

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en
INAE0209 ELABORACIÓN DE LECHE DE CONSUMO Y PRODUCTOS LÁCTEOS

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 2 in
INAE0209 PRODUCTION OF DRINKING MILK AND DAIRY 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 produce liquid drinking, condensed, evaporated and fermented milk, yoghurt and dairy desserts, as well as butter, ice-cream and similar products according to an established process and the procedural and quality manuals; and to package and pack them; all in accordance with conditions of quality and food safety. This general competence is divided into the following **skills units** (UC):

- Carry out and conduct the reception, storage and prior treatment of the milk and other dairy raw materials (UC0027_2).
- Lead and control the operations for producing drinking, evaporated, powdered, condensed milk and cream, butter, ice-cream and similar (UC0302_2).
- Lead and control operations for producing dairy products, yoghurt and fermented milk (UC0303_2).
- Lead and control packaging and packing operations for dairy products (UC0304_2).

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

- Reception, storage and prior processing of the milk (MF0027_2).
- Production of milk, butter and ice-cream (MF0302_2).
- Dairy desserts, yoghurt and fermented milk (MF0303_2).
- Packaging and packing of dairy products (MF0304_2).
- Practical training at the workplace in production of drinking milk and dairy products (MP0269)

(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 milk and other raw materials according to established procedures and carrying out the necessary controls.
- Carry out prior operations and processing on the milk.
- Manufacture products, applying the regulations on food safety, occupational risk prevention and environmental protection.
- Carry out packaging, packing, storage and dispatch operations for the products, following the instructions established by the company.
- 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 the dairy industry, in the area of reception, maintenance, preparation and handling of machines and dairy production equipment; and in the control of production operations and other supporting quality control and packaging tasks for milk and dairy products. The most pertinent occupations and positions are:

- Ice-cream maker, ice-cream preparer.
- Milk processor.
- Milk processing worker.
- Operator of machines for the processing and production of dairy products in general.
- Reception and packing operator.
- Dairy fermentation worker.
- Milk extract preparer.
- Dairy liquid maker.
- Yoghurt maker.
- Operator of UHT machines.
- Operator of milk and dairy product pasteurisation machines.
- Condensed milk machine operator.
- Milk and dairy product refrigeration worker.
- Milk drying/powdering machine operator.
- Milk and dairy product sterilisation machine operator.
- Powdered milk machine operator.
- Operator of machines for the production of butter and similar products.
- Operator of machines for the production of yoghurt and similar products.
- Operator of machines for the production of fresh cheese and similar products.
- Milk and dairy product bottling machine operator.
- Operator of milk and dairy product packaging machines.
- Machinist.
- Process worker.
- Packer.
- Milk and milk derivatives control panel operator.
- Ice-cream production machine 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

5. OFFICIAL BASIS OF THE CERTIFICATE

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 646/2011 of 9 May, establishing thirteen professional certificates in the professional family Food Industry, which are included in the National Repertoire of Professional Certificates, and updating the professional certificate established as Appendix I of Royal Decree 1380/2009 of 28 August. (Appendix IV, Code: INAE0209)

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	86	480
Practical training at the workplace	14	80
Total duration of training leading to the certificate		560

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.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

