

**1. TITLE OF THE PROFESSION**

4 0721 05 12 Pék-cukrász (Süteménykészítő részszakma)

**2. TRANSLATED TITLE OF THE PROFESSION**Baker-confectioner (confectionery pastry maker sub-profession)  
(THIS TRANSLATION HAS NO LEGAL STATUS)**3. PROFILE OF SKILLS AND COMPETENCES**

- takes part in the production of confectionery pastries, pastries and fine bakery products;
- measures out necessary raw materials and carries out basic confectionery technology operations during his/her work;
- as for confectionery products, he/she makes sweet pastries;
- makes confectionery and bakery fillings and creams;
- as for bakery products, he/she makes pastries and fine bakery products;
- freezes bakery and confectionery products using up-to-date technologies;
- sets up, operates, and cleans the technological equipment and machinery necessary for his/her work, with cleaning and disinfecting agents used in the food industry;
- manages waste in an environmentally conscious way;
- performs basic administrative tasks in the course of his/her work;
- performs his/her work complying with the rules of work, fire, and environmental protection and hygiene.

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

7114 Baker, confectionery product maker  
7114 Kneader  
7114 Baker of frozen bakery products (bake shop)  
7114 Producer of fine bakery products  
7114 Raw dough preparer  
7114 Pastry maker  
7114 Pretzel maker  
7114 Bakery dough processor  
7114 Bakery dough caster  
7114 Confectionery pastry maker

**(\*) Explanatory notes:**

<sup>1</sup> In the original language. | <sup>2</sup> The translation of the designation is provided for information purposes only. | <sup>3</sup> 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><b>Name and status of the authority issuing the certificate</b></p>	<p><b>Name and status of the national /regional authority providing accreditation/recognition of the certificate</b></p> <p>Ministry for Innovation and Technology</p>										
<p><b>Level of the certificate (national or international)</b></p> <p><b>NQF level:</b> 3</p> <p><b>EQF level:</b> 3</p> <p><b>Digital Competence Framework level:</b> 3</p>	<p><b>Grading scale / Pass requirements</b></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><b>Certificate number:</b> CXK A</p> <p>Serial number: 123456</p> <p><b>Certificate issue date:</b> 2023.12.07</p>	<p><b>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</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2"><b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning</td> </tr> <tr> <td colspan="2"><b>Vocational examination project exercise</b></td> </tr> <tr> <td style="width: 80%;">Producing pastries, fine bakery products, and sweet pastries</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Result of the vocational examination in percentage</td> <td style="text-align: center;">100%</td> </tr> <tr> <td>Result of the vocational examination with grades</td> <td style="text-align: center;">5</td> </tr> </table>	<b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning		<b>Vocational examination project exercise</b>		Producing pastries, fine bakery products, and sweet pastries	5	Result of the vocational examination in percentage	100%	Result of the vocational examination with grades	5
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Result of the vocational examination in percentage	100%										
Result of the vocational examination with grades	5										
<p><b>Access to next level of education/training</b></p> <p>To secondary education</p>	<p><b>International agreements</b></p>										
<p><b>Other information concerning the vocational training process</b></p>											
<p><b>Legal basis</b></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	600 hours

**Entry requirements:**

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

**Further information:**

VOCATIONAL PRACTICAL SUBJECT	HOURS
Baking knowledge (Bakery materials)	12 hour
Baking knowledge (Pastries)	12 hour
Baking knowledge (Fine bakery products)	12 hour
Professional machinery (Bakery equipment)	12 hour
Professional machinery (Machines and equipment for storing and preparing raw materials)	12 hour
Professional machinery (Machines and equipment for preparing surdough and dough)	12 hour
Professional machinery (Machines of dough processing)	12 hour
Professional machinery (Proofers)	12 hour
Professional machinery (Furnaces and ovens)	12 hour
Producing bakery products (Producing pastries and cakes)	12 hour
Confectionery knowledge (Confectionery doughs, sweet pastries)	12 hour
Producing confectionery products (Producing confectionery doughs, sweet pastries)	12 hour

VOCATIONAL THEORETICAL SUBJECT	HOURS
Baking knowledge (Bakery materials)	12 hour
Baking knowledge (Pastries)	12 hour
Baking knowledge (Fine bakery products)	12 hour
Professional machinery (Bakery equipment)	12 hour
Professional machinery (Machines and equipment for storing and preparing raw materials)	12 hour
Professional machinery (Machines and equipment for preparing surdough and dough)	12 hour
Professional machinery (Machines of dough processing)	12 hour
Professional machinery (Proofers)	12 hour
Professional machinery (Furnaces and ovens)	12 hour
Confectionery knowledge (Confectionery doughs, sweet pastries)	12 hour
Producing confectionery products (Producing confectionery doughs, sweet pastries)	12 hour
Continuous field practice	160 hour
Altogether	436 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**

# MONTELA