

**1. TITLE OF THE PROFESSION**

4 0721 05 14 Szőlész-borász

**2. TRANSLATED TITLE OF THE PROFESSION**

Viticulturist-oenologist

(THIS TRANSLATION HAS NO LEGAL STATUS)

**3. PROFILE OF SKILLS AND COMPETENCES**

- perform vine-stock planting and vineyard work activities;
- make white, rosé, light red and red wines;
- track the ripening process of grapes and prepare for harvesting, being acquainted with the most important international and Carpathian Basin grape varieties;
- process, prepare and ferment the harvested fruits in accordance with the defined technological goals;
- treat and age fermented new wines;
- bottle the wines according to market requirements and carry out the tasks necessary to obtain the marketing authorisation;
- handle and operate the machines and equipment used in wine-making and for grape processing;
- carry out basic viticulture and oenology laboratory tests and analyses;
- lead wine tasting tours and make presentations, demonstrating their oenological knowledge.

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

6114 Grapes and fruit grower

**(\*) Explanatory notes:**

<sup>1</sup> In the original language. | <sup>2</sup> The translation of the designation is provided for information purposes only. | <sup>3</sup> 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><b>Name and status of the authority issuing the certificate</b></p>	<p><b>Name and status of the national /regional authority providing accreditation/recognition of the certificate</b></p> <p>Ministry for Innovation and Technology</p>																				
<p><b>Level of the certificate (national or international)</b></p> <p><b>NQF level:</b> 4</p> <p><b>EQF level:</b> 4</p> <p><b>Digital Competence Framework level:</b> 4</p>	<p><b>Grading scale / Pass requirements</b></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><b>Certificate number:</b> CXK A</p> <p>Serial number: 123456</p> <p><b>Certificate issue date:</b> 2024.04.15</p>	<p><b>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</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2"><b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning</td> </tr> <tr> <td colspan="2"><b>Vocational examination</b></td> </tr> <tr> <td colspan="2"><b>central interactive</b></td> </tr> <tr> <td>Professional knowledge of winemaking</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2"><b>project exercise</b></td> </tr> <tr> <td>Winemaker-winemaker project task</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">Result of the vocational examination in percentage</td> </tr> <tr> <td></td> <td style="text-align: center;">100%</td> </tr> <tr> <td colspan="2">Result of the vocational examination with grades</td> </tr> <tr> <td></td> <td style="text-align: center;">5</td> </tr> </table>	<b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning		<b>Vocational examination</b>		<b>central interactive</b>		Professional knowledge of winemaking	5	<b>project exercise</b>		Winemaker-winemaker project task	5	Result of the vocational examination in percentage			100%	Result of the vocational examination with grades			5
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<p><b>Access to next level of education/training</b></p>	<p><b>International agreements</b></p>																				
<p><b>Other information concerning the vocational training process</b></p>																					
<p><b>Legal basis</b></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 95/2021 (II. 27.) on the Amendment of Certain Government Decrees Relating to Vocational Education and Training and Adult Training, Act LXXX of 2019 on 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	2054 hours

**Entry requirements:**

- Educational prerequisite: elementary school qualification
- Occupational aptitude test shall be passed

**Further information:**

VOCATIONAL PRACTICAL SUBJECT	HOURS
Food inspection	12 hour
Foundation course	12 hour
Labour safety and hygiene	12 hour
Sub-sector specialisation	12 hour
The vine and its environment	12 hour
Basics of vine-stock planting	12 hour
Grapevine care knowledge	12 hour
Grape processing, grape must treatment	12 hour
Fermenting	12 hour
Treating and bottling the wines	12 hour
Sparkling wines	12 hour
Other tasks related to oenology	12 hour
Basic measurements in vitiviculture	12 hour
Professional machinery in vitiviculture	12 hour

VOCATIONAL THEORETICAL SUBJECT	HOURS
Vocational knowledge	12 hour
Vocational foreign language knowledge	12 hour
Food knowledge	12 hour
Basic technical knowledge	12 hour
Labour safety and hygiene	12 hour
The vine and its environment	12 hour
Basics of vine-stock planting	12 hour
Grapevine care knowledge	12 hour
Grape processing, grape must treatment	12 hour
Fermenting	12 hour
Treating and bottling the wines	12 hour
Sparkling wines	12 hour
Other tasks related to oenology	12 hour
Basic measurements in vitiviculture	12 hour
Professional machinery in vitiviculture	12 hour
Portfolio preparation	12 hour
Economic and business knowledge	12 hour

Continuous field practice	160 hour
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Altogether	532 hour
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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: 2024.04.15

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