



1. TITLE OF THE PROFESSION

5 0721 05 13 Sütő- és cukrászipari technikus

2. TRANSLATED TITLE OF THE PROFESSION

Bakery and confectionery technician
(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- receive, inspect, process, store, pack and supervise the quality and quantity of raw materials in baking and confectionery plants;
- prepare various types of bread, pastries, fine bakery products, snacks, cakes and tea cakes, ice creams, parfaits, cream cups, bonbons, and carry out simple and special decorative operations;
- organise and manage production, implement technologies accurately and to quality standards;
- comply with and enforce the principles of economy, quality assurance, food hygiene, technology, fire, occupational health and safety, environmental protection and other relevant standards.

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

3113 Food industry technician
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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5. OFFICIAL BASIS OF THE CERTIFICATE									
Name and status of the authority issuing the certificate	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Culture and Innovation								
Level of the certificate (national or international) NQF level: 5 EQF level: 5 Digital Competence Framework level: 6	Grading scale / Pass requirements 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>								
Certificate number: CXK A Serial number: 123456 Certificate issue date: 2024.09.26	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 Sectoral basic examination : The examination was passed based on recognised prior learning Vocational examination central interactive <table border="1"> <tr> <td>Bakery and confectionery technician – vocational knowledge</td> <td>5</td> </tr> </table> project exercise <table border="1"> <tr> <td>Bakery and confectionery technician – 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>	Bakery and confectionery technician – vocational knowledge	5	Bakery and confectionery technician – project task	5	Result of the vocational examination in percentage	100%	Result of the vocational examination with grades	5
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Access to next level of education/training To higher education	International agreements								
Other information concerning the vocational training process									
Legal basis 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	3 years																																																																								
<p>Entry requirements:</p> <ul style="list-style-type: none"> - Educational prerequisite: elementary education - Educational prerequisite: for VET programmes based on secondary education: secondary school-leaving certificate - Occupational health aptitude test: required <p>Further information:</p> <table> <thead> <tr> <th>VOCATIONAL PRACTICAL SUBJECT</th><th>HOURS</th></tr> </thead> <tbody> <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>Bakery product preparation</td><td>12 hour</td></tr> <tr><td>Confectionery product preparation</td><td>12 hour</td></tr> <tr><td>Bakery and confectionery machinery</td><td>12 hour</td></tr> <tr><td>Nutrition and dietetics</td><td>12 hour</td></tr> <tr><td>Microbiology</td><td>12 hour</td></tr> <tr><td>Quality assurance</td><td>12 hour</td></tr> <tr><td>Occupational health and safety</td><td>12 hour</td></tr> <tr><td colspan="2"> </td></tr> <tr> <th>VOCATIONAL THEORETICAL SUBJECT</th><th>HOURS</th></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>Bakery product preparation</td><td>12 hour</td></tr> <tr><td>Confectionery product preparation</td><td>12 hour</td></tr> <tr><td>Bakery and confectionery machinery</td><td>12 hour</td></tr> <tr><td>Nutrition and dietetics</td><td>12 hour</td></tr> <tr><td>Portfolio preparation</td><td>12 hour</td></tr> <tr><td>Economic and business knowledge</td><td>12 hour</td></tr> <tr><td>Microbiology</td><td>12 hour</td></tr> <tr><td>Food safety</td><td>12 hour</td></tr> <tr><td>Quality assurance</td><td>12 hour</td></tr> <tr><td>Occupational health and safety</td><td>12 hour</td></tr> <tr><td>Baking industry knowledge</td><td>12 hour</td></tr> <tr><td>Confectionery knowledge</td><td>12 hour</td></tr> <tr><td>Professional business knowledge</td><td>12 hour</td></tr> <tr><td colspan="2"> </td></tr> <tr><td>Continuous field practice</td><td>160 hour</td></tr> <tr><td colspan="2"> </td></tr> <tr><td>Altogether</td><td>508 hour</td></tr> </tbody> </table> <p>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.</p> <p>National Reference Point: National Office of Vocational Education and Training and Adult Learning: https://nrk.nive.hu</p>		VOCATIONAL PRACTICAL SUBJECT	HOURS	Food inspection	12 hour	Foundation course	12 hour	Labour safety and hygiene	12 hour	Sub-sector specialisation	12 hour	Bakery product preparation	12 hour	Confectionery product preparation	12 hour	Bakery and confectionery machinery	12 hour	Nutrition and dietetics	12 hour	Microbiology	12 hour	Quality assurance	12 hour	Occupational health and safety	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	Bakery product preparation	12 hour	Confectionery product preparation	12 hour	Bakery and confectionery machinery	12 hour	Nutrition and dietetics	12 hour	Portfolio preparation	12 hour	Economic and business knowledge	12 hour	Microbiology	12 hour	Food safety	12 hour	Quality assurance	12 hour	Occupational health and safety	12 hour	Baking industry knowledge	12 hour	Confectionery knowledge	12 hour	Professional business knowledge	12 hour			Continuous field practice	160 hour			Altogether	508 hour
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Head of Examination Organiser: Issue date: 2024.09.26	SEAL
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