



1. TITLE OF THE PROFESSION

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2. TRANSLATED TITLE OF THE PROFESSION

Baker

(THIS TRANSLATION HAS NO LEGAL STATUS)

3. PROFILE OF SKILLS AND COMPETENCES

- make bakery products (wheat, rye or special types of bread, rolls, buns, brioches, sweet milk breads, savoury scones and pastries), using different leavening procedures;
- determine the types and quantity of raw materials required;
- prepare raw materials, then make pastry and leaven from them;
- let the dough sit a bit, then process it, making products of different sizes and shapes;
- loosen up the dough, decorate and bake the shaped bakery products;
- store and package appropriately the finished products, perform tasks related to their labelling;
- monitor and comply with the relevant technological and quality assurance requirements;
- use bakery machines, equipment and tools properly;
- carry out their work in accordance with the principles of economy, quality assurance, food hygiene, technology, fire safety, labour safety, environmental and other relevant standards, and ensure their enforcement.

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

7114 Baker, confectionery maker

7114 Kneader operator; Frozen bakery products baker (window bakery); Fine bakery products maker; Deep-frozen pastry maker; Fast bakery products baker and salesperson; Breadcrumbs maker; Raw pastry maker; Matzo baker; Baker; Pastry maker; Pretzel maker; Pretzel baker; Pizza manufacturer; Pizza dough maker; Strudel pastry maker; Bakery products maker; Bakery seeder equipment operator; Pastry maker

(*) 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

<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 of Culture and Innovation</p>																				
<p>Level of the certificate (national or international)</p> <p>NQF level: 4</p> <p>EQF level: 4</p> <p>Digital Competence Framework level: 4</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</td> </tr> <tr> <td colspan="2">central interactive</td> </tr> <tr> <td>Baker – vocational knowledge</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">project exercise</td> </tr> <tr> <td>Baker – project task</td> <td style="text-align: center;">5</td> </tr> <tr> <td colspan="2">Result of the vocational examination in percentage</td> </tr> <tr> <td></td> <td style="text-align: center;">100%</td> </tr> <tr> <td colspan="2">Result of the vocational examination with grades</td> </tr> <tr> <td></td> <td style="text-align: center;">5</td> </tr> </table>	Sectoral basic examination : The examination was passed based on recognised prior learning		Vocational examination		central interactive		Baker – vocational knowledge	5	project exercise		Baker – project task	5	Result of the vocational examination in percentage			100%	Result of the vocational examination with grades			5
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<p>Access to next level of education/training</p> <p>To secondary education</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	3 years

Entry requirements:

- Educational prerequisite: elementary education
- Occupational health aptitude test: required

Further information:

VOCATIONAL PRACTICAL SUBJECT	HOURS
Food inspection	12 hour
Foundation practices	12 hour
Labour safety and hygiene	12 hour
Sub-sector specialisation	12 hour
Baking industry knowledge	12 hour
Professional machines	12 hour
Making bakery products	12 hour
Quality control and assurance	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
Baking industry knowledge	12 hour
Professional machines	12 hour
Quality control and assurance	12 hour
Economic and business knowledge	12 hour
Portfolio preparation	12 hour

Continuous field practice 160 hour

Altogether 376 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
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