

**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****A typical holder of the certificate is able to:**

- 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.

©European Union, 2002-2020 | europass.cedefop.europa.eu ©

## 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> 5</p> <p><b>EQF level:</b> 5</p> <p><b>Digital Competence Framework level:</b> 6</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> 2022.07.11</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%;">Wine and sparkling wine-making technician – basics</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2"><b>project exercise</b></td> </tr> <tr> <td>Wine and sparkling wine-making technician – complex project task</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>	<b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning		<b>Vocational examination</b>		<b>central interactive</b>		Wine and sparkling wine-making technician – basics	5	<b>project exercise</b>		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
<b>Sectoral basic examination :</b> The examination was passed based on recognised prior learning																	
<b>Vocational examination</b>																	
<b>central interactive</b>																	
Wine and sparkling wine-making technician – basics	5																
<b>project exercise</b>																	
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																
<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 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

### Entry requirements:

- Educational prerequisite: elementary school qualification
- Educational prerequisite of vocational education and training programmes built on secondary school-leaving examination: secondary school-leaving certificate
- Occupational health aptitude test shall be passed

### Further information:

VOCATIONAL PRACTICAL SUBJECT	HOURS
Food testing	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 vitiviculture	12 hour
Professional machinery in vitiviculture	12 hour
Legal regulations in vitiviculture, 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 vitiviculture	12 hour
Professional machinery in vitiviculture	12 hour
Legal regulations in vitiviculture, 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

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: 2022.07.11

**SEAL**