



1. TITLE OF THE PROFESSION

5 0721 05 03 Élelmiszer-ellenőrzési technikus

2. TRANSLATED TITLE OF THE PROFESSION

Food inspection technician
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- carry out standardised tests by means of measurement procedures for the analytical, microbiological, organoleptic and qualitative analysis of raw materials and additives, semi-finished and finished products and their packaging materials, or of instruments and materials in contact with foodstuffs;
- process and evaluate the data and classify the test samples on the basis of the results;
- detect, by analysing the tests carried out, potential pathogens, chemical substances, including residues of pesticides and veterinary drugs, additives, hazardous substances from contaminated environment, and, if necessary, classify them as unfit for human consumption;
- follow the latest development trends and incorporate them into their own work;
- carry out their work in accordance with the principles of economy, quality assurance, food hygiene, technology, fire safety, labour safety, environmental and other relevant standards, and ensure their enforcement;
- order to carry out/carry out sampling, sample preparation and sub-sample testing processes related to food inspection tasks;
- prepare and carry out tests for the determination and identification of microorganisms;
- draw up testing plans for the various tasks carried out within the food testing laboratory;
- prepare test reports to document the results of food tests;
- determine the equipment and chemicals required for the operation of the testing laboratory;
- draw up an inspection programme/plan for the inspection of the operational and technological processes.

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

3113 Food industry technician

(*) 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: 5 EQF level: 5 Digital Competence Framework level: 6	Grading scale / Pass requirements Five -grade: 5 excellent 4 good 3 satisfactory 2 pass 1 fail 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%														
Certificate number: CXK A Serial number: 123456 Certificate issue date: 2023.12.07	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 Sectoral basic examination : The examination was passed based on recognised prior learning Vocational examination <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 5px;"> <tr> <td colspan="2">central interactive</td> </tr> <tr> <td style="width: 80%;">Food testing knowledge</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">project exercise</td> </tr> <tr> <td>Food testing and results documentation</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2"> </td> </tr> <tr> <td>Result of the vocational examination in percentage</td> <td style="text-align: center;">100%</td> </tr> <tr> <td>Result of the vocational examination with grades</td> <td style="text-align: center;">5</td> </tr> </table>	central interactive		Food testing knowledge	5	project exercise		Food testing and results documentation	5			Result of the vocational examination in percentage	100%	Result of the vocational examination with grades	5
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Access to 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, Act LXXX of 2019 on Vocational Education and Training.															

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE SUPPLEMENT

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	2129 hours

Entry requirements:

- Educational prerequisite: elementary school qualification
- Educational prerequisite for vocational education and training built on secondary school-leaving examination: secondary school-leaving certificate
- 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
Food analytics	12 hour
Organoleptic tests	12 hour
Food microbiology	12 hour
Food industry technologies	12 hour
Quality control	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
Food analytics	12 hour
Organoleptic tests	12 hour
Food microbiology	12 hour
Food industry technologies	12 hour
Portfolio	12 hour
Economic and business knowledge	12 hour
Quality assurance	12 hour
Quality control	12 hour
Continuous field practice	160 hour
Altogether	424 hour

Link to the Training and Outcome Requirements and the Programme Plans: <https://ikk.hu>

The present diploma 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