

CERTIFICATE SUPPLEMENT (\*)  
SPAIN

TITLE OF THE CERTIFICATE (original language: ES)

EXPERT IN BAKERY AND CONFECTIONERY

TRANSLATED TITLE OF THE CERTIFICATE (language)

PROFILE OF SKILLS AND COMPETENCES

General competence

Perform the operations of making bakery, patisserie and confectionery products, thereby achieving the appropriate production and quality objectives and observing the applicable technical and safety regulations. Operate the relevant machinery, equipment and implements and perform the first-level maintenance thereof. Manage and administrate a small-sized business.

Competence units

1. Organizing and controlling the reception, storage and dispatch of raw materials, auxiliary materials and bakery, pastry, biscuitry, patisserie and confectionery products.
2. Performing or conducting the operations of making dough, paste, and basic products in bakery, pastry, biscuitry and patisserie.
3. Prepare complementary preparations and perform the operations of design and decoration of patisserie and confectionery products.
4. Organizing and controlling the operations of packing and packaging of food products.
5. Applying hygiene and safety rules and controlling compliance thereof in the food-processing industry.
6. Perform the administration, management and marketing of a small company.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

Baker. Pastry-cook. Kneading supervisor. Confectioner. Biscuit maker. Bakery overseer. Maker of confectionery, chocolates and sweets. Maker/decrator of cakes. Candy maker. Production line operator/controller.

**(\*) Explanatory note**

This document is designed to provide additional information about the specified certificate and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers.

The body awarding this Certificate Supplement may leave blank any box considered not to be applicable.

<b>Name and status of the body awarding the certificate</b> MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE  (Central Government)	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE (Central Government) COMPETENT BODY IN THE AUTONOMOUS COMMUNITY (Autonomic Government)
<b>Level of the certificate in the awarding country</b> Intermediate Vocational Training (CNED 33 F– Specific Intermediate Vocational Training and equivalents, Plastic Arts and Design, and Sports)	<b>Grading scale / Pass requirements</b> Basic regulation of the Ministry of Education, Culture and Sports of 21 July 1994. Occupational modules: graded from 1 to 10 (5 is pass). Training at work: pass / fail. Continuous assessment system.
<b>Access to next level of education/training</b> Secondary Education and Advanced Training Cycles in the same occupational family or a related family as per regulations.	<b>International agreements</b>
<b>Legal basis</b> Law 1/1990 of October 3, Organic Law 5/2002 of June 19, Royal Decree 676/1993 of May 7, Royal Decree 777/1998 of April 30 ROYAL DECREE 2057/1995, of December 22 (BOE 09/03/96)	

OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

<b>Description of vocational education and training received</b>	<b>Percentage of total programme (%)</b>	<b>Duration</b> <i>hours/weeks/months/years</i>
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\* At Secondary Education Centres or approved training centres, including training modules of a theoretical-practical nature and Training at Work.

- ADMINISTRATION, MANAGEMENT AND MARKETING IN A SMALL -SIZED BUSINESS
- BASIC PREPARATIONS IN PATISSERIE
- PACKING AND PACKAGING
- SPECIALTIES AND FINISHING IN PATISSERIE AND CONFECTIONERY
- TRAINING AT WORK
- OCCUPATIONAL TRAINING AND GUIDANCE
- HYGIENE AND SAFETY IN THE FOOD-PROCESSING INDUSTRY
- RAW MATERIALS, PROCESSES AND PRODUCTS IN BAKERY, PATISSERIE AND CONFECTIONERY
- STORAGE OPERATIONS AND MANAGEMENT
- BAKERY AND PASTRIES
- CONTROL AND AUXILIARY SYSTEMS FOR PROCESSES

	<i>Total duration of the education/ training leading to the certificate</i>	1400 hours
<b>Entry requirements</b> Holding the Secondary Education Graduate Certificate or equivalent certificate for entry purposes. Holding the certificate of the entry examination.		
<b>Additional information</b> More information available at: <a href="http://www.educacion.es">http://www.educacion.es</a>		