

## 1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en  
INAD0210 ELABORACIÓN DE PRODUCTOS PARA LA ALIMENTACIÓN ANIMAL

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

Professional Certificate Level 2 in  
INAD0210 PRODUCTION OF ANIMAL FEED PRODUCTS  
(This translation has no legal status)

## 3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to receive raw materials, carry out prior treatment on them, prepare and package moist products, dry products and vitamin/mineral and medicinal premixtures for animal feed, under the conditions established in the quality manual, and complying with the technical and health regulations in force. This general competence is divided into the following **skills units** (UC):

- Organise the reception and storage of raw materials, ingredients and packaging material for animal feed and control the dispatch of end products (UC0754\_2).
- Prepare moist products for animal feed, under conditions that guarantee maximum quality and food safety (UC0755\_2).
- Prepare dry feed and feedingstuffs and medicated and vitamin/mineral enriched premixtures for animal feed (UC0756\_2).

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

- Operations and control of the storage of animal feed products (MF0754\_2).
- Preparation of moist feed for pets (MF0755\_2).
- Preparation of feedingstuffs, dry feed and premixtures (MF0756\_2).
- Practical training at the workplace in production of animal feed products (MP0328)

(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 and store raw materials and ancillary materials, and store and dispatch end products.
- Take part in the process of producing moist products for animal feed.
- Package and pack moist animal feed.
- Prepare feedingstuffs and dry food for animals.
- 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 small family-type establishments; medium-sized establishments, often cooperatives, supplying local needs; large cooperatives and large national and international companies manufacturing a wide range of products and brands of animal feed. The holder may work in the functional areas of: reception; preparation of equipment; preparation, measurement, processing of raw materials; packaging and dispatch of the final product. The holder may work in companies producing vitamin/mineral premixtures, medicated premixtures, pet food, or compound feedingstuffs. The most pertinent occupations and positions are:

- Cereal and spice grinding machine operator, in general.
- Ground cereal silo operator.
- Operator of a ingredient mixer for producing compound feedingstuffs.
- Sacking/packing machine operator for compound cereals and feedingstuffs.
- Food industry stocker.
- Canning machine operator.
- Frozen meat or fish packing machine operator.
- Dried food production worker.
- Miller.
- Sterilisation worker.
- Final packaging operator.
- Extrusion worker.
- Emulsion-oven operator.

## 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 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 IV, Code: INAD0210)

## 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	78	280
Practical training at the workplace	22	80
<b>Total duration of training leading to the certificate</b>		<b>350</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

