



1. TITLE OF THE PROFESSION

4 0721 05 12 Pék-cukrász

2. TRANSLATED TITLE OF THE PROFESSION

Baker and confectioner
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- calculate and measure the necessary raw materials, carry out basic confectionery operations;
- carry out simple decorating operations on products as required;
- make ice cream, parfait and cream cups;
- make breads, pastries and fine bakery products using traditional and modern baking methods and techniques;
- make products that meet specific nutritional needs, based on the given ingredients and technologies;
- check and document the quality of raw materials and finished products;
- set up, operate and keep clean the technological equipment and machines required for their work with detergents and disinfectants used in the food industry;
- manage waste in accordance with environmental standards and carry out their work in an environmentally conscious manner;
- perform their work observing and enforcing the principle of economy, quality assurance, food hygiene, technology, fire, labour and environmental regulations and other relevant standards.

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

7114 Baker, confectionery product maker
5135 Confectioner

(*) 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

<p>Name and status of the authority issuing the certificate</p>	<p>Name and status of the national /regional authority providing accreditation/recognition of the certificate</p> <p>Ministry for Innovation and Technology</p>																				
<p>Level of the certificate (national or international)</p> <p>NQF level: 4</p> <p>EQF level: 4</p> <p>Digital Competence Framework level: 4</p>	<p>Grading scale / Pass requirements</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: 10%, Vocational examination: 90%</p>																				
<p>Certificate number: CXK A</p> <p>Serial number: 123456</p> <p>Certificate issue date: 2023.12.07</p>	<p>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</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Sectoral basic examination : The examination was passed based on recognised prior learning</td> </tr> <tr> <td colspan="2">Vocational examination</td> </tr> <tr> <td colspan="2">central interactive</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="text-align: center;">5</td> </tr> <tr> <td colspan="2">project exercise</td> </tr> <tr> <td>Making bakery and confectionery products and preparing a portfolio</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>	Sectoral basic examination : The examination was passed based on recognised prior learning		Vocational examination		central interactive		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	5	project exercise		Making bakery and confectionery products and preparing a portfolio	5	Result of the vocational examination in percentage			100%	Result of the vocational examination with grades			5
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<p>Access to next level of education/training</p> <p>To higher education</p>	<p>International agreements</p>																				
<p>Other information concerning the vocational training process</p>																					
<p>Legal basis</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, 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	3 years

Entry requirements:

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

Further information:

VOCATIONAL PRACTICAL SUBJECT	HOURS
Food inspection	12 hour
Foundation practices	12 hour
Labour safety and hygiene	12 hour
Sub-sector specialisation	12 hour
Baking industry knowledge	12 hour
Professional machines	12 hour
Making bakery products	12 hour
Quality control and assurance	12 hour
Confectionery knowledge	12 hour
Making confectionery products	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
Baking industry knowledge	12 hour
Professional machines	12 hour
Quality control and assurance	12 hour
Confectionery knowledge	12 hour
Making confectionery products	12 hour
Economic and business knowledge	12 hour
Portfolio preparation	12 hour

Continuous field practice 160 hour

Altogether 424 hour

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: 2023.12.07

SEAL