



1. TITLE OF THE PROFESSION

07214009 Borász

2. TRANSLATED TITLE OF THE PROFESSION

Winemaker

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- the winemaker is a professional competent in winemaking and skilled in the use of specialist technology;
- carries out fermentation and the treatment and evaluation of the fermented new wine; bottles the finished wine according to market requirements;
- maintains and operates the machinery and equipment used in winemaking operations;
- carries out basic laboratory tests required in the course of specialist technology, is able to interpret the results of the tests, plans and carries out the necessary technological steps based on the test results;
- organises wine tastings and wine presentations based on his/her professional knowledge;
- works in accordance with the principles of economy, quality assurance, food hygiene, as well as with technology, fire, and environmental protection and other relevant standards, and according to good manufacturing practice (GMP);
- applies hygiene and quality assurance rules in the cellar and during winemaking;
- carries out analytical measurements and organoleptic tests to monitor the development of the wine;
- prepares wine for bottling;
- bottles wine using various methods and techniques;
- professionally manages by-products and waste arising in the winery.

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: 4	Grading scale / Pass requirements Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail															
Certificate number: CXX 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%;">Oenological knowledge</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>Practical examination with a professional discussion, and the presentation of an examination wine and its production</td> <td style="text-align: center;">100%</td> <td style="text-align: center;">5</td> </tr> <tr> <td>Result of the qualification examination</td> <td style="text-align: center;">100%</td> <td style="text-align: center;">5</td> </tr> </table>	written			Oenological knowledge	100%	5	project exercise			Practical examination with a professional discussion, and the presentation of an examination wine and its 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 prerequisite: elementary education- Medical fitness requirement: required <p>Further information:</p> <p>WRITTEN EXAMINATION EXERCISES Qualitative and quantitative takeover and processing of grapes; fermentation – fermentation technology; wine treatments – clarification and stabilisation processes; wine ageing – wine bottling; wine testing methods – oenological analysis; environmental protection – winemaking by-product utilisation; oenological hygiene – quality assurance tasks</p> <p>PROJECT EXERCISES Examination part 1 – Professional discussion and practical work; the examinee must present the machinery used in the course of the technology, demonstrate their technological assembly and setting. Examination part 2 – Presenting the making of an examination wine. Produces bottled wine and finished products suitable for marketing in accordance with the professional, technological and commercial rules in force. Conducts a technical discussion with the examination board.</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

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