



**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:**

<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

|  |   |   |  |                               |  |                            |  |  |   |                         |  |  |   |  |      |  |   |
|--|---|---|--|-------------------------------|--|----------------------------|--|--|---|-------------------------|--|--|---|--|------|--|---|
| <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 of Culture and Innovation</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<br/>4 good<br/>3 satisfactory<br/>2 pass<br/>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:<br/>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><b>Certificate number:</b> CXK A</p> <p>Serial number: 123456</p> <p><b>Certificate issue date:</b> 2023.12.07</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>Bakery and confectionery technician – vocational knowledge</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2"><b>project exercise</b></td> </tr> <tr> <td>Bakery and confectionery technician – 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> |  | Bakery and confectionery technician – vocational knowledge | 5 | <b>project exercise</b> |  | Bakery and confectionery technician – 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>   |   |   |  |                               |  |                            |  |  |   |                         |  |  |   |  |      |  |   |
| Bakery and confectionery technician – vocational knowledge   | 5   |   |  |                               |  |                            |  |  |   |                         |  |  |   |  |      |  |   |
| <b>project exercise</b>  |   |   |  |                               |  |                            |  |  |   |                         |  |  |   |  |      |  |   |
| Bakery and confectionery technician – 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>To higher education</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   | 3 years  |

### Entry requirements:

- Educational prerequisite: elementary education
- Educational prerequisite: for VET programmes based on secondary education: secondary school-leaving certificate
- Occupational health aptitude test: required

### Further information:

| 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      |
| <b>VOCATIONAL THEORETICAL SUBJECT</b> | <b>HOURS</b> |
| 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      |
| Continuous field practice             | 160 hour     |
| Altogether                            | 472 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: 2023.12.07

**SEAL**