



1. TITLE OF THE PROFESSION

5 1013 23 02 5 1013 23 02

2. TRANSLATED TITLE OF THE PROFESSION

Confectionery technician
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

A typical holder of the certificate is able to:

- performs and manages purchasing, storage, production and sales activities in confectioneries;
- bakes confectionery (sweet, salty products, snacks, cream pastry), prepares ice cream of different flavours, bonbons, traditional confectionery products and occasional decorated confectioneries;
- coordinates and controls the various production processes;
- takes into account the specifications for the production of confectionery products appropriate for special dietary purposes and modifies the recipes accordingly;
- ensures the diversity of confectionery products in terms of taste and pays attention to their aesthetic appearance;
- takes into account the needs of customers when designing the product range;
- he/she is responsible for the quality and quantity of confectionery products and ensures that delivery times are respected;
- uses and organises the maintenance of tools, machinery, equipment and appliances used during the baking of confectionery products;
- works in coordination with the confectionery and bakery staff;
- coordinates the main and secondary processes of the confectionery;
- develops the confectionery's business policy and marketing strategy, maintains business and customer relations;
- plans, manages, coordinates and controls the operation of the confectionery;
- carries out sales activities, handles customer feedback and complaints, considers suggestions and continuously maintains appropriate stock levels;
- uses professional software programmes for stock management, pricing and inventory;
- observes and enforces the observance of ethical, food safety, health and environmental rules related to the catering industry.

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

1332 Restaurant manager
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

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 successful completion of all the required training courses is a prerequisite for admission to the sectoral basic examination. The successful completion of all the required training courses and the continuous field practice is a prerequisite for admission to the vocational examination. The result of the basic sectoral examination will be computed into that of the vocational examination with the following weighting: Sectoral basic examination: 20%, Vocational examination: 80%																				
Certificate number: CXK A Serial number: 123456 Certificate issue date: 2021.10.11	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 <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Sectoral basic examination</td> <td style="width: 20%; text-align: center;">passed</td> </tr> <tr> <td colspan="2">Vocational examination</td> </tr> <tr> <td colspan="2">central interactive</td> </tr> <tr> <td>Tasks of a catering unit related to business, management and marketing</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">project exercise</td> </tr> <tr> <td>Confectionery technician 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>	Sectoral basic examination	passed	Vocational examination		central interactive		Tasks of a catering unit related to business, management and marketing	5	project exercise		Confectionery technician project task	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 To secondary school	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,																					

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	2096 hours

Entry requirements:

- Educational attainment: elementary school qualification
- Aptitude requirements: the requirements of the occupational and career aptitude test shall be met

Further information:

VOCATIONAL PRACTICAL SUBJECT	HOURS
ICT in the catering industry	12 hour
Basics of production, sales and tourism	12 hour
Preparation of work processes	12 hour
Knowledge on the use and programming of confectionery pieces of equipment and machines	12 hour
Baking confectionery products	12 hour
Finishing the baking process and decorating the finished confectionery products	12 hour
Material management–administration–itemized account of the materials used	12 hour
Business management	12 hour
Marketing and protocol	12 hour
Special vocational competences	12 hour

VOCATIONAL THEORETICAL SUBJECT	HOURS
Vocational knowledge	12 hour
Vocational foreign language knowledge	12 hour
The world of work	12 hour
Basics of production, sales and tourism	12 hour
Material management–administration–itemized account of the materials used	12 hour
Business management	12 hour
Marketing and protocol	12 hour

Continuous field practice 160 hour

Altogether 364 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: 2021.10.11

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