

# EUROPASS DIPLOMA SUPPLEMENT

## TITLE OF THE DIPLOMA (ES)

*Técnico Superior en Vitivinicultura*

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

*Higher Technician in Vitivinicultura*

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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:**

Organising, planning and supervising production in the vitiviniculture industry monitoring wine production and the operations of preparation, stabilisation and bottling of wines and by-products, applying the plans on production, quality, food safety, labour risk prevention and environmental protection, in accordance with current legislation.

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

### “Viticulture”

The holder:

- Determines vineyard suitability, analysing the natural factors that intervene.
- Plans the plantation, relating varieties and patterns with the characteristics of the wine to be prepared.
- Establishes the training system of the vines, justifying his/her choice.
- Organises cultivation tasks, relating them with the characteristics of the product to be obtained.
- Coordinates plan protection treatments selecting products and techniques respectful with the environment.
- Controls the ripeness of raw materials relating the same with the quality of the final product.

### “Vinification”

The holder:

- Organises grape harvest analysing the ripeness of raw materials and the operations associated to each type of harvest.
- Organises equipment and facilities for vinification, relating them with their function in the process.
- Monitors the pre-fermenting operations relating techniques and treatments with the characteristics of the product to be produced.
- Manages the processes of alcoholic fermentation and maceration describing their fundamentals and control mechanisms.
- Supervises the devatting and pressing, relating them with the characteristics of the desired product.
- Monitors malolactic fermentation, relating the same with the quality of the obtained wine.
- Organises the cleaning and disinfection of equipment and facilities, justifying the selection of products and techniques.

### “Biochemical Processes”

The holder:

- Characterises the development of the alcoholic fermentation recognising their fundamentals.
- Characterises the malolactic fermentation recognising their fundamentals.
- Recognises the biotechnological tools justifying their use.
- Identifies cloudy aspects of physicochemical origin analysing the involved factors and their prevention.
- Characterises diseases and defects originated by microbial alterations analysing their causes and prevention means.

### “Stabilization, Ageing and Bottling”

The holder:

- Plans stabilization analysing the requirements of the product.
- Organises clarification justifying the selection of fining agents and their application.
- Supervises filtering operations, identifying how they work, their characteristics and produced effects.
- Monitors tartaric stabilization and the final conditioning of wine relating the same with the quality of the product.
- Monitors the ageing, characterising and applying ageing techniques.
- Organises the bottling of products, relating it with the quality of the final product.
- Prepares sparkling, sweet, fortified and liqueur wines, among other, identifying the different preparation techniques.

### **“Oenological Analysis”**

The holder:

- Organises the oenological laboratory recognising their facilities, equipment and resources.
- Determines chemical parameters, justifying the type of reactions taking place and their applications in those analyses.
- Applies instrumental analytical techniques, relating them with the parameters and range that must be measured.
- Carries out microbiological analyses, identifying and characterising micro organisms.
- Interprets analysis records relating the obtained results with the product control and the production process.

### **“Derivative Industries”**

The holder:

- Assesses viniculture sub-products justifying their economic and environmental impact.
- Controls the processes of wine distillation, identifying the chemical composition of distilled beverages.
- Manages de processes of vinegar preparation, recognising the fundamentals of acetic fermentation.
- Monitors the preparation of spirits, relating raw materials with the characteristics of the final product.
- Prepares aromatic wines, aperitifs, liquors, brandy, among others, describing their technological fundamentals.

### **“Wine Tasting and Vitiviniculture”**

The holder:

- Prepares materials and facilities for wine tasting assessing their influence on the identification of sensory characteristics.
- Recognises the sensory characteristics of products analysing the stages of wine tasting.
- Tastes products relating the organoleptic sensations with quality.
- Recognises the geographical origin of products, describing their specific characteristics.
- Identifies the socio-cultural value of wine, relating it with history, social impact, its influence on health and enotourism.

### **“Marketing and Logistics in the Food Industry”**

The holder:

- Plans supply identifying needs and stock.
- Controls the receipt, dispatch and storage of goods relating them with the quality of the final product.
- Markets raw materials, auxiliary materials and prepared products recognising and applying business techniques.
- Promotes produced products, characterising and applying advertisement techniques.
- Applies technologies of information and communication to logistic and commercial management, characterising the main computer tools.

### **“Vitiviniculture Legislation and Food Safety”**

The holder:

- Interprets vitiviniculture regulations analysing their impact on the protection of consumers and the productive sector.
- Manages specific sector documentation, relating the same with their binding nature.
- Supervises the application of good hygiene and food handling practices assessing their impact on the hygiene-sanitary quality of products.
- Manages the self-control systems based on the HACCP and traceability control, justifying the principles associated to them.
- Applies voluntary standards of food safety management as BRC, IFS or UNE-EN ISO 22000:2005, among other ones, recognising their advantages.

