



1. TITLE OF THE PROFESSION

4 0721 05 11 Pék (Sütőipari és gyorspékcségi munkás)

2. TRANSLATED TITLE OF THE PROFESSION

Baker (Bakery and fast bakery worker)
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- the bakery and fast bakery worker processes, proofs, and bakes the dough, and handles and packs finished products in the bakery;
- divides the doughs of various product groups into weights in accordance with the factory specifications and carries out shaping operations specific to the products;
- treats the surface of the dough, proofs the dough and bakes it under the conditions specified in the bakery instructions;
- handles the finished product in a responsible way, packs it, if necessary, and marks it for the customer;
- works in accordance with the relevant technological and quality assurance standards;
- his/her work is facilitated by bakery machines, equipment and tools, which he/she uses professionally;
- is responsible for complying with technological, hygiene, work safety, and other relevant legal requirements.

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

7114 Baker, confectionery maker
7114 Baker of frozen bakery products (bake shop)
7114 Raw dough preparer
7114 Pretzel baker
7114 Pizza producer
7114 Bakery dough processor
7114 Bakery dough caster

(*) 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 project exercise</td> </tr> <tr> <td style="width: 80%;">Tasks of bakery dough processing, proofing, baking, and of handling finished products</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>	Sectoral basic examination : The examination was passed based on recognised prior learning		Vocational examination project exercise		Tasks of bakery dough processing, proofing, baking, and of handling finished products	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>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	480 hours

Entry requirements:

- Education prerequisite: elementary education or the completion of the Springboard (Döbbantó) Programme

Further information:

VOCATIONAL PRACTICAL SUBJECT	HOURS
Baking knowledge (Bakery materials)	12 hour
Baking knowledge (Stages of bakery technology)	12 hour
Professional machinery (Bakery equipment)	12 hour
Professional machinery (Machines of dough processing)	12 hour
Professional machinery (Proofers)	12 hour
Professional machinery (Furnaces and ovens)	12 hour
Production of bakery products (Technological operations)	12 hour

VOCATIONAL THEORETICAL SUBJECT	HOURS
Baking knowledge (Bakery materials)	12 hour
Baking knowledge (Stages of bakery technology)	12 hour
Professional machinery (Bakery equipment)	12 hour
Professional machinery (Machines of dough processing)	12 hour
Professional machinery (Proofers)	12 hour
Professional machinery (Furnaces and ovens)	12 hour

Continuous field practice 160 hour

Altogether 316 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