02</p>	<p>Results achieved at the examination and their proportion expressed in percentage in the complex mark</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Central written examination</td> <td style="width: 40%;">Industry-related calculations, microbiology, hygiene and quality assurance</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 30%; text-align: center;">10.00</td> </tr> <tr> <td>Oral examination</td> <td>Manufacturing of meat products</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</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;">30.00</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	Industry-related calculations, microbiology, hygiene and quality assurance	5	10.00	Oral examination	Manufacturing of meat products	5	20.00	Practical examination	Slaughterhouse processes	5	10.00	Practical examination	Chopping, deboning	5	20.00	Practical examination	Secondary processing	5	30.00	Practical examination	Sales of meat products	5	10.00	Result achieved at the complex vocational examination, expressed in grades.		5	
Central written examination	Industry-related calculations, microbiology, hygiene and quality assurance	5	10.00																										
Oral examination	Manufacturing of meat products	5	20.00																										
Practical examination	Slaughterhouse processes	5	10.00																										
Practical examination	Chopping, deboning	5	20.00																										
Practical examination	Secondary processing	5	30.00																										
Practical examination	Sales of meat products	5	10.00																										
Result achieved at the complex vocational examination, expressed in grades.		5																											
<p>Access to next level of education/training</p> <p>To secondary 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 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		3 years
<p>Entry requirements:</p> <ul style="list-style-type: none">- Completed primary education- Medical fitness <p>Vocational requirement modules:</p> <p>11497-12 Employment I 11499-12 Employment II. 10930-16 Sales of meat products 10929-16 Secondary meat processing 10928-16 Chopping, deboning 10927-16 Slaughterhouse processes 10891-16 Microbiology, hygiene and quality assurance</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: 2023.10.02		SEAL