

## 1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en  
INAI0108 CARNICERÍA Y ELABORACIÓN DE PRODUCTOS CÁRNICOS

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

Professional Certificate Level 2 in  
INAI0108 BUTCHERY AND PREPARATION OF MEAT 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 carry out operations of meat evaluation, meat cutting, and the preparation and production of meat products and preparations, complying with the current technical and health regulations, and selling meat products in a small company. This general competence is divided into the following **skills units** (UC):

- Control the reception of meat and ancillary raw materials, storage and dispatch of meat pieces and products (UC0295\_2).
- Package the meat for its sale or industrial use, guaranteeing its traceability (UC0296\_2).
- Prepare and dispatch fresh meat preparations in conditions guaranteeing the maximum quality and food safety for its sale (UC0297\_2).
- Prepare industrial meat products, maintaining the required levels of quality and hygiene (UC0298\_2).

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

- Storage and dispatch of meat and meat products (MF0295\_2).
- Meat packaging and technology (MF0296\_2).
- Production of fresh meat preparations (MF0297\_2).
- Production and traceability of industrial meat products (MF0298\_2).
- Practical training at the workplace in butchery and preparation of meat products (MP0080)

(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:

- Validate the ideal conditions of entry or exit of meat products.
- Cooperate in the cutting of carcasses, following established procedures and required health and safety measures.
- Describe and act in the production process of fresh meat derivatives.
- Collaborate on the process of producing marinated, salted and cured meat products.
- Take part in the development of the process of producing meat conserves and pre-cooked and cooked dishes.
- 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, often family, establishments, and in small and large enterprises, dedicated to the manufacture of meat products. In the case of small enterprises they are workers who serve customers and sell pieces of meat of different kinds, handle them and prepare them for immediate consumption and/or prepare meat products in a artisanal or semi-artisanal way. In the case of larger enterprises, they are employees who develop their activity in the functional areas of reception, preparation of equipment, packaging of raw materials, cutting, filleting, slicing, mincing and manufacture of meat products. The holder of the certificate may work in butchery/prepared meat companies, companies manufacturing meat preparations and large retailers, hypermarkets, supermarkets. The most pertinent occupations and positions are:

- Butcher.
- Butcher/prepared meat worker.
- Meat product preparer.
- Ham preparer.
- Casings/prepared meat worker.
- Pre-cooked and cooked food preparer.
- Meat product salt-curer.
- Meat product curer.

## 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 II, Code: INAI0108)

## 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	430
Practical training at the workplace	16	80
<b>Total duration of training leading to the certificate</b>		<b>510</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