### **“Quality and Environmental Management in the Food Industry”**

The holder:

- Applies quality management systems describing the regulation on which they are based and their requirements.
- Prepares quality records, analysing their characteristics and importance for the control and improvement in the process and products.
- Monitors spillages, residues and emissions, identifying their environmental impact.
- Uses resources efficiently, assessing associated environmental benefits.
- Applies environmental management systems describing the regulation on which they are based and their requirements.

### **“Project on the Vitiviniculture Industry”**

The holder:

- Identifies the vitiviniculture market, the different products, the economic/productive organisation and opportunities, relating them with the project to be implemented.
- Designs a vitiviniculture project related to the competences described in the diploma analysing the economic and technological feasibility of the same.
- Defines and plans the project implementation describing the different stages of its development and associated documentation.
- Manages the project defining the monitoring and control procedures.

### **“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 Higher Technician in Vitiviniculture.

### **“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 the production and marketing of the products obtained.
- 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.
- Manages the warehouse of vitiviniculture companies, organising stock, storage and dispatch of raw materials, auxiliary materials and products produced, helping with business activities.
- Coordinates and monitors the viticultural production and the processes of production under conditions of environmental safety and protection in order to obtain a defined product with the established quality.
- Organises and supervises the maintenance and performance of equipment and facilities, guaranteeing operation under conditions of hygiene, quality, efficiency and safety in accordance with the established procedures.
- Controls and guarantees quality through analyses and physicochemical, instrumental, microbiological and organoleptic tests.
- Participates in the application of the food safety management, quality management, labour risk prevention and environmental management systems, proposing actions for the improvement of both the process and products and applying the specific regulations of the sector.

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

The Higher Technician in Vitiviniculture works either in small, medium and large vitiviniculture enterprises, focused on the production of grapes, the making, ageing and bottling of wine as in small, medium and large industries of wine distillations, must concentration, vinegar preparation and other products derived from grape and wine. S/he works as an employee or self-employed person carrying out tasks related to management and supervision of functional areas of receipt, production and packing.

The most relevant occupations or jobs are the following:

- Vitiviniculture technician
- Person in charge of the processes of distillation and rectification
- Person in charge of the receipt of fresh musts and sulphites
- Distillation columns and concentration supervisor
- Person in charge of distilled beverages, concentrated products and vinegars bottling line
- Person in charge of distilled beverages and vinegar ageing
- Sensory analysis technician

## 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: Non-University Higher Education
- INTERNATIONAL:
  - Level 5 of the International Standard Classification of Education (ISCED5).
  - Level 5 of the European Qualifications Framework (EQF5).

**Entry requirements:** Holding the Certificate in Post-Compulsory Secondary Education (Bachillerato) or holding the corresponding access test.

**Access to next level of education/training:** This diploma provides access to University studies.

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

- Minimum teaching requirements established by the State: Royal Decree 1688/2007, of 14 December, according to which the diploma of Higher Technician in Vitiviniculture 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.

**COURSE STRUCTURE OF THE OFFICIALLY RECOGNISED DIPLOMA**

<b>PROFESSIONAL MODULES IN THE DIPLOMA ROYAL DECREE</b>	<b>CREDITS ECTS</b>
<b>Viticulture.</b>	9
<b>Vinification.</b>	13
<b>Biochemical Processes.</b>	11
<b>Stabilization, Ageing and Bottling.</b>	9
<b>Oenological Analysis.</b>	11
<b>Derivative industries.</b>	8
<b>Wine Tasting and Vitiviniculture.</b>	5
<b>Marketing and Logistics in the Food Industry.</b>	6
<b>Vitiviniculture Legislation and Food Safety.</b>	5
<b>Quality and Environmental Management in the Food Industry.</b>	7
<b>Project on the Vitiviniculture Industry.</b>	5
<b>Vocational Training and Guidance.</b>	5
<b>Business and Entrepreneurial Initiative.</b>	4
<b>On the Job Training.</b>	22
	TOTAL CREDITS
	<b>120</b>
OFFICIAL DURATION (HOURS)	<b>2000</b>

\* The minimum teaching requirements shown in the table above comprise 55% official credit points valid throughout Spain. The remaining 45% corresponds to each Autonomous Community and can be described in the **Annex I** of this supplement.

## INFORMATION ON THE EDUCATION SYSTEM

