

**1. TITLE OF THE PROFESSION**

4 0721 05 08 Hentes és húskészítmény készítő (Húskészítmény gyártó)

2. TRANSLATED TITLE OF THE PROFESSIONButcher and meat product maker (Producer of meat products)
(THIS TRANSLATION HAS NO LEGAL STATUS)**3. PROFILE OF SKILLS AND COMPETENCES**

- carries out the quantity and quality takeover, examination, and documentation of raw materials in the process of secondary meat processing;
- carries out the handover of semi-finished and finished products;
- prepares, measures, chops, supplies machines with material and products, takes off, puts up, collects, carries out simple sub-operations during the production of meat products;
- prepares, measures, chops, supplies machines with material and products, takes off, puts up, collects, carries out simple sub-operations during the production of meat products;
- knows the impact that technological operations make on the quality of meat;
- operates simple meat product manufacturing machines and equipment in a professional and safe way;
- collects, classifies, transports, and manages by-products in accordance with the standards;
- carries out technological operations independently under the direction and supervision of a manager;
- knows and complies with hygiene, quality assurance, work, fire, and environmental protection standards.

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

7111 Meat processor (Meat product manufacturer)

(*) 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

<p>Name and status of the authority issuing the certificate</p>	<p>Name and status of the national /regional authority providing accreditation/recognition of the certificate</p> <p>Ministry for Innovation and Technology</p>																				
<p>Level of the certificate (national or international)</p> <p>NQF level: 3</p> <p>EQF level: 3</p> <p>Digital Competence Framework level: 2</p>	<p>Grading scale / Pass requirements</p> <p>Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail</p> <p>The prerequisite of being eligible to sit for a sectoral basic examination is the successful completion of all the required training courses, or the recognised prior learning should incorporate the requirements of the sectoral basic examination. The prerequisite of being eligible to sit for a vocational examination is the successful completion of all the training courses and the uninterrupted professional practice required. In case the student is required to pass a sectoral basic examination, latter shall be recognised with the following weighting: The result of the basic sectoral examination will be computed into that of the vocational examination with the following weighting: Sectoral basic examination: %, Vocational examination: %</p>																				
<p>Certificate number: CXK A</p> <p>Serial number: 123456</p> <p>Certificate issue date: 2023.12.07</p>	<p>Designation of the theoretical and practical subjects of the sectoral basic examination and the vocational examination and their grades according to a five-grade scale</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Sectoral basic examination : The examination was passed based on recognised prior learning</td> </tr> <tr> <td colspan="2">Vocational examination</td> </tr> <tr> <td colspan="2">project exercise</td> </tr> <tr> <td>Meat product manufacturer project task</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Part 1: The sub-operation of meat product manufacturing and the operation of relating machines and equipment</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Part 2: Cleaning and disinfecting the given area after the operation, complying with the rules</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">Result of the vocational examination in percentage</td> </tr> <tr> <td></td> <td style="text-align: center;">100%</td> </tr> <tr> <td colspan="2">Result of the vocational examination with grades</td> </tr> <tr> <td></td> <td style="text-align: center;">5</td> </tr> </table>	Sectoral basic examination : The examination was passed based on recognised prior learning		Vocational examination		project exercise		Meat product manufacturer project task	5	Part 1: The sub-operation of meat product manufacturing and the operation of relating machines and equipment	5	Part 2: Cleaning and disinfecting the given area after the operation, complying with the rules	5	Result of the vocational examination in percentage			100%	Result of the vocational examination with 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>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.</p>																					

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of the sectoral basic training and the theoretical and practical vocational training	Distribution of the total number of hours of the programme

Total duration of the education/training	360 hours
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Entry requirements:

- Education prerequisite: elementary education or the completion of the Springboard (Döbbantó) Programme
- Occupational health aptitude test: required

Further information:

VOCATIONAL PRACTICAL SUBJECT	HOURS
Basic manufacturing technology operations and relating machinery	12 hour
Production of stuffed, heat-treated meat products	12 hour
Production of meat products with raw stuffing	12 hour
Production of cured products	12 hour
Production of cooking fat, cracklings and bacon	12 hour

VOCATIONAL THEORETICAL SUBJECT	HOURS
Microbiology and quality assurance knowledge	12 hour
Slaughter animal knowledge	12 hour
Basic manufacturing technology operations and relating machinery	12 hour
Production of stuffed, heat-treated meat products	12 hour
Production of meat products with raw stuffing	12 hour
Production of cured products	12 hour
Production of cooking fat, cracklings and bacon	12 hour

Continuous field practice 160 hour

Altogether 304 hour

Link to the Programme and Outcome Requirements and the Programme Curriculum: <https://ikk.hu>

The present certificate supplement was elaborated in compliance with Government Decree 12/2020 (II. 7.) on the implementation of the Act on Vocational Education and Training.

National Reference Point: National Office of Vocational Education and Training and Adult Learning: <https://nrk.nive.hu>

Head of Examination Organiser: Issue date: 2023.12.07	SEAL
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