

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

54-541-02 Élelmiszeripari technikus

**2. TRANSLATED TITLE OF THE CERTIFICATE (EN)**Food industry Technician  
(THIS TRANSLATION HAS NO LEGAL STATUS)**3. PROFILE OF SKILLS AND COMPETENCES****A typical holder of the certificate is able to:**

- Receive, take samples from and perform tests on base materials, used materials, semi-finished and ready-made products;
- Perform mid-production and finished product tests and take the necessary actions;
- Perform work, fire and environment protection and quality assurance work;
- Perform food industry hygiene activities;
- Take part in food production activities;
- Perform basic measurements typical in food production/have these measurements performed;
- Use tools and instruments, handle and operate machines and equipment;
- Meet and comply with technological instructions and environment protection, work protection and quality assurance directions and guarantee that these are adhered to;
- Keep minutes, protocols and quality assurance documents;
- Perform smaller subtasks in product development.

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

3113 Food 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/>

©European Communities 2002 ©

## 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>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><b>Level of the certificate (national or international)</b></p> <p><b>Level of vocational qualification according to the National Qualification Register:</b> 54 advanced vocational qualifications, which require the completion of the secondary school leaving exam and may be obtained primarily in formal education</p> <p><b>ISCED2011 code:</b> 4</p> <p><b>NQF level:</b> 5</p> <p><b>EQF level:</b> 5</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> 2022.01.04</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: 20%;">Central written examination</td> <td style="width: 40%;">General knowledge of food industry operations and technology</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 30%; text-align: center;">30.00</td> </tr> <tr> <td>Oral examination</td> <td>Degree thesis defence</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Oral examination</td> <td>General food industry technology skills and work, fire and environment protection knowledge</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Practical examination</td> <td>Write degree thesis</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Perform basic food industry measurements</td> <td style="text-align: center;">5</td> <td style="text-align: center;">30.00</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	General knowledge of food industry operations and technology	5	30.00	Oral examination	Degree thesis defence	5	10.00	Oral examination	General food industry technology skills and work, fire and environment protection knowledge	5	10.00	Practical examination	Write degree thesis	5	20.00	Practical examination	Perform basic food industry measurements	5	30.00	Result achieved at the complex vocational examination, expressed in grades.		5	
Central written examination	General knowledge of food industry operations and technology	5	30.00																						
Oral examination	Degree thesis defence	5	10.00																						
Oral examination	General food industry technology skills and work, fire and environment protection knowledge	5	10.00																						
Practical examination	Write degree thesis	5	20.00																						
Practical examination	Perform basic food industry measurements	5	30.00																						
Result achieved at the complex vocational examination, expressed in grades.		5																							
<p><b>Access to next level of education/training</b></p> <p>Advancement to higher 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: 60 % Practice: 40 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		2 years

**Entry requirements:**

- Secondary school final exam

**Vocational requirement modules:**

10894-12 Food industry operations and machinery

10895-12 General food industry technologies

10903-12 Basic measurements in food industry

10891-16 Microbiology, hygiene and quality assurance

10890-16 Operation of food businesses

11498-12 Employment I. (in training courses based on secondary school-leaving examination)

11499-12 Employment II

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: 2022.01.04

**SEAL**