

**1. TITLE OF THE PROFESSION**

4 0721 05 02 Édességkészítő

2. TRANSLATED TITLE OF THE PROFESSION

Sweets maker

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- carry out technological and production calculations at workflow level;
- receive, store and prepare raw materials for production;
- check the technical condition of tools and equipment, carry out the necessary maintenance tasks, take into consideration, observe and enforce labour safety and safety technology rules and regulations during installation/use;
- produce and store products in accordance with the technological rules in force;
- keep records and documentation related to the work processes and under their scope of responsibility up-to-date, transparent and traceable, in accordance with the requirements of quality assurance systems;
- make semi-finished and finished confectionery products in accordance with the technological instructions, then pack and store them appropriately;
- carry out key quality control tests on raw materials and products;
- set and operate the machines, equipment and tools during the manufacture of products;
- 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.

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

7114 Baker, confectionery maker

7114 Chocolate bonbon maker (manual); Sweets and candy filling maker; Candy maker; Candy melting machine operator; Chocolate figure maker; Chocolate bar maker; Chocolate product maker; Dessert maker; Chocolate coating machine operator; Confectionery maker; Brittle maker; Gum drop maker; Ice cream maker; Cocoa press operator; Cocoa butter temperer; Caramel maker; Coffee and coffee substitute manufacturer; Coffee and cocoa bean roaster operator; Biscuit and wafer maker; Cognac cherry bonbon maker (manual); Marzipan maker; Marzipan molder; Honey-based product maker; Gingerbread maker; Wafer machine operator; Nougat temperer; Wafer and ice cream cone maker; Wafer maker; Wafer baking machine operator; Christmas fondant candy maker; Tea cake maker; Winter ice cream maker; Cake decorator; Ice cream cone maker; Honeycomb and candyfloss maker; Candyfloss maker

(*) 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: 2023.11.23</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>Sweets making technology knowledge and operation of confectionery machines</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">project exercise</td> </tr> <tr> <td>Sweets making and portfolio</td> <td style="text-align: center;">5</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>	Sectoral basic examination : The examination was passed based on recognised prior learning		Vocational examination		central interactive		Sweets making technology knowledge and operation of confectionery machines	5	project exercise		Sweets making and 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>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, 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	2074 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 practices	12 hour
Labour safety and hygiene	12 hour
Sub-sector specialisation	12 hour
Professional machines	12 hour
Sweets making	12 hour
Quality control and assurance	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
Confectionery knowledge	12 hour
Professional machines	12 hour
Quality control and assurance	12 hour
Economic and business knowledge	12 hour
Portfolio making	12 hour

Continuous field practice 160 hour

Altogether 364 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: 2023.11.23

SEAL