

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

34 541 06 Szőlész-borász

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

- perform the basic phases of vine-growing (pruning, green works, ripening checks);
- prepare harvesting;
- organise processing;
- perform wine fermentation;
- treat, improve and treat to finish the new wine;
- arrange for bottling;
- produce special wine products;
- perform laboratory quality assurance;
- possess mechanical knowledge required for professional tasks;
- perform professional administration;
- comply with environmental and work safety regulations;
- possess basic knowledge on wine distribution, wine tourism and wine marketing;
- possesses other knowledge in beverage production;
- know the full technology of vine-stock pruning;
- perform vine-stock planting and replacement;
- have an overview of the main areas of biomanagement;
- know the basics of biomass production;
- perform the lab tests required for cultivation.

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

6114 Viticulturist and pomologist (viticulturist, winemaker (agricultural))  
6114 Viticulturist and pomologist (viticulturist and Fruitgrower)  
6114 Viticulturist and pomologist (vineyard workers)  
6114 Viticulturist and pomologist (vine graft, pruning)  
6114 Viticulturist and pomologist (Viticulturist)  
6114 Viticulturist and pomologist (vine- dresser)

**(\*) 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> 2021.07.21</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%;">Vine-dresser written</td> <td style="width: 10%;">5</td> <td style="width: 30%;">10.00</td> </tr> <tr> <td>Central written examination</td> <td>Oenologist written</td> <td>5</td> <td>10.00</td> </tr> <tr> <td>Oral examination</td> <td>Professional theory of viticulture</td> <td>5</td> <td>10.00</td> </tr> <tr> <td>Oral examination</td> <td>Oenologist's tasks</td> <td>5</td> <td>10.00</td> </tr> <tr> <td>Practical examination</td> <td>Vine-dresser</td> <td>5</td> <td>30.00</td> </tr> <tr> <td>Practical examination</td> <td>Oenologist</td> <td>5</td> <td>30.00</td> </tr> <tr> <td colspan="2">Result achieved at the complex vocational examination, expressed in grades.</td> <td>5</td> <td></td> </tr> </table>	Central written examination	Vine-dresser written	5	10.00	Central written examination	Oenologist written	5	10.00	Oral examination	Professional theory of viticulture	5	10.00	Oral examination	Oenologist's tasks	5	10.00	Practical examination	Vine-dresser	5	30.00	Practical examination	Oenologist	5	30.00	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 Government Decree No. 15/2018 (VII.9.) of the Ministry of Agriculture in the amendment of the Government Decree No. 56/2016 (VIII.19.) of the Ministry of Agriculture on the professional and examination criteria related to qualifications falling within the scope 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: 30 % Practice: 70 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		3 years

### Entry requirements:

- The commencement of the training shall be subject to a pre-school qualification or compliance with the input competences
- In the case of pre-school qualification, elementary school qualification is necessary
- Input competences: in the absence of pre-school qualification, the training may be commenced in possession of the competences specified for the profession group of Food industry
- Requirements for medical fitness shall be met

### Vocational requirement modules:

10947-12 Practical viticulture  
10945-12 The technology of viticulture  
10944-12 Oenologist practice  
10906-12 Oenologist technology  
10946-12 The professional machinery of viticulture  
10943-12 Oenologist machinery  
10948-12 Basic viniculturist and oenologist measurements and tests  
10890-12 Operation of food industry businesses  
11497-12 Employment I  
11499-12 Employment II.  
11500-12 Occupational health and safety

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: 2021.07.21

**SEAL**