

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 2 en
HOTR0509 REPOSTERIA**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 2 in
HOTR0509 PATISSERIE
(This translation has no legal status)**

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to pre-process, prepare, present and preserve any kind of patisserie and confectionary products and define their offers, applying the necessary culinary techniques without assistance, and meeting the quality and economic objectives, while respecting the safety and health regulations and hygienic practices on handling food. This general competence is divided into the following **skill units** (UC):

- Decide on simple patisserie offers, and manage and monitor patisserie provisions (UC0709_2).
- Carry out and/or monitor making procedures of dough, pastry and basic products, for multiple applications in patisserie/confectionary (UC0306_2).
- Prepare and present products made from doughs and pastry, desserts and ice-creams (UC0710_2).
- Act in accordance with health & safety and environmental protection regulations in hospitality services (UC0711_2).

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

- Patisserie offers, internal provision and monitoring (MF0709_2).
- Basic preparations for patisserie-confectionary products (MF0306_2).
- Patisserie products (MF0710_2).
- Safety & health and environmental protection in hospitality services (MF0711_2).
- Practical training at the workplace in Patisserie (MP0229)

(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 at the workplace that complete and reinforce the learning outcomes acquired in the other training modules, are:

- Collaborate on preparing patisserie lists offers considering their differences.
- Differentiate the characteristics of different food and beverages services, taking in consideration the patisserie offers.
- Collaborate on calculating cost of production to estimate possible prices of patisserie offers.
- Participate in the organisation of the provision process in accordance with specific production plans.
- Collaborate on the making processes of doughs and basic pastry for multiple applications required to make patisserie and confectionary products.
- Collaborate on making complementary preparations with multiple uses for patisserie products, such as syrups, jams, glazes, gelatines, creams, sweet and savoury fillings and others, using basic production techniques, and ready to eat or to complete plates and products.
- Collaborate on applying precise methods and correctly operate equipment for the preservation and regeneration of raw and semi-prepared food and basic preparations for patisserie and confectionary products.
- Collaborate on developing the processes for preparing products based on doughs and pastry, desserts and ice-creams, applying appropriate cooking techniques for each product.
- Collaborate on designing and decorating patisserie products and assemble furniture exhibitors applying appropriate graphic and decorative techniques.
- Cooperate on applying the current rules and measurements required to ensure hygiene and health & safety in hospitality services.
- Take part in the company's working processes, 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 production and service sectors and sub-sectors that prepare and serve food and beverages, such as the hospitality sector, and within it the sub-sectors of hotel, restaurants and catering (traditional, modern and collective); establishments dedicated to traditional bakery and patisserie and in establishments dedicated to packaging and distribution of food products. The most pertinent occupations and positions are:

- Patisserie chef.
- Employee specialised in candy and confectionary production.
- Employee specialised in Cocoa and chocolate products.
- Master Confectioner.
- Patisserie head in general.
- Pastry decorator chef.

The holder of this Certificate has received the training that fulfills the skills requirements for food handling.

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 2 of the National Repertoire of Professional Certificates corresponds to level 3 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 2 gives access to Professional Certificate Level 3 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 685/2011 of May 13th, establishing six professional certificates in the professional family Hospitality and Tourism, which are included in the National Repertoire of Professional Certificates, and updating the professional certificates established as Appendix III of Royal Decree 1376/2008 of August 1st, and the professional certificates established under Royal Decree 1256/2009 of July 24th. Amended by Royal Decree 619/2013 of August 2nd, establishing two professional certificates in the professional family Hospitality and Tourism, which are included in the National Repertoire of Professional Certificates, and updating the professional certificates established as Appendices I, II, III, IV, V, VI, VII, VIII, IX and X of Royal Decree 1376/2008 of August 1st, as Appendices I and II of Royal Decree 1256/2009 of July 24th, amended by Royal Decree 685/2011 of May 13th, and as Appendices II, III and V of Royal Decree 685/2011 of May 13th.

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	84	420
Practical training at the workplace	16	80
Total duration of training leading to the certificate		500

Entry/access requirements:

- Compulsory Secondary Education Diploma (Lower secondary education); or
- Professional Certificate Level 1 in the same professional area.
- If neither of the above or higher certifications are held, a pass in the key skills tests.

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

