



1. TITLE OF THE PROFESSION

4 1013 23 01 Cukrász

2. TRANSLATED TITLE OF THE PROFESSION

Confectioner

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- bake confectionery (sweet, salty products, snacks, cream pastries), prepare ice cream of different flavours, bonbons, traditional confectionery products and decorated confectioneries for special occasions;
- prepare and bake confectionery products of the highest quality in terms of appearance, quality of ingredients and taste;
- keep in mind the needs of customers and follow confectionery trends, new technological solutions and varied, innovative methods;
- calculate the quantity of ingredients, order the goods, carry out stock management activities, calculate the selling price of semi-finished and finished products using software programmes;
- use confectionery tools, machines and equipment in a professional manner;
- comply with labour safety, environmental, hygiene and food safety regulations;
- work as part of a team and cooperate with other parties involved in the work;
- continuously develop his/her knowledge and follow the latest food technology solutions on the Internet and by enrolling in training courses;
- communicate at a basic level in a foreign language as well as present products and read professional publications in a foreign language;
- continuously develop his/her knowledge and follow the latest food technology solutions on the Internet and by enrolling in training courses.

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

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: 5</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: 20%, Vocational examination: 80%</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>Confectioner professional knowledge</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">project exercise</td> </tr> <tr> <td>Confectioner project assignment</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		Confectioner professional knowledge	5	project exercise		Confectioner project assignment	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 secondary school</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
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Entry requirements:

- Educational prerequisite: elementary school qualification
- Aptitude requirements: occupational and career aptitude requirements 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, use and programming of confectionery pieces of equipment and machines	12 hour
Making confectionery products	12 hour
Finishing the baking process and decorating the finished confectionery products	12 hour
Material management-administration-itemised account of the materials used	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-itemised account of the materials used	12 hour
Continuous field practice	160 hour
Altogether	304 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
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