

## 1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 2 en  
INAD0110 FABRICACIÓN DE PRODUCTOS DE CAFÉS Y SUCEDÁNEOS DE CAFÉ**

## 2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 2 in  
INAD0110 MANUFACTURE OF COFFEE PRODUCTS AND COFFEE SUBSTITUTES  
(This translation has no legal status)**

## 3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to prepare raw materials and produce coffee, roasted coffee replacements and instant coffee, under conditions established by procedural and quality manuals, applying good production and handling practices, and complying with the technical health regulations in force. This general competence is divided into the following **skills units** (UC):

- Receive, store and dispatch raw materials, ancillary materials and finished products in the roasted products and extruded snacks industry (UC0760\_2).
- Roast the coffee and coffee substitutes and carry out the packing operations (UC0763\_2).
- Produce instant coffee, decaffeinated coffee and soluble coffee substitutes (UC0764\_2).

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

- Warehouse operations and control of roasted products and extruded snacks (MF0760\_2).
- Production of roasted coffee and coffee substitutes (MF0763\_2).
- Production of instant coffee (MF0764\_2).
- Practical training at the workplace in Manufacture of coffee products and coffee substitutes (MP0329)

(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:

- Receive, pre-treat and prepare coffee and coffee substitutes.
- Carry out the operations corresponding to the roasting of green coffee and its packing.
- Develop operations designed to obtain coffee substitutes.
- Carry out activities corresponding to the production line for instant and decaffeinated coffee.
- Cooperate in the packaging and and packing of instant and decaffeinated coffee.
- 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 companies in the coffee industry, treating raw materials, processing roasted coffee, and producing soluble coffees and coffee substitutes. The holder may work in the coffee, coffee substitute and instant coffee industry. The most pertinent occupations and positions are:

- Coffee and coffee substitute producer/roaster.
- Instant coffee producer/roaster.
- Sugar-roasting coffee specialist.
- Coffee and/or coffee substitute production worker.
- Coffee and/or coffee substitute machine operator.
- Coffee, tea, cocoa and similar packaging machine operator.

| <b>5. OFFICIAL BASIS OF THE CERTIFICATE</b>  |
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| <p style="text-align: center;"><b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b></p> <p>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.</p>  |
| <p style="text-align: center;"><b>Level of the certificate</b></p> <p>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).</p> <p>The European Qualification Framework (EQF) level:</p>   |
| <p style="text-align: center;"><b>Grading scale/Pass requirements</b></p> <p>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.</p> <p>The grading system is as follows:</p> <ul style="list-style-type: none"> <li>- FAIL: 0 to 4.9</li> <li>- PASS-SATISFACTORY: 5 to 6.9</li> <li>- PASS-GOOD: 7 to 8.9</li> <li>- PASS-EXCELLENT: 9 to 10</li> </ul> |
| <p style="text-align: center;"><b>Access to next level of education/training</b></p> <p>This Professional Certificate Level 2 gives access to Professional Certificate Level 3 within the same professional area and family.</p> <p>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.</p>   |
| <p style="text-align: center;"><b>Legal basis</b></p> <p>Royal Decree 1529/2011 of 31 October, establishing eleven professional certificates in the professional family Food Industry, which are included in the National Repertoire of Professional Certificates. (Appendix III, Code: INAD0110)</p>  |

| <b>6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE</b>  |                                   |                  |
|--|-----------------------------------|------------------|
| <p>This certificate may be acquired by:</p> <ol style="list-style-type: none"> <li>1. Training: Completion with a pass grade of the face-to-face or online training programme.</li> <li>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.</li> <li>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.</li> </ol> <p>The training method (number 1 above) requires successful completion of the training modules and the practical training at the workplace:</p> |                                   |                  |
| Description of vocational training received  | Percentage of total programme (%) | Duration (hours) |
| Training modules   | 65                                | 150              |
| Practical training at the workplace  | 35                                | 80               |
| <b>Total duration of training leading to the certificate</b>   |                                   | <b>230</b>       |

**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](http://www.sepe.es)

National Europass Centre: [www.oapee.es](http://www.oapee.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

