

EUROPASS SUPPLEMENT TO THE INTERMEDIATE LEVEL SPECIALIZATION COURSE CERTIFICATE

NAME OF THE SPECIALIZATION COURSE

Specialization Course of Medium Grade in Artisan Bakery and Pastry making

DESCRIPTION OF THE SPECIALIZATION COURSE

The holder has acquired the General Competence related to:

Prepare, present and pair traditional sweet and savory artisan bakery and pastry products, with or without fillings, from sourdoughs and preferments with traditional, special and pseudo cereals, respecting the requirements of artisan production and applying current techniques with creativity and innovation, complying with current food safety, risk prevention and environmental protection regulations.

Within this framework, each PROFESSIONAL MODULE includes the following LEARNING OUTCOMES acquired by the holder.

“Growing sourdoughs and preferments”.

The titleholder:

- Characterizes cultivated sourdoughs specifying the phases of elaboration and conservation according to regulations.
- Obtains cultivated sourdoughs by applying mixing and kneading techniques, according to its composition.
- Characterizes biga, old dough, poolish and sponge preferments, specifying phases, processing and preservation methods.
- Obtains biga, old dough, poolish and sponge preferments, applying mixing and kneading techniques, according to its composition.
- It regenerates and obtains cultivated sourdoughs and preferments with its own, signature, traditional and specific designation, preparing them for use in artisan bakery and pastry products.

“Cold technology applied to artisan bakery”.

The titleholder:

- Program fermentation chambers, controlling the characteristic parameters of elaboration of artisan bakery and pastry products.
- Characterizes procedures for the preservation of artisan bakery and pastry products, applying positive and negative cold techniques.
- Prepares doughs and semi-finished products of artisan bakery and pastries, applying positive refrigeration techniques.
- Prepares doughs and semi-finished products of artisan bakery and pastry, applying positive and negative cold techniques.
- Prepares artisan bakery and pastry products, applying double baking or pre-baking techniques.

“Artisan breads from traditional, specialty and pseudo cereals”.

The titleholder:

- Characterizes traditional, special and pseudo cereals, selecting them for the elaboration of artisan breads.
- Obtains traditional cereal bread doughs, using preprocessing, kneading, fermentation and preservation techniques for later use.
- Elaborates artisan breads from traditional cereals, justifying their size, shape, weight and cut, controlling the fermentation, type of baking, cooling and conservation.
- Obtains special cereal bread doughs, using preprocessing, kneading, fermentation and preservation techniques for later use.
- Develops artisan breads from special cereals, justifying their size, shape, weight and cut, controlling the fermentation, type of baking, cooling and conservation.
- Obtains pseudo cereal bread doughs, using preprocessing, kneading, fermentation and preservation techniques for later use.
- Elaborates artisan breads of pseudo cereals, justifying its size, shape, weight and cut, controlling the fermentation and selecting the type of baking, cooling and conservation.

“Artisan pastries and puff pastries.”

The titleholder:

- Obtains artisanal fermented pastry doughs according to its composition, applying mixing, kneading and fermentation techniques.
- Prepares handmade fermented baked pastry products, justifying their size, weight, shape, decoration and type of cooking.
- Obtains fermented flaky pastry doughs according to its composition, applying mixing, kneading, folding and fermentation techniques.
- Prepares fermented puff pastry products, justifying their size, weight, shape, decoration and type of cooking.
- Obtains puff pastry doughs according to composition and type, using mixing, kneading and folding techniques.
- Elaborates puff pastry products, justifying their shape, size, application, baking, decoration and presentation.

“Tasting and pairing of bakery products.”

The titleholder:

- Selects bread samples, presenting them for sensory evaluation.
- Evaluates the properties and organoleptic characteristics of breads in the tasting, interpreting the result of the sensory analysis.
- Evaluates the properties and organoleptic characteristics of artisan breads made with wheat flour in the tasting, comparing them with breads made with other flours.
- Identifies and describes the properties and organoleptic characteristics of handmade bakery products and the results of the sensory analysis can be interpreted during the tasting.
- Select artisan bakery and pastry products, pairing them with food groups and culinary preparations that can accompany and complement them.

JOBS YOU CAN PERFORM WITH THIS SPECIALIZATION COURSE

The most relevant occupations and jobs are as follows:

- Master Baker.
- Pastry maker.
- Pizza dough and base maker.
- Confectioner.
- Taster of artisan bakery products

CERTIFICATE ISSUANCE, ACCREDITATION AND LEVEL

Body issuing the certificate of the intermediate level specialization course on behalf of the King: Ministry of Education and Vocational Training or the autonomous communities within the scope of their own competences. The certificate has academic and professional effects valid throughout the State.

Official course duration: 600 hours.

Certificate level (national or international):

- NATIONAL: Post-compulsory secondary education.
- INTERNATIONAL:
 - Level P-3.5.4 of the International Standard Classification of Education (ISCED P-3.5.4).
 - Level 4C of the European Qualifications Framework (EQF 4C).

Access requirements: To access the Specialization Course it is necessary to hold the following degrees:

- a) Technical Degree in Cooking and Gastronomy established in the Royal Decree 1396/2007, of October 29th.
- b) Technical Degree in Bakery, pastry and confectionery established in Royal Decree 1399/2007, of October 29th.
- c) Technician Degree in Marketing of Food Products established in Royal Decree 189/2018, of April 6.

d) Higher Technician Degree in Kitchen Management established in Royal Decree 687/2010, of May 20.

Legal Basis. Regulations establishing the certificate:

- Minimum teaching requirements established by the State: Royal Decree 482/2020, of April 7, which establishes the intermediate level specialization course in artisan bakery and pastry making and sets the basic aspects of the curriculum.

Explanatory note: This document is intended as additional information to the title in question, but has no legal validity whatsoever. It may be accompanied by an Annex I to be completed by the corresponding Autonomous Community.

INFORMATION ABOUT THE EDUCATION SYSTEM

