


1. TITLE OF THE PROFESSION

07214016 Vincellér

2. TRANSLATED TITLE OF THE PROFESSION

Vinedresser

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- the vinedresser is a professional competent in the care of vines and the management of vineyards, and skilled in the use of specialist technology;
- plans and carries out or has carried out phytotechnological and agrotechnological vineyard works and tasks;
- makes vine grafts, is familiar with the operation of grape nurseries;
- plans a vineyard, plants vines;

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- manages and operates small machinery and equipment belonging to the vineyard;
- prepares a plant protection plan, carries out plant protection;
- monitors the ripening process of the grapes, prepares a harvesting plan;
- 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;
- 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).

4. CLASSIFICATION OF THE VOCATIONAL TRAINING ACCORDING TO THE ISCED FIELDS OF EDUCATION AND TRAINING (ISCED-F)

 $0721\ {\rm Food}\ {\rm production}$

(*) Explanatory notes:

 1 In the original language. \mid^2 The translation of the designation is provided for information purposes only. \mid^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	Grading scale / Pass requirements Five -grade: 5 excellent 4 good
Digital Competence Framework level: 4	3 satisfactory 2 pass 1 fail
Certificate number: CXK A	Designation of the theoretical and practical subjects of the vocational qualification examination and their grades according to a five-grade scale
Serial number: 123456	written
Certificate issue date: 2023.12.07	Vine-growing knowledge 100% 5
	project exercise Oral-practical examination / presentation of a home-grown and nurtured vine 100% 5 Result of the qualification examination 100% 5
Access to next level of education/training	International agreements
To secondary education	
Other information concerning the vocational training	g process
Legal basis	
Education and Training Act, Government Decree 11/2020 (II. 7.) on the Implementation of the	ernment Decree $12/2020$ (II. 7.) on the Implementation of the Vocational

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

Entry requirements:

- Educational prerequisite: elementary education
- Medical fitness requirements: required

Further information:

WRITTEN EXAMINATION EXERCISES

Explanatory, multiple-choice, professional counting tasks. Topics: Agro- and phytotechnological operations; Production of grape propagation material; Establishment and maintenance of a vineyard; Plant protection for grapes; Grape harvesting and processing; Environmental protection – chemical handling; Vineyard quality assurance tasks, professional law.

PROJECT EXERCISES

1. Presentation of the activities applied in viticulture technology. Orally describes the botanical and cultivation effects and implications of phyto- and/or agrotechnological operations, their order in the production process and in the vegetation calendar, the role of any machinery and equipment used, their parts and operation, the relevant regulations, the rules of health and safety, and the rules of chemical handling. 2. Presentation of a home-grown and nurtured vine. Handles and nurtures the grape vines, keeps a plant care diary of his/her work, collects material on the vines he/she cares for. Reports to the examination board on his/her professional studies and work during the training period. Conducts a professional discussion with the examination board on the technology of viticulture.

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.

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

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