



1. TITLE OF THE PROFESSION

4 1013 23 01 Cukrász (Cukrászsegéd részszakma)

2. TRANSLATED TITLE OF THE PROFESSION

Confectioner (Confectioner assistant partial qualification)
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- assist the confectioner in their work under supervision;
- carry out the work tasks previously demonstrated and practised, distinguish and use the confectionery equipment properly;
- perform their work using simple kitchen tools and equipment;
- operate machines under supervision;
- assist in the handling of confectionery materials and equipment;
- get to know and distinguish the basic raw materials and be familiar with their storage requirements;
- assist in preparatory operations under supervision, sort, clean and cut fruits;
- carry out measurement operations according to recipes and under instructions;
- assist in dough processing operations, portion, pinch, roll out and shape the dough;
- carry out baking operations and know the applicable labour and work safety regulations;
- carry out simple decorating operations, apply decorative elements, dip biscuits and tea cakes in coating material, roll them in sprinkling material.

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

9225 Hand packer
9224 Counter and shelf filler
9236 Kitchen helper

(*) 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.

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

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: 3</p> <p>EQF level: 3</p> <p>Digital Competence Framework level: 2</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: %, Vocational examination: %</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 project exercise</td> </tr> <tr> <td>Making confectionery products</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> | Sectoral basic examination : The examination was passed based on recognised prior learning | | Vocational examination project exercise | | Making confectionery products | 5 | Result of the vocational examination in percentage | 100% | Result of the vocational examination with grades | 5 |
| Sectoral basic examination : The examination was passed based on recognised prior learning | | | | | | | | | | | |
| Vocational examination project exercise | | | | | | | | | | | |
| Making confectionery products | 5 | | | | | | | | | | |
| Result of the vocational examination in percentage | 100% | | | | | | | | | | |
| Result of the vocational examination with grades | 5 | | | | | | | | | | |
| <p>Access to next level of education/training</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, 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 | 600 hours |
|--|-----------|

Entry requirements:

- Educational prerequisite: elementary school qualification or the completion of the Springboard (Döbbantó) programme
- Aptitude requirements shall be met
- Career aptitude test: required

Further information:

VOCATIONAL PRACTICAL SUBJECT

Preparation (Technological role of confectionery materials, preparation of materials and tools, calculation of material ratios)

HOURS

12 hour

Knowledge, use and programming of confectionery pieces of equipment and machines

12 hour

Continuous field practice

160 hour

Altogether

184 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 |
|--|------|