



### 1. TITLE OF THE PROFESSION

4 0721 05 02 Édességkészítő (Csokoládétermék gyártó)

### 2. TRANSLATED TITLE OF THE PROFESSION

Sweets maker (Chocolate products manufacturer)  
(THIS TRANSLATION HAS NO LEGAL STATUS)

### 3. PROFILE OF SKILLS AND COMPETENCES

- make confectionery products such as filled and unfilled chocolate bars and hollow chocolate products, bonbons and chocolate dragées;
- carry out technological and production calculations in the course of their work;
- receive, store and prepare raw materials for production;
- set up and operate machines, pieces of equipment and tools during the production of products, prepare semi-finished and finished chocolate products in accordance with technological instructions, and package and store them properly;
- carry out basic quality control tests on raw materials and products;
- keep production documents in accordance with the requirements of quality systems, within their own scope of responsibility;
- comply with the safety and hygiene rules of the plant and manage the waste generated in an environmentally sound manner.

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

7114 Baker, confectionery product maker  
7114 Chocolate figure maker  
7114 Chocolate bar maker  
7114 Chocolate products manufacturer  
7114 Dessert manufacturer  
7114 Dessert dipping worker  
7114 Chocolate-covered cherries maker (manual)

#### (\*) 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> 3 <b>EQF level:</b> 3 <b>Digital Competence Framework level:</b> 3	<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: %, Vocational examination: %</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>project exercise</b> <table border="1"> <tr> <td>Manufacture of chocolate products</td> <td>5</td> </tr> <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>	Manufacture of chocolate products	5	Result of the vocational examination in percentage	100%	Result of the vocational examination with grades	5
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Result of the vocational examination with grades	5						
<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

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	480 hours

### Entry requirements:

- Educational prerequisite: elementary school qualification or the completion of the Springboard (Dobbantó) programme
- Occupational health aptitude test: required

### Further information:

VOCATIONAL PRACTICAL SUBJECT	HOURS
Sweets making (Manufacture of cocoa products)	12 hour

VOCATIONAL THEORETICAL SUBJECT	HOURS
Confectionery knowledge (Cocoa bean processing)	12 hour
Confectionery knowledge (Cocoa products)	12 hour
Confectionery knowledge (Machines for the manufacture of cocoa products)	12 hour

Continuous field practice	160 hour
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Altogether	208 hour
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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**