

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 2 en
INAF0108 PANADERÍA Y BOLLERÍA**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 2 in
INAF0108 BREAD AND BAKERY 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 lead and carry out operations producing bread and bakery products, achieving the established production and quality objectives, and respecting the current technical, health, environmental and occupational health and safety regulations at all times. This general competence is divided into the following **skills units** (UC):

- Carry out and/or manage operations preparing bakery doughs (UC0034_2).
- Make and/or supervise complementary preparations, composition, decoration and packaging of bread and bakery products (UC0035_2).
- Apply the regulations on safety, health and environmental protection in the bakery industry (UC0036_2).

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

- Basic bread and bakery products (MF0034_2).
- Complementary products, decoration and packaging of bread and bakery products (MF0035_2).
- Health and safety in a bakery (MF0036_2).
- Practical training at the workplace in bread and bakery products (MP0068)

(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 the raw and ancillary bread and bakery materials, according to the procedures and instructions, carrying out basic controls and interpreting the results obtained.
- Intervene in the preparation of the equipment, assembly and adjustment of the devices, accessories and tools needed, applying the occupational risk and environmental protection regulations.
- Manufacture products, applying the regulations on food safety, occupational risk prevention and environmental protection.
- Assist in the complementary preparations, composition and decoration of bread and bakery products, according to manufacturing specifications, applying the food safety, occupational risk prevention and environmental protection regulations.
- Carry out packaging, storage, presentation and dispatch operations of 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 the certificate may work in semi-industrial bread and bakery product companies, or in hotels, restaurants and small bakeries, in the bread and bakery product sector.

The most pertinent occupations and positions are:

- Baker.
- Operator of machines used in the production of industrial bread and bakery products, in general.
- Industrial bread and bakery product oven operator.
- Operator of machines for packaging industrial bread and bakery products.
- Operator of control machines for the production of industrial bread and bakery products.
- Bakery product maker.
- Pizza dough and base maker.
- Food process worker.

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 1380/2009 of 28 August, establishing three professional certificates in the professional family Food Industry, which are included in the National Repertoire of Professional Certificates. (Appendix III, Code: INAF0108)

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	85	450
Practical training at the workplace	15	80
Total duration of training leading to the certificate		530

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

