

# EUROPASS CERTIFICATE SUPPLEMENT

## TITLE OF THE DIPLOMA (ES)

*Técnico en Aceites de Oliva y Vinos*

## TRANSLATED TITLE OF THE DIPLOMA (EN)<sup>(1)</sup>

*Technician in Olive Oils and Wines*

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(1) This translation has no legal status.

## DIPLOMA DESCRIPTION

**The holder of this diploma will have acquired the General Competence with regard to:**

Preparing and bottling of olive oils, wines and other beverages in accordance with the production and quality plans, performing the first level maintenance of equipment and applying current legislation on food hygiene and safety, environmental protection and labour risk prevention.

**Within this framework, the PROFESSIONAL MODULES and their respective LEARNING OUTCOMES acquired by the holder are listed below:**

### “Raw Materials and Products in the Oil, Wine and Other Beverages Industry”

The holder:

- Identifies the raw materials of oil, wine and other beverages describing their characteristics.
- Characterises additives, adjuvants, and auxiliary products describing their technological function.
- Identifies techniques for the production of raw materials assessing their influence on the quality of the product.
- Characterises final products and sub products relating them with their preparation process and recognising their properties.
- Describes the elementary controls of the product recognising their fundamentals.

### “Olive Oil Extraction”

The holder:

- Deals with olives justifying the established criteria according to the desired oil quality.
- Prepares the olive paste describing control operations and parameters.
- Extracts olive oil relating operations with the product to be obtained.
- Separates solid and liquid impurities present in olive oil recognising equipment and its control parameters.
- Deals with oil press products justifying the applied procedures.

### “Winemaking”

The holder:

- Performs pre-fermenting operations describing their fundamentals.
- Manages the processes of alcoholic fermentation and maceration describing their fundamentals and associated techniques.
- Controls malolactic fermentation relating the variables of the process with the characteristics of the final product.
- Stabilizes wines, justifying the used methods and products.
- Carries out the finishing and ageing of wines relating ageing techniques with the product to be obtained.
- Prepares sparkling, sweet, fortified and liqueur wines, among others, describing associated procedures and techniques.

### “Principles of Electromechanical Maintenance”

The holder:

- Identifies the mechanical elements of equipment, machinery and facilities describing their function and influence on the system as a whole.
- Recognises the elements that intervene in pneumatic facilities analysing their function and their influence on the facility as a whole.
- Recognises the elements of hydraulic facilities describing their function.
- Identifies the elements of electrical facilities describing their mission in the facility as a whole.
- Identifies electrical machinery and the elements that intervene in the assembling of the equipment.
- Applies the first level maintenance relating the procedures used with the equipment and facilities involved.

### **“Conditioning Process of Olive Oils”**

The holder:

- Refines olive oils and olive pomace oils justifying monitoring procedures and parameters.
- Stores olive oils describing monitoring procedures and parameters.
- Classifies olive oils, carrying out elementary analyses that guarantee quality.
- Manages filtering operations describing their fundamentals and influence on preservation.
- Bottles olive oils justifying the selected material and procedure.

### **“Preparation of Other Beverages and By-products”**

The holder:

- Deals with raw and auxiliary materials relating them with the process of preparation.
- Prepares distilled beverages and liquors identifying the used operations, products and means.
- Prepares vinegar and cider describing their technological fundamentals.
- Obtains spirits relating raw materials with the characteristics of the final product.
- Prepares aromatic wines, aperitifs, among others, describing their technological fundamentals.
- Prepares beer describing the associated procedures and techniques.
- Bottles wines and other beverages, justifying the chosen material and technique.

### **“Sensory Analysis”**

The holder:

- Prepares materials and facilities for sensory analysis assessing their influence in the identification of organoleptic attributes.
- Carries out the sensory analysis describing the stages of tasting.
- Relates sensory attributes with the quality of the product, assessing the involved factors.
- Identifies the geographical and varietal origin and of products, recognising their specific attributes.

### **“Foodstuffs Sale and Marketing”**

The holder:

- Identifies the geographical and varietal origin and of products, recognising their specific attributes.
- Applies sales techniques relating them with the different marketing channels.
- Carries out the sales operation, justifying the intervening stages and variables.
- Attends customers, describing communications techniques used.
- Resolves complaints, assessing their implications on customer satisfaction.

### **“Operations and Stock Control in the Food Industry”**

The holder:

- Organises the warehouse and production line, identifying needs and stock.
- Deals with raw and auxiliary materials describing the associated documentation and transport requirements.
- Stores goods selecting procedures and techniques according to their characteristics.
- Dispatches products justifying transport conditions and preservation.
- Uses computer applications assessing their usefulness as regards stock control.

