

**1. TITLE OF THE PROFESSION**

07214018 Pálinkakészítő

2. TRANSLATED TITLE OF THE PROFESSION

Pálinka (Hungarian fruit brandy) brewer
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- a pálinka brewer is a professional in the field of fruit brandy making and distilling, skilled in the use of specialised technology;
- prepare and ferment the mash, treat and distil the fermented mash, mature the raw – fruit or wine – spirit, and bottle the finished pálinka in a form suitable for market requirements;
- operate and maintain the machinery and equipment used in distilling operations;
- carry out the basic laboratory tests required for the specialised technology, interpret the results of his/her measurements, plan and carry out the necessary technological steps on the basis of the results of his/her measurements;
- be familiar with and apply the legislation and regulations in force concerning the taxation and accounting of excise products;
- organise pálinka tastings and demonstrations on the basis of his/her basic professional knowledge;
- perform his/her work in accordance with the principles of economy, quality assurance, food hygiene, technology, fire prevention, environmental protection and other relevant standards, and in compliance with good manufacturing practice (GMP);
- professionally manage by-products and waste from the production of pálinka.

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 of Culture and Innovation																		
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: CXK A Serial number: 123456 Certificate issue date: 2024.02.21	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%;">Palinka brewing competences</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 exam with a professional discussion and demonstration of the test pálinka and its preparation</td> <td style="text-align: center;">100%</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="3">Result of the qualification examination</td> </tr> <tr> <td></td> <td style="text-align: center;">100%</td> <td style="text-align: center;">5</td> </tr> </table>	written			Palinka brewing competences	100%	5	project exercise			Practical exam with a professional discussion and demonstration of the test pálinka and its preparation	100%	5	Result of the qualification examination				100%	5
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Result of the qualification examination																			
	100%	5																	
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

Entry requirements:

- Primary education
- Health aptitude test: required

Further information:

WRITTEN EXAMINATION EXERCISES

A complex written task, which includes essay questions, multiple-choice tasks, basic technical calculation tasks

Knowledge of base materials, mash preparation

Fermentation – fermentation technology

Distillation technology and equipment

Maturation, handling and bottling of pálinka

Analytical and organoleptic methods for the testing of pálinka

Knowledge of legislation regarding environmental protection – by-product utilisation

Industrial hygiene – quality assurance tasks

PROJECT EXERCISES

Part 1 – practical examination with professional discussion

Knowledge of technologies

General knowledge of the products and the applicable legislation

Part 2 – demonstration of the test pálinka and its preparation

Knowledge of professional materials

Calculation tasks

Knowledge of technologies

Packaging marking

General knowledge of the products and the applicable legislation

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: 2024.02.21

SEAL