



1. TITLE OF THE CERTIFICATE (HU)

55-541-06 Sütő- és cukrászipari szaktechnikus

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Baking and pastry industry technician
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

A typical holder of the certificate is able to:

- calculate, measure and cause others to measure necessary raw materials;
- perform basic tasks of confectionery technology;
- prepare semi-finished pastry products;
- prepare finished pastry products;
- perform decorating operations;
- prepare pastry and baking industry fillings and creams;
- cook and melt sugar products;
- prepare ice cream and parfait;
- prepare cup cream;
- prepare baking industry raw materials;
- prepare breads;
- prepare pastry and fine bakery wares;
- freeze bakery products, delay fermentation;
- produce breadcrumb;
- prepare dietary products and products for people with special nutrition needs;
- grade baking and pastry industry products;
- perform production planning and organisation tasks;
- maintain quality assurance documents;
- perform quality assurance checks;
- perform in-process physical, chemical, sensory tests, check and grade finished products;
- set, operate and clean technological equipment, machines with the application of cleansing products and disinfectants which may be used in food industry;
- organise water and energy management of production;
- manage or eventually utilise byproducts and waste;
- comply with and cause to comply with the labour, fire protection, environmental protection and hygiene rules of work processes;
- launch and operate a business;
- sell products.

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

3113 Food industry technician (Wine and champagne producing technician)
3113 Food industry technician (Wine and soft drinks producing technician)
3113 Food industry technician (Sugar industry technician)
3113 Food industry technician (Tobacco industry technician)
3113 Food industry technician (Winery technician)
3113 Food industry technician (Confectionery industry technician)
3113 Food industry technician (Food analytic technician)
3113 Food industry technician (Food industry laboratory technician)
3113 Food industry technician (Food industry microbiological laboratory technician)
3113 Food industry technician (Fermentation and soft drinks industry technician)
3113 Food industry technician (Meat and poultry industry technician)
3113 Food industry technician (Meat industry technician)
3113 Food industry technician (Canning industry technician)
3113 Food industry technician (Milling and feedingstuffs mixture industry technician)
3113 Food industry technician (Milling industry technician)
3113 Food industry technician (Plant oil industry technician)
3113 Food industry technician (Spirit drinks industry technician)
3113 Food industry technician (Cannery industry technician)

(*) 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>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: 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: 5</p> <p>EQF level: 5</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%; text-align: center;">Central written examination</td> <td style="width: 50%;">Presentation of the manufacturing of baking and pastry industry products, calculation of material needs, presentation of machines and equipment necessary for manufacturing. Operation management.</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 20%; text-align: center;">20.00</td> </tr> <tr> <td style="text-align: center;">Oral examination</td> <td>Raw materials of baking and pastry industry, operations, processes, characteristics of manufacturing, and its effects on quality, machines and equipment</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td style="text-align: center;">Practical examination</td> <td>Manufacturing of baking industry products, Manufacturing of pastry industry products</td> <td style="text-align: center;">5</td> <td style="text-align: center;">60.00</td> </tr> <tr> <td></td> <td>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	Presentation of the manufacturing of baking and pastry industry products, calculation of material needs, presentation of machines and equipment necessary for manufacturing. Operation management.	5	20.00	Oral examination	Raw materials of baking and pastry industry, operations, processes, characteristics of manufacturing, and its effects on quality, machines and equipment	5	20.00	Practical examination	Manufacturing of baking industry products, Manufacturing of pastry industry products	5	60.00		Result achieved at the complex vocational examination, expressed in grades.	5	
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<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 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: 40 % Practice: 60 %	
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">- Requirements for medical fitness shall be met- Professional pre-qualification: 54 541 02 Food industry technician <p>Vocational requirement modules: 10917-12 Production of baking and pastry products</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