

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 1 en
INAQ0108 OPERACIONES AUXILIARES DE MANTENIMIENTO Y TRANSPORTE INTERNO
DE LA INDUSTRIA ALIMENTARIA

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 1 in
INAQ0108 AUXILIARY OPERATIONS OF MAINTENANCE AND INTERNAL TRANSPORT IN THE FOOD INDUSTRY
(This translation has no legal status)

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to perform cleanliness and hygiene operations on food industry equipment and facilities, as well as collaboration on first level maintenance machinery operations, and handle forklifts and internal transport devices for loading and unloading of goods in warehouses and stores; taking always the necessary preventions for the security of people and materials and meeting the hygiene and food quality rules and measures. This general competence is divided into the following **skill units(UC)**:

- Clean and do general hygiene operations in equipments and installations, and help to implement environmental protection measures in the food industry, according to the received instructions (UC0546_1).
- Assist in the operational maintenance of machinery and facilities of the food industry, following the established procedures (UC0547_1).
- Handle loads with forklifts (UC0432_1).

The professional skills are acquired through the **learning outcomes** defined within the related Training Modules (MF):

- General hygiene in the food industry (MF0546_1).
- Basic maintenance of machinery and installations in the food industry (MF0547_1).
- Handling of loads with forklifts (MF0432_1).
- Practical training at the workplace in auxiliary operations of maintenance and internal transport in the food industry (MP0067).

(See legal basis for all learning outcomes information acquired by the holder of this Certificate in each MF).

As a reference, the learning outcomes include in the Practical training that complete and reinforce the learning outcomes acquired in the other training modules, are:

- Clean and disinfect the equipment and facilities of the food industry.
- Carry out the collection and storage of waste and by-products from the food industry.
- Do basic maintenance operations on equipment and facilities of the food industry.
- Carry out transportation movements and replacement of loads with forklifts.
- Participate in the working processes of the company, following the rules and instructions established at the workplace.

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

The holder of this certificate may work in food industry companies, in the areas of care and maintenance of facilities and equipment, and in work related to internal transport and storage. He/she works in all subsectors of the food industry. The most relevant occupations and work positions are:

- Warehouseman.
- Worker in the food, beverages and tobacco industry.
- Food manufacture plant assistant.
- Maintenance in food industry assistant.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the national/regional authority providing accreditation/recognition of the certificate

The Ministry of Employment and Social Security or the corresponding autonomous regional administration within the scope of its competence, in the name of the King. The certificate is valid throughout Spain.

Level of the certificate

The Professional Certificate Level 1 of the National Repertoire of Professional Certificates corresponds to level 2 of the International Standard Classification of Education (ISCED-P 2011).

The European Qualification Framework (EQF) level:

Grading scale/Pass requirements

The grading scale and pass level of the training modules are expressed on a scale of 0 to 10. The minimum score for a pass is 5 in every training module including a pass in the practical training at the workplace module.

The grading system is as follows:

- FAIL: 0 to 4.9
- PASS-SATISFACTORY: 5 to 6.9
- PASS-GOOD: 7 to 8.9
- PASS-EXCELLENT: 9 to 10

Access to next level of education/training

This Professional Certificate Level 1 gives access to Professional Certificate Level 2 within the same professional area and family.

For validation purposes, the educational authorities will recognise the professional module or modules of the VET diplomas corresponding to the skills units included in the training modules of this certificate.

Legal basis

Royal Decree 1380/2009 of August 28th, by which three professional certificates of the professional family "Food industries", included in the National Repertoire of professional certificates are established. (Appendix I, Code: INAQ0108).

Amended by Royal Decree 646/2011, of May 9th, by which thirteen professional certificates of the professional family Food Industry included in the National Repertoire of professional certificates are established, and the professional certificate set out as Appendix I in the Royal Decree 1380/2009, of August 28th is updated.

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

This certificate may be acquired by:

1. Training: Completion with a pass grade of the face-to-face or online training programme.
2. Recognition of the professional skills acquired through professional experience or non-formal training (prior learning): Completion of a process of skills evaluation and accreditation in all the skills units making up the professional certificate.
3. Dual training: Completion of a training and apprenticeship contract, which may range from 1 year (or 6 months, if stipulated as such in the collective agreement) to 3 years, during which effective working time is combined with time dedicated to training under the training programme for the professional certificate.

The training method (number 1 above) requires successful completion of the training modules and the practical training at the workplace:

Description of vocational training received	Percentage of total programme (%)	Duration (hours)
Training modules	83	200
Practical training at the workplace	17	40
Total duration of training leading to the certificate		240

Entry/access requirements:

- No entry requirements

Additional information: Professional certificates are instruments for official accreditation of the professional qualifications in the National Catalogue of Professional Qualifications for all economic activities, within the scope of the labour administration. The National Repertoire of Professional Certificates is divided into three qualification levels (Level 1, Level 2 and Level 3), and by sectors into 26 professional families and 102 professional areas. More information is available at: www.sepe.es

National Europass Centre: www.sepie.es

(*) **Explanatory note:** This document is designed to provide additional information about the specified certificate, but has no 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.

More information is available at: <http://europass.cedefop.eu.int>

Information on Professional Certificates of the Map of Qualifications and Vocational Training in Spain

