

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

31-541-09 Tejtermékgyártó

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

- accept, rate, clean, treat, check the quality of, store and prepare raw materials (milk, cream, cheese products);
- carry out the purging, skimming, fat content conditioning, homogenising, pasteurising and cooling of milk;
- implement production operations of pasteurised milk and dairy products (customer milk, low-milk chocolate milk, pudding types, natural and flavoured yoghurt and kefir, sour cream, cream, natural and flavoured durable products);
- produce butter and butter-type products;
- use various plants, grafters and other additives and flavours;
- produce natural and flavoured fresh, matured, cheese spread and cheese products using the milks of various animals;
- prepare cottage cheese using the milk of different animal species;
- perform in-production physical, chemical and sensory tests, inspect and rate finished products;
- configure, operate and clean technological equipment;
- organise the water and energy management of the milk factory,;
- treat by-products and waste;
- comply with and enforce work, fire and environmental safety and hygiene rules related to work processes,;
- launch and run an enterprise, sell products.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE7113 Dairy processor and dairy product maker
8111 Operator of food and beverage producing machinery**(*) 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:</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: 2021.07.21</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%;">5</td> <td style="width: 10%;"></td> <td style="width: 20%;">20.00</td> </tr> <tr> <td>Practical examination</td> <td>Professional, economical and independent execution of the technological operations related to various dairy products (fresh, sour, curdled, durable goods and butter, cheese, cheese spread, cottage cheese) in full compliance with the labour, fire and environmental safety as well as hygiene regulations.</td> <td>5</td> <td></td> <td>60.00</td> </tr> <tr> <td>Practical examination</td> <td>Perform in-production physical, chemical and sensory tests or inspect and rate the finished product.</td> <td>5</td> <td></td> <td>20.00</td> </tr> <tr> <td colspan="2">Result achieved at the complex vocational examination, expressed in grades.</td> <td>5</td> <td></td> <td></td> </tr> </table>				Oral examination	The basics of food industry businesses	5		20.00	Practical examination	Professional, economical and independent execution of the technological operations related to various dairy products (fresh, sour, curdled, durable goods and butter, cheese, cheese spread, cottage cheese) in full compliance with the labour, fire and environmental safety as well as hygiene regulations.	5		60.00	Practical examination	Perform in-production physical, chemical and sensory tests or inspect and rate the finished product.	5		20.00	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		360 hours
<p>Entry requirements:</p> <ul style="list-style-type: none">- Elementary level school education <p>Vocational requirement modules:</p> <p>10890-12 Operation of food industry businesses 10900-12 Manufacturing dairy products</p> <p>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.</p> <p>National Reference Point – NSZFH – http://nrk.nive.hu</p>		
Head of Examination Organiser: Issue date: 2021.07.21		SEAL