



1. TITLE OF THE PROFESSION

07214014 Sütő- és cukrászipari szakember

2. TRANSLATED TITLE OF THE PROFESSION

Bakery and confectionery industry specialist
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- the bakery and confectionery industry specialist calculates and measures the necessary raw materials, carries out basic confectionery operations and prepares semi-finished and finished confectionery products;
- performs simple decorative operations on products as required;
- prepares breads, bakery and fine bakery goods using traditional and modern procedures;
- prepares snack, cake and tea cake goods;
- freezes and delays the rising of bakery products in line with modern technologies;
- installs, operates and cleans the technological equipment and machinery required for their work with the use of cleaning and disinfecting agents used in the food industry;
- manages waste in compliance with environmental regulations and performs work in an environmentally responsible manner;
- applies procedures based on HACCP principles, manages HACCP documents;
- works in line with the principles of economy, quality assurance, food hygiene, technology, fire safety, environmental protection and other relevant standards.

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

(*) 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: 2024.06.24	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%;">Presenting how to make bakery and confectionery products and handle the machines and equipment, presenting the applicable labour safety and hygiene standards, carrying out technical calculation exercises</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>Preparation of bakery and confectionery industry goods</td> <td style="text-align: center;">100%</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">Result of the qualification examination</td> <td style="text-align: center;">100% 5</td> </tr> </table>			written			Presenting how to make bakery and confectionery products and handle the machines and equipment, presenting the applicable labour safety and hygiene standards, carrying out technical calculation exercises	100%	5	project exercise			Preparation of bakery and confectionery industry goods	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 Advancement to the next level of education/training	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	600 hours
<p>Entry requirements:</p> <ul style="list-style-type: none">- Educational attainment: primary school qualification- Medical fitness requirement: necessary <p>Further information:</p> <p>WRITTEN EXAMINATION EXERCISES</p> <p>Delineation of the preparation of bakery industry goods Presentation of the preparation of confectionery goods typical to the trade, operations involved in the preparation of confectionery goods (snacks, cakes, tea cakes, ice creams, parfaits, crèmes, bonbons) and the production of semi-finished products. Describing with the use of a diagram (drawing, photograph), the handling, cleaning and health and safety requirements of a baking machine and a confectionery machine Professional calculation tasks: calculating the material requirements of one bakery and one confectionery product, based on the specified quantity of the product and specified product composition.</p> <p>PROJECT EXERCISES</p> <p>A.) Completion of a single task from a list of tasks B.) Production of two types of confectionery products in a specified number, using the materials provided or self-determined proportion of materials Professional discussion with the examination committee</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:
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