

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

31-541-07 Sajt készítő

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Cheese maker

(THIS TRANSLATION HAS NO LEGAL STATUS)

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

- treat by-products and waste;
- start and run an enterprise, sell products;
- use various plants, grafters and other additives and flavours;
- prepare unflavoured and flavoured cheese products using the milk of different animal species;
- prepare matured (soft, semi-hard, hard) cheeses using the milk of different animal species;
- prepare cottage cheese using the milk of different animal species;
- chop, slice and package cheese products; portion and package cottage cheese;
- accept, rate, clean, treat, check the quality of, store and prepare raw materials (milk from various animal species);
- perform in-production physical, chemical and sensory tests, inspect and rate finished cheeses;
- configure, operate and clean technological equipment and machinery; operate the CIP system;
- organise the water and energy management of the cheese factory;
- comply with and enforce work, fire and environmental safety and hygiene rules related to work processes.

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

7113 Dairy processing worker and dairy product maker
8111 Food and beverage products machine operator

(*) 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: 31 lower secondary partial vocational qualifications, which are based on elementary school qualifications or knowledge elements defined in the professional and examination requirements (hereinafter: entry competences), and may be obtained in non-formal education, special vocational education or the "HÍD II." programme</p> <p>ISCED2011 code: 3</p> <p>NQF level: 3</p> <p>EQF level: 3</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: 15%;">Oral examination</td> <td style="width: 45%;">The basics of food industry businesses</td> <td style="width: 10%; text-align: center;">5</td> <td style="width: 30%; text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Perform in-production physical, chemical and sensory tests or inspect and rate the finished cheese and cottage cheese.</td> <td style="text-align: center;">5</td> <td style="text-align: center;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Professional, economical and independent execution of the technological operations related to various cheese and cottage cheese types (fresh, matured) in full compliance with the labour, fire and environmental safety as well as hygiene regulations.</td> <td style="text-align: center;">5</td> <td style="text-align: center;">60.00</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>			Oral examination	The basics of food industry businesses	5	20.00	Practical examination	Perform in-production physical, chemical and sensory tests or inspect and rate the finished cheese and cottage cheese.	5	20.00	Practical examination	Professional, economical and independent execution of the technological operations related to various cheese and cottage cheese types (fresh, matured) in full compliance with the labour, fire and environmental safety as well as hygiene regulations.	5	60.00	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: 30 % Practice: 70 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		480 hours

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:

10890-12 Operation of food industry businesses
10898-12 Cheese and cottage cheese production

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