



### 1. TITLE OF THE PROFESSION

5 0721 05 01 Bor- és pezsgőgyártó technikus

### 2. TRANSLATED TITLE OF THE PROFESSION

Wine and sparkling wine-making technician  
(THIS TRANSLATION HAS NO LEGAL STATUS)

### 3. PROFILE OF SKILLS AND COMPETENCES

- make white, rosé, light red, red and carbonated wines (champagnes, sparkling and effervescent wines);
- oversee the annual vineyard work and track the ripening process of wine grapes;
- process, prepare and ferment the harvested fruits in accordance with the defined technological goals;
- treat and age fermented new wines;
- bottle the wines according to market requirements and carry out the tasks necessary to obtain the marketing authorisation;
- make cuvées (blended base wines) and sparkling wines using different sparkling wine-making technologies, in accordance with legal regulations;
- monitor the wine and sparkling wine-making processes with laboratory tests and analyses and make technological decisions based on the measured data;
- handle and operate the machines and equipment used in wine-making and for grape processing;
- enforce and comply with labour safety, fire, environmental and hygiene regulations as a middle manager;
- carry out specific catering tasks and enotourism activities, lead wine tasting tours;
- 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

3113 Food industry technician

6114 Grapes and fruit grower

7115 Wine producer, manufacturer of other alcoholic beverages, soda-water producer

#### (\*) 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									
<b>Name and status of the authority issuing the certificate</b>	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry for Innovation and Technology								
<b>Level of the certificate (national or international)</b> <b>NQF level:</b> 5 <b>EQF level:</b> 5 <b>Digital Competence Framework level:</b> 6	<b>Grading scale / Pass requirements</b> Five -grade: 5    excellent 4    good 3    satisfactory 2    pass 1    fail <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>								
<b>Certificate number:</b> CXK A  Serial number: 123456  <b>Certificate issue date:</b> 2023.12.07	<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> <b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning <b>Vocational examination</b> <b>central interactive</b> <table border="1"> <tr> <td>Wine and sparkling wine-making technician – basics</td> <td>5</td> </tr> </table> <b>project exercise</b> <table border="1"> <tr> <td>Wine and sparkling wine-making technician – complex project task</td> <td>5</td> </tr> </table> <table border="1"> <tr> <td>Result of the vocational examination in percentage</td> <td>100%</td> </tr> <tr> <td>Result of the vocational examination with grades</td> <td>5</td> </tr> </table>	Wine and sparkling wine-making technician – basics	5	Wine and sparkling wine-making technician – complex project task	5	Result of the vocational examination in percentage	100%	Result of the vocational examination with grades	5
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<b>Access to next level of education/training</b>	<b>International agreements</b>								
<b>Other information concerning the vocational training process</b>									
<b>Legal basis</b> 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	2126 hours																																																						
<p><b>Entry requirements:</b></p> <ul style="list-style-type: none"> <li>- Educational prerequisite: elementary school qualification</li> <li>- Educational prerequisite of vocational education and training programmes built on secondary school-leaving examination: secondary school-leaving certificate</li> <li>- Occupational health aptitude test shall be passed</li> </ul> <p><b>Further information:</b></p> <table> <tr> <th>VOCATIONAL PRACTICAL SUBJECT</th><th>HOURS</th></tr> <tr> <td>Food inspection</td><td>12 hour</td></tr> <tr> <td>Foundation course</td><td>12 hour</td></tr> <tr> <td>Labour safety and hygiene</td><td>12 hour</td></tr> <tr> <td>Sub-sector specialisation</td><td>12 hour</td></tr> <tr> <td>Vine-growing knowledge</td><td>12 hour</td></tr> <tr> <td>Wine-growing technology</td><td>12 hour</td></tr> <tr> <td>Basic measurements in vitiviniculture</td><td>12 hour</td></tr> <tr> <td>Professional machinery in vitiviniculture</td><td>12 hour</td></tr> <tr> <td>Legal regulations in vitiviniculture, administration</td><td>12 hour</td></tr> <tr> <td>Basics of enotourism and catering</td><td>12 hour</td></tr> <tr> <td> VOCATIONAL THEORETICAL SUBJECT</td><td> HOURS</td></tr> <tr> <td>Vocational knowledge</td><td>12 hour</td></tr> <tr> <td>Vocational foreign language knowledge</td><td>12 hour</td></tr> <tr> <td>Food knowledge</td><td>12 hour</td></tr> <tr> <td>Basic technical knowledge</td><td>12 hour</td></tr> <tr> <td>Labour safety and hygiene</td><td>12 hour</td></tr> <tr> <td>Vine-growing knowledge</td><td>12 hour</td></tr> <tr> <td>Wine-growing technology</td><td>12 hour</td></tr> <tr> <td>Basic measurements in vitiviniculture</td><td>12 hour</td></tr> <tr> <td>Professional machinery in vitiviniculture</td><td>12 hour</td></tr> <tr> <td>Legal regulations in vitiviniculture, administration</td><td>12 hour</td></tr> <tr> <td>Basics of enotourism and catering</td><td>12 hour</td></tr> <tr> <td>Economic and business knowledge</td><td>12 hour</td></tr> <tr> <td>Portfolio preparation</td><td>12 hour</td></tr> <tr> <td> Continuous field practice</td><td> 160 hour</td></tr> <tr> <td>Altogether</td><td>436 hour</td></tr> </table> <p>Link to the Training and Outcome Requirements and the Programme Plans: <a href="https://ikk.hu">https://ikk.hu</a>  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.</p> <p><b>National Reference Point:</b> National Office of Vocational Education and Training and Adult Learning: <a href="https://nrk.nive.hu">https://nrk.nive.hu</a></p>		VOCATIONAL PRACTICAL SUBJECT	HOURS	Food inspection	12 hour	Foundation course	12 hour	Labour safety and hygiene	12 hour	Sub-sector specialisation	12 hour	Vine-growing knowledge	12 hour	Wine-growing technology	12 hour	Basic measurements in vitiviniculture	12 hour	Professional machinery in vitiviniculture	12 hour	Legal regulations in vitiviniculture, administration	12 hour	Basics of enotourism and catering	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	Vine-growing knowledge	12 hour	Wine-growing technology	12 hour	Basic measurements in vitiviniculture	12 hour	Professional machinery in vitiviniculture	12 hour	Legal regulations in vitiviniculture, administration	12 hour	Basics of enotourism and catering	12 hour	Economic and business knowledge	12 hour	Portfolio preparation	12 hour	 Continuous field practice	 160 hour	Altogether	436 hour
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Head of Examination Organiser: Issue date: 2023.12.07	SEAL
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