



**1. TITLE OF THE PROFESSION**

4 0721 05 08 Hentes és húskészítmény készítő

**2. TRANSLATED TITLE OF THE PROFESSION**

Butcher and meat products maker  
(THIS TRANSLATION HAS NO LEGAL STATUS)

**3. PROFILE OF SKILLS AND COMPETENCES**

- debone, chop and package meat in the slaughterhouse during primary processing;
- make cooked, cooked-smoked, salted-cured, ripened meat products, red meat, ham, sausages and salami from the prepared meat;
- perform meat processing work independently while carrying out quality and quantity checks;
- communicate properly and carry out their work in a customer-centric manner;
- install and use the machines and pieces of equipment properly and in accordance with the rules;
- keep and manage documentation in a transparent and traceable manner during the work processes;
- carry out their work independently while complying with labour, environmental and safety regulations;
- handle and process live animals and raw materials, verifying their quality and quantity, then chop, weight, mix, stuff, heat-treat and package the products in a small-scale or large-scale industrial environment.

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

7111 Meat processing worker  
8111 Food, beverage products machine operator  
5113 Shop salesperson (butcher, salesperson)

**(\*) Explanatory notes:**

<sup>1</sup> In the original language. | <sup>2</sup> The translation of the designation is provided for information purposes only. | <sup>3</sup> 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><b>Name and status of the authority issuing the certificate</b></p>	<p><b>Name and status of the national /regional authority providing accreditation/recognition of the certificate</b></p> <p>Ministry for Innovation and Technology</p>																				
<p><b>Level of the certificate (national or international)</b></p> <p><b>NQF level:</b> 4</p> <p><b>EQF level:</b> 4</p> <p><b>Digital Competence Framework level:</b> 4</p>	<p><b>Grading scale / Pass requirements</b></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><b>Certificate number:</b> CXK A</p> <p>Serial number: 123456</p> <p><b>Certificate issue date:</b> 2023.12.07</p>	<p><b>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</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2"><b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning</td> </tr> <tr> <td colspan="2"><b>Vocational examination</b></td> </tr> <tr> <td colspan="2"><b>central interactive</b></td> </tr> <tr> <td style="width: 80%;">Butcher and meat products maker central interactive examination</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2"><b>project exercise</b></td> </tr> <tr> <td>Butcher and meat products maker 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>	<b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning		<b>Vocational examination</b>		<b>central interactive</b>		Butcher and meat products maker central interactive examination	5	<b>project exercise</b>		Butcher and meat products maker project task	5	Result of the vocational examination in percentage			100%	Result of the vocational examination with grades			5
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<p><b>Access to next level of education/training</b></p>	<p><b>International agreements</b></p>																				
<p><b>Other information concerning the vocational training process</b></p>																					
<p><b>Legal basis</b></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	2079 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
Basic production technology operations and machines	12 hour
Chopping, deboning side meat	12 hour
Chopping, deboning cattle	12 hour
Chopping, deboning poultry (chicken, turkey, goose and duck)	12 hour
Commercial sales	12 hour
Pig-slaughtering technologies	12 hour
Cattle-slaughtering technologies	12 hour
Poultry-slaughtering technologies	12 hour
Production of stuffed, heat-treated meat products	12 hour
Production of meat products with raw stuffing	12 hour
Production of cured products	12 hour
Production of cooking fat, cracklings and bacon	12 hour
Finished product testing	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
Microbiology and quality assurance knowledge	12 hour
Slaughter animal knowledge	12 hour
Slaughter technology basic operations and machines	12 hour
Basic production technology operations and machines	12 hour
Operational and technological calculations	12 hour
Production of stuffed, heat-treated meat products	12 hour
Production of meat products with raw stuffing	12 hour
Production of cured products	12 hour
Production of cooking fat, cracklings and bacon	12 hour
Economic and business knowledge	12 hour
Continuous field practice	160 hour
Altogether	544 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

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