### **“Safety and Hygiene in Food Handling”**

The holder:

- Cleans/disinfects tools, equipment and facilities, assessing their importance on the hygienic-sanitary quality of products.
- Maintains Good Hygiene Practices assessing the risks associated with bad hygienic habits.
- Applies Good Food Handling practices, relating them with the hygienic-sanitary quality of products.
- Applies self-control systems based on the Hazard Analysis and Critical Control Point (HACCP) and traceability control, justifying the principles associated.
- Uses resources efficiently, assessing associated environmental benefits.
- Collects waste products selectively recognising their implications at a sanitary and environmental level.

### **“Professional Training and Guidance”**

The holder:

- Selects job opportunities, identifying the different possibilities of labour integration, and the alternatives of lifelong learning.
- Applies teamwork strategies, assessing their effectiveness and efficiency on the achievement of the company's goals.
- Exercises rights and complies with the duties derived from labour relationships, recognising them in the different job contracts.
- Determines the protective action of the Spanish Health Service in view of the different covered eventualities, identifying the different types of assistance.

- Assesses risks derived from his/her activity, analysing job conditions and risk factors present in his/her labour setting.
- Participates in the development of a risk prevention plan in a small enterprise, identifying the responsibilities of all agents involved.
- Applies protection and prevention measures, analysing risk situations in the labour setting of the Technician in Olive Oils and Wines.

#### **“Business and Entrepreneurial Initiative”**

The holder:

- Recognises skills related to entrepreneurial initiative, analysing the requirements derived from job positions and business activities.
- Defines the opportunity of creating a small enterprise, assessing the impact on the performance setting and incorporating ethic values.
- Carries out the activities for the setting-up and implementation of a company, choosing the legal structure and identifying the associated legal obligations.
- Carries out basic administrative and financial management activities of an SME, identifying the main accounting and tax obligations and filling in documentation.

#### **“On the Job training”**

The holder:

- Identifies the company’s structure and organization relating it to service provision.
- Applies labour and ethic habits in his/her professional activity according to the characteristics of the job position and the procedures established by the company.
- Deals with and stores raw and auxiliary materials, in accordance with the established procedures and instructions, carrying out basic controls and interpreting the obtained results.
- Prepares auxiliary equipment and services, adjusting their mechanisms and accessories, in accordance with the established procedures and applying the rules of labour risk prevention and environmental protection.
- Performs operations for the preparation of olive oils, wines and other beverages applying the rules on food safety, labour risk prevention and environmental protection.
- Performs operations of storage, filtering, bottling, labelling, packaging and dispatching of products following the instructions established by the company.

### **RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE DIPLOMA**

The Technician in Olive Oils and Wines works in the industry of preparation and packaging of olive oil, wine and other beverages, in small, medium or large enterprises, with traditional or advanced technology. S/he integrates him/herself into work teams with people of the same or lower level of qualification, being accountable to an intermediate officer. In case of small companies, s/he can have under his/her responsibility operators and be directly answerable to the production manager.

The most relevant occupations or jobs are the following:

- Wine keeper, producer of wine, sparkling wine, cider and other beverages and by-products
- Oil press, extractor and olive oil refining master
- Raw materials receiving operator
- Bottling and/or packing operator
- Oil press and winery laboratory assistant
- Oil press and winery quality assistant
- Oil press and winery business agent

### **AWARD, ACCREDITATION AND LEVEL OF THE DIPLOMA**

**Name of the body awarding the diploma on behalf of the King of Spain:** Spanish Ministry of Education or the different Autonomous Communities according to their areas of competence. The title has academic and professional validity throughout Spain.

**Official duration of the education/ training leading to the diploma:** 2000 hours.

#### **Level of the diploma (national or international)**

- NATIONAL: Post-Compulsory Secondary Education
- INTERNATIONAL:
  - Level 3 of the International Standard Classification of Education (ISCED3).
  - Level \_\_\_\_\_ of the European Qualifications Framework (EQF\_\_).

**Entry requirements:** Holding the Certificate in Compulsory Secondary Education or holding the corresponding access test.

**Access to next level of education/training:** This diploma may provide access to Higher Technical Cycles provided that an entrance exam is passed.

**Legal basis.** Basic regulation according to which the diploma is established:

- Minimum teaching requirements established by the State: Royal Decree 1798/2008, of 3 November, according to which the diploma of Technician in Olive Oils and Wines and its corresponding minimum teaching requirements are established.

**Explanatory note:** This document is designed to provide additional information about the specified diploma and does not have any legal status in itself. An Annex I may be added and will be filled in by the corresponding Autonomous Community.

### INFORMATION ON THE EDUCATION SYSTEM

