

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

34-541-11 Pék- Cukrász

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

Baker- Confectioner

(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 products to satisfy targeted nutritional needs;
- grade baking and pastry industry products;
- 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;
- manage waste;
- provide for the use of by-products,;
- comply with and cause to comply with the labour, fire protection, environmental protection and hygiene rules of work processes;
- Set up and operate a company.

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

7114 Baker, confectionery maker  
5135 Pastry chef

**(\*) 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>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: 20%;">Central written examination</td> <td style="width: 40%;">Complex examination task in writing</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 30%; text-align: center;">15.00</td> </tr> <tr> <td>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;">15.00</td> </tr> <tr> <td>Practical examination</td> <td>Production of bakery products</td> <td style="text-align: center;">5</td> <td style="text-align: center;">35.00</td> </tr> <tr> <td>Practical examination</td> <td>Production of confectionery products</td> <td style="text-align: center;">5</td> <td style="text-align: center;">35.00</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 examination task in writing	5	15.00	Oral examination	Raw materials of baking and pastry industry, operations, processes, characteristics of manufacturing, and its effects on quality, machines and equipment	5	15.00	Practical examination	Production of bakery products	5	35.00	Practical examination	Production of confectionery products	5	35.00	Result achieved at the complex vocational examination, expressed in grades.		5	
Central written examination	Complex examination task in writing	5	15.00																		
Oral examination	Raw materials of baking and pastry industry, operations, processes, characteristics of manufacturing, and its effects on quality, machines and equipment	5	15.00																		
Practical examination	Production of bakery products	5	35.00																		
Practical examination	Production of confectionery products	5	35.00																		
Result achieved at the complex vocational examination, expressed in grades.		5																			
<p><b>Access to next level of education/training</b></p> <p>for secondary education</p>	<p><b>International agreements</b></p>																				
<p><b>Other information concerning the vocational training process</b></p> <p>Level tests are mandatory for full-time education or in the case of adult education organised according to the schedule of full-time education</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 an elementary school qualification or pre school qualification, the training may be commenced in possession of the competences specified for the group of professions in the food industry.
- Requirements for medical fitness and career aptitude shall be met

### Vocational requirement modules:

10917-12 Production of baking and pastry products

11919-16 Introduction to food production

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**