

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

34-541-05 Pék

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

Baker

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- perform tasks related to acceptance and warehouse activities;
- perform preparational operations;
- examine raw materials and finished products, perform controls during production;
- use tools, operate machines and equipment;
- perform finishing operations;
- prepare dough;
- prepare filling;
- process dough;
- raise dough;
- bake dough;
- treat and pack finished products;
- make and decorate gingerbread;
- comply with the requirements governing activity;
- perform administrative work.

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

7114 Baker, confectionery product maker (Baker)  
7114 Baker, confectionery product maker (Bakery industry and fast bakery worker)  
7114 Baker, confectionery product maker (Gingerbread maker)  
7114 Baker, confectionery product maker (Fast bakery baker and salesperson)  
7114 Baker, confectionery product maker (Kneader)

**(\*) 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 Agriculture</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> 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><b>ISCED2011 code:</b> 3</p> <p><b>NQF level:</b> 4</p> <p><b>EQF level:</b> 4</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: 25%;">Central written examination</td> <td style="width: 45%;">Complex written exam for bakers</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 20%; text-align: center;">15.00</td> </tr> <tr> <td>Oral examination</td> <td>Complex oral exam</td> <td style="text-align: center;">5</td> <td style="text-align: center;">15.00</td> </tr> <tr> <td>Oral examination</td> <td>Complex oral examination</td> <td style="text-align: center;">5</td> <td style="text-align: center;">15.00</td> </tr> <tr> <td>Practical examination</td> <td>Preparation of breads and products of different product groups</td> <td style="text-align: center;">5</td> <td style="text-align: center;">60.00</td> </tr> <tr> <td>Practical examination</td> <td>Preparation of gingerbread</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	Complex written exam for bakers	5	15.00	Oral examination	Complex oral exam	5	15.00	Oral examination	Complex oral examination	5	15.00	Practical examination	Preparation of breads and products of different product groups	5	60.00	Practical examination	Preparation of gingerbread	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 15/2018 (VII. 9.) AM of the Minister of Agriculture amending Decree 56/2016 (VIII. 19.) FM of the Minister of Agriculture on the vocational and examination requirements of qualifications falling within the scope of competence of the Minister of 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		3 years

### Entry requirements:

- In the absence of primary education
- or prior educational background, the training may be commenced in possession of the competences specified for each food industry profession group
- Criteria for medical fitness shall be met

### Vocational requirement modules:

11945-16 Introduction to bakery  
11837-16 Knowledge related to bakery  
11919-16 Introduction to food production  
10942-16 Preparation of ginger bread  
11497-12 Employment I  
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: 2023.10.02

**SEAL**