



1. TITLE OF THE PROFESSION

07214010 Kézműves élelmiszerkészítő

2. TRANSLATED TITLE OF THE PROFESSION

Artisinal food producer
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- Produces and sells food mainly to final consumers in small quantities, mainly by artisanal means;
- asserts the artisanal nature of their products in their work;
- carries out vegetable and fruit processing, including preserving and pickling, as well as meat processing (including sausages, crackers, salted and smoked bacon), dairy products, (including yogurt, kefir, cottage cheese, cheese, milk-based drinks), and produces bakery products (including wheat bread, pastries and scones), gingerbread and dry dough;
- professionally manages food production processes in order to ensure safe production conditions;
- maintains product tracking and product safety documents related to the manufacturing of products;
- sell products including by the means of rented table operations;
- carries out their work in compliance with economic principles, quality assurance, food hygiene, technology, fire safety and environmental protection and other relevant regulations (level 4).

4. CLASSIFICATION OF THE VOCATIONAL TRAINING ACCORDING TO THE ISCED FIELDS OF EDUCATION AND TRAINING (ISCED-F)

0721 Food production

(*) Explanatory notes:

¹ In the original language. | ² The translation of the designation is provided for information purposes only. | ³ Fill it out if necessary. The certificate supplement provides additional information on the qualification but have no legal value in itself. The format of the description is in conformity with Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the authority issuing the certificate	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry for Innovation and Technology																		
Level of the certificate (national or international) NQF level: 4 EQF level: 4 Digital Competence Framework level: 3	Grading scale / Pass requirements Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail																		
Certificate number: CXK A Serial number: 123456 Certificate issue date: 2023.12.07	Designation of the theoretical and practical subjects of the vocational qualification examination and their grades according to a five-grade scale <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 5px;"> <tr> <td colspan="3">written</td> </tr> <tr> <td style="width: 80%;">conditions and requirements of food production</td> <td style="width: 10%; text-align: center;">100%</td> <td style="width: 10%; text-align: center;">5</td> </tr> <tr> <td colspan="3">project exercise</td> </tr> <tr> <td>artisanal food production</td> <td style="text-align: center;">100%</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="3">Result of the qualification examination</td> </tr> <tr> <td></td> <td style="text-align: center;">100%</td> <td style="text-align: center;">5</td> </tr> </table>	written			conditions and requirements of food production	100%	5	project exercise			artisanal food production	100%	5	Result of the qualification examination				100%	5
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Access to next level of education/training To secondary education	International agreements																		
Other information concerning the vocational training process																			
Legal basis Government Decree 12/2020 (II. 7.) on the Implementation of the Vocational Education and Training Act, Government Decree 319/2020 (VII. 1.) on the amendment of Government Decree 12/2020 (II. 7.) on the Implementation of the Vocational Education and Training Act, Government Decree 11/2020 (II. 7.) on the Implementation of the Act on Adult Education, Government Decree 292/2023 (VII. 6.) on the amendments to government decrees due to the ex-post impact assessment of the transformation in vocational education and training.																			

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of the sectoral basic training and the theoretical and practical vocational training	Distribution of programme elements in percentage
Total duration of the education/training	400 hours
<p>Entry requirements:</p> <ul style="list-style-type: none">- Educational attainment: primary school completion- Medical fitness requirement: necessary <p>Further information:</p> <p>WRITTEN EXAMINATION EXERCISES During the written examination, the candidate provides an account of the legal regulations of food production, hygiene, quality assurance and occupational safety regulations by answering test questions.</p> <p>PROJECT EXERCISES Producing foodstuffs specified by the examination organiser with artisanal methods. The examination tasks must be defined in such a way that it includes products belonging to the following groups of foodstuffs: - vegetable and fruit processing, preservation - dairy product production - homemade pasta, - bread or pastry, - production of meat-based products. The candidate produces a food product belonging to one of these groups using an artisanal process. During the execution of the task: - selecting the materials necessary for the production of the products, - calculating and measuring material requirements based on the provided recipe, - preparing materials and tools, - producing artisanal food, and documenting the operations performed. Professional discussion with the examination committee.</p> <p>You can find more information on the Programme and System Requirements in the following link: https://ikk.hu This certificate supplement was elaborated in accordance with the programme requirements registered by the minister responsible for VET.</p> <p>National Reference Point: National Office of Vocational Education and Training and Adult Learning: https://nrk.nive.hu</p>	

Head of Examination Organiser: Issue date: 2023.12.07	SEAL
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