

1. TITLE OF THE CERTIFICATE (HU)

21-541-02 Sütőipari és gyorspékségi munkás

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Bakery and fast bakery worker

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- prepare for work;
- prepare work processes;
- perform basic measurement;
- use tools, operate machines;
- comply with labour safety provisions;
- process pasta under supervision;
- place the pasta in the fermentation machine, perform surface treatment;
- perform baking tasks under supervision, bake products;
- perform packaging tasks;
- perform basic administrative tasks.

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

7114 Baker, confectionery producer (Bakery worker)

7114 Baker, confectionery producer (Bakery table maker)

7114 Baker, confectionery producer (Fast bakery worker and salesperson)

(*) 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											
Name and status of the institute issuing the certificate		Name and status of the national/regional authority providing accreditation/recognition of the certificate 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									
Level of the certificate (national or international) Level of vocational qualification according to the National Qualification Register: 21 basic partial vocational qualifications, which require no completed school studies and may be obtained in non-formal education, special vocational education or the "HÍD II." programme ISCED2011 code: 2 NQF level: 2 EQF level: 2		Grading scale / Pass requirements Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail									
Certificate number: PT K Serial number: 123456 Certificate issue date: 2023.10.02		Results achieved at the examination and their proportion expressed in percentage in the complex mark <table border="1"> <tr> <td>Practical examination</td> <td>Processing, fermentation, baking of pasta of breads and products falling in different product categories, packaging of finished products</td> <td>5</td> <td>100.00</td> </tr> <tr> <td colspan="2">Result achieved at the complex vocational examination, expressed in grades.</td> <td>5</td> <td></td> </tr> </table>		Practical examination	Processing, fermentation, baking of pasta of breads and products falling in different product categories, packaging of finished products	5	100.00	Result achieved at the complex vocational examination, expressed in grades.		5	
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Result achieved at the complex vocational examination, expressed in grades.		5									
Access to next level of education/training To primary education		International agreements									
Other information concerning the vocational training process											
Legal basis 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 .											

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		480 hours
<p>Entry requirements:</p> <ul style="list-style-type: none">- does not require completed preliminary school studies- requirements for medical fitness shall be met <p>Vocational requirement modules:</p> <p>11945-16 Introduction to bakery</p> <p>11919-16 Introduction to food production</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