

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

34 541 08 Kistermelői élelmiszerelőállító, falusi vendéglátó

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Small-scale food producer, rural tourism business owner
(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- supply directly consumers with small quantities of basic products from their own production, or basic products growing in the wild harvested and collected by themselves, or products made from raw materials procured by themselves;
- provide gastronomy services, offering an insight into gastronomic traditions in a rural setting;
- carry out small-scale meat processing activities in accordance with food safety and hygiene standards;
- produce small-scale, hand-made bakery products, taking into account food safety and hygiene standards;
- produce small-scale, hand-made pastry and confectionery products, taking into account food safety and hygiene standards;
- produce small-scale fermented products, taking into account food safety and hygiene standards;
- produce small-scale, hand-made dairy products and cheese, taking into account food safety and hygiene standards;
- lead a civilised lifestyle;
- coordinate shopping for the kitchen and for catering with the economical use of own products;
- fill in contracts, agreements, invoices and other documents;
- prepare tender applications;
- comply with animal health, animal welfare and environmental rules and regulations;
- set up and furnish a catering facility in a rural setting;
- prepare and process crops domestically;
- provide outdoor catering (on open fire);
- perform procurement activities;
- communicate with competent authorities;
- provide for the safe storage of equipment, food, chemicals, etc.;
- operate household appliances and kitchen equipment;
- comply with labour safety, fire and environmental protection rules and regulations;
- keep accurate records;
- keep records of stocks, revenues and expenditures;
- sort waste selectively.

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

5242 Housekeeper
9237 Domestic helper
5115 Street and market salesperson
7115 Winemaker, alcoholic beverage and soda water producer
7113 Dairy processing worker and dairy product maker
7112 Fruit and vegetable processing and preservation specialist
8111 Food and beverage products machine operator
7114 Baker, confectionery maker
7111-14 Meat processor worker (Pork cheese maker)
7111-24 Meat processor worker (Meat smoker)
7111-30 Butcher (Manual or industrial deboner)
7111-31 Meat processor worker (Sausage maker)
7111-44 Meat processor worker (Dry goods manufacturer)
7111-48 Meat processor worker (Meat trimmer)

(*) 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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MINIFEA

5. OFFICIAL BASIS OF THE CERTIFICATE

<p>Name and status of the institute issuing the certificate</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>Ministry of Agriculture</p>																												
<p>Level of the certificate (national or international)</p> <p>Level of vocational qualification according to the National Qualification Register: 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>ISCED2011 code: 4</p> <p>NQF level: 4</p> <p>EQF level: 4</p>	<p>Grading scale / Pass requirements</p> <p>Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail</p>																												
<p>Certificate number: PT K</p> <p>Serial number: 123456</p> <p>Certificate issue date: 2023.10.02</p>	<p>Results achieved at the examination and their proportion expressed in percentage in the complex mark</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Central written examination</td> <td style="width: 40%;">Business tasks</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 30%; text-align: center;">10.00</td> </tr> <tr> <td>Oral examination</td> <td>Food industry products knowledge, hygiene and quality assurance for small-scale producers</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Oral examination</td> <td>Food industry preservation methods</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Oral examination</td> <td>Hospitality and catering</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Practical examination</td> <td>Practical examination activity</td> <td style="text-align: center;">5</td> <td style="text-align: center;">30.00</td> </tr> <tr> <td>Practical examination</td> <td>Rural accommodation, Kitchen technology and catering</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	Business tasks	5	10.00	Oral examination	Food industry products knowledge, hygiene and quality assurance for small-scale producers	5	10.00	Oral examination	Food industry preservation methods	5	10.00	Oral examination	Hospitality and catering	5	10.00	Practical examination	Practical examination activity	5	30.00	Practical examination	Rural accommodation, Kitchen technology and catering	5	30.00	Result achieved at the complex vocational examination, expressed in grades.		5	
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<p>Access to next level of education/training</p> <p>to secondary education</p>	<p>International agreements</p>																												
<p>Other information concerning the vocational training process</p>																													
<p>Legal basis</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:

- Elementary school qualification is required or, in the absence of completed elementary education, the vocational training can be undertaken in possession of the competences defined for the "Food industry" occupational group
- Medical fitness requirements shall be met

Vocational requirement modules:

11613-16 Food industry products knowledge for small-scale producers
11614-16 Food preservation methods for small-scale producers
11615-16 Small-scale processing of fruits and vegetables
11616-16 Small-scale processing of meat
11617-16 Small-scale production of bakery, pastry and confectionery products
11618-16 Basic fermentation and excise knowledge for small-scale producers
11619-16 Small-scale dairy products and cheese production
11620-16 Hygiene and quality assurance for small-scale producers
11034-16 Farm management, administration
11035-12 Hospitality
11037-12 Rural hospitality
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

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