

**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:**

- prepare work processes;
- perform administrative work;
- perform finishing operations;
- handle instruments, use machinery, operate equipment;
- perform basic measurement;
- comply with the requirements governing activity;
- prepare for work;
- prepare dough;
- prepare filling;
- process dough;
- raise dough;
- bake dough;
- treat dough surface;
- make and decorate gingerbread.

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

7114 Baker, confectionery maker

(*) 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>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 Rural Development</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: 3</p> <p>NQF level:</p> <p>EQF level:</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: 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;">25.00</td> </tr> <tr> <td>Oral examination</td> <td>Bakery materials knowledge and manufacturing</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Oral examination</td> <td>Gingerbread materials knowledge and manufacturing</td> <td style="text-align: center;">5</td> <td style="text-align: center;">5.00</td> </tr> <tr> <td>Practical examination</td> <td>Raw material, in-production and finished goods tests Measurements, documentation, management Production calculation.</td> <td style="text-align: center;">5</td> <td style="text-align: center;">10.00</td> </tr> <tr> <td>Practical examination</td> <td>Preparation, leavening and baking of breads and products of various product categories</td> <td style="text-align: center;">5</td> <td style="text-align: center;">30.00</td> </tr> <tr> <td>Practical examination</td> <td>Gingerbread making.</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	25.00	Oral examination	Bakery materials knowledge and manufacturing	5	20.00	Oral examination	Gingerbread materials knowledge and manufacturing	5	5.00	Practical examination	Raw material, in-production and finished goods tests Measurements, documentation, management Production calculation.	5	10.00	Practical examination	Preparation, leavening and baking of breads and products of various product categories	5	30.00	Practical examination	Gingerbread making.	5	10.00	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 Professional and examination requirements established in decree 41/2013 (28 May) of the Minister of Rural Development.</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 level school education
- or if no schooling is available.
- According to the annex to the decree, the course can be undertaken in possession of the competences defined for the food industry vocational group.

Vocational requirement modules:

10934-12 Measurements, documentation, management
10937-12 Preparing and finishing operations
10938-12 Dough making
10939-12 Dough processing
10940-12 Raising dough and perform sowing
10941-12 Baking
10942-12 Gingerbread making
11497-12 Employment I
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: 2023.10.02

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