


1. TITLE OF THE PROFESSION

 $4\ 0721\ 05\ 12$ Pék-cukrász

2. TRANSLATED TITLE OF THE PROFESSION

Baker and confectioner (THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- calculate and measure the necessary raw materials, carry out basic confectionery operations;
- carry out simple decorating operations on products as required;
- make ice cream, parfait and cream cups;

europass

- make breads, pastries and fine bakery products using traditional and modern baking methods and techniques;
- make products that meet specific nutritional needs, based on the given ingredients and technologies;
- check and document the quality of raw materials and finished products;
- set up, operate and keep clean the technological equipment and machines required for their work with detergents and disinfectants used in the food industry;
- manage waste in accordance with environmental standards and carry out their work in an environmentally conscious manner;
- perform their work observing and enforcing the principle of economy, quality assurance, food hygiene, technology, fire, labour and environmental regulations and other relevant standards.

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

7114 Baker, confectionery product maker 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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NQF level: 4 Five-grade: 5 excellent EQF level: 4 3 satisfactory Digital Competence Framework level: 4 1 fail 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 required training courses; or the successful completion of all the required training courses; or the recognised prior learning should incorporate the required training courses; or the successful completion of all the training courses and the uninterrupted priorsional practice required. In case the student is required to pass a sectoral basic examination, latter shall be recognised with the following weighting: Sectoral basic examination with the following weighting: Sectoral basic examination: %. Vocational examination: % Certificate number: CXK A Designation of the the vocational examination with the following weighting: Sectoral basic examination is the successful completion of all the vocational examination and the vocational examination and the vocational examination and the vocational examination with the following weighting: Sectoral basic examination is the successful control weighting: Sectoral basic examination is the vocational examination is the vocational examination and the vocational examination and the vocational examination and the vocational examination and the vocational examination with grades is project exercise Baker and confectioner - vocational knowledge 5 Project exercise Baker and confectioner - vocational examination with grades is 5 Access to next level of education/training International agreements	Name and status of the authority issuing th certificate	Name and status of the national /regional au providing accreditation/recognition of the certific Ministry of Culture and Innovation	
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Education and Training Act, Act LXXX of 2019 on Vocational Education and Training.

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Antry requirements: - - - Educational prerequisitie: elementary education - - - Occupational health aptitude test: required - - Nurther information: - - - YOCATIONAL PRACTICAL SUBJECT HOURS - - Sood inspection 12 hour - - Jabour safety and hygiene 12 hour - - ub-sector specialisation 12 hour - - Jaking industry knowledge 12 hour - - Trofessional machines 12 hour - - - Jaking industry knowledge 12 hour - - - - Opfectionery knowledge 12 hour -	Description of the sectoral basic training and the theoretical and practical vocational training	Distribution of the total number of hours of the programme
 - Educational prerequisite: elementary education - Occupational health aptitude test: required - Varther information: - Vorther information: - Vo	Total duration of the education/training	3 years
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for hour	Continuous field practice	160 hour
Altogether 424 hour	Altogether	424 hour

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

 \mathbf{SEAL}