



1. TITLE OF THE PROFESSION

07214011 Kézműves sörgyártó

2. TRANSLATED TITLE OF THE PROFESSION

Craft beer producer
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- the craft beer producer performs the tasks assigned to him/her in a brewery or even runs his/her own craft brewery;
- takes part in the preparation, production, and finishing processes of brewing;
- orders and qualifies the raw materials, auxiliary and ancillary materials required for the production of beer, carries out daily production, performs technical calculations, operates machinery, maintains quality assurance documentation, tests and qualifies semi-finished and finished products;
- cares for safe working, complying with excise, hygiene, labour, fire, and environmental regulations;
- maintains good working relationship with suppliers, customers, authorities;
- is open to innovation, new flavours, technologies, professional trends;
- is able to take part in the development of new products using his/her technological knowledge and sophisticated senses;
- continuously develops his/her professional knowledge, is open and cooperative with his/her companions, makes well-established decisions;
- carries out the examination and assessment of raw materials;
- carries out brewhouse operations: performs and controls mashing procedures, mash filtration, hop boiling, hop filtration;
- manages the wort, calculates the brewhouse output, performs professional calculations;
- conducts traditional or modern fermentation; conducts secondary fermentation;
- performs the filtration, stabilisation, and keging of the beer;
- tests and qualifies semi-finished and finished products;
- cares for the professional handling of arising by-products and waste.

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: | | 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"> <tr> <td colspan="3">written</td> </tr> <tr> <td>craft beer production, technological and mechanical knowledge</td> <td>100%</td> <td>5</td> </tr> <tr> <td colspan="3">project exercise</td> </tr> <tr> <td>complex work; practical demonstration of craft brewing and oral problem-solving exercises</td> <td>100%</td> <td>5</td> </tr> <tr> <td>Result of the qualification examination</td> <td>100%</td> <td>5</td> </tr> </table> | | written | | | craft beer production, technological and mechanical knowledge | 100% | 5 | project exercise | | | complex work; practical demonstration of craft brewing and oral problem-solving exercises | 100% | 5 | Result of the qualification examination | 100% | 5 |
| written | | | | | | | | | | | | | | | | | | |
| craft beer production, technological and mechanical knowledge | 100% | 5 | | | | | | | | | | | | | | | | |
| project exercise | | | | | | | | | | | | | | | | | | |
| complex work; practical demonstration of craft brewing and oral problem-solving exercises | 100% | 5 | | | | | | | | | | | | | | | | |
| Result of the qualification examination | 100% | 5 | | | | | | | | | | | | | | | | |
| Access to next level of education/training To higher 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 | 520 hours |
| <p>Entry requirements:</p> <ul style="list-style-type: none">- Educational prerequisite: secondary education- Medical fitness requirement: required <p>Further information:</p> <p>WRITTEN EXAMINATION EXERCISES The examinee solves a complex task sheet, which includes tasks related to the knowledge of technology, machinery, work, fire, and environmental protection, hygiene and excise.</p> <p>PROJECT EXERCISES Performing specific subtasks of beer production: examining and qualifying raw materials, semi-finished or finished products; performing certain operations with the use of machinery and equipment, and performing the control of the operations. Professional 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

SEAL