

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en
INAI0208 SACRIFICIO, FAENADO Y DESPIECE DE ANIMALES

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 2 in
INAI0208 SLAUGHTERING ANIMALS AND DRESSING AND CUTTING CARCASSES
(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 evaluation, slaughtering and dressing operations on various animal species, preparing them for slaughter; cut carcasses and obtaining pieces and edible offal; classify and store the final product, complying with the current technical and health regulations; and handle the corresponding machinery and tools, cleaning facilities and instruments with care. This general competence is divided into the following **skills units** (UC):

- Evaluate and slaughter the animals and dress their carcasses, applying and monitoring their traceability (UC0031_2).
- Cut the carcass and prepare the meat for its distribution and sale in a butchers or for its industrial use (UC0032_2).
- Control the reception, storage and dispatch of carcasses and pieces (UC0033_2).

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

- Slaughter of animals and dressing of carcasses (MF0031_2).
- Meat dressing and technology (MF0032_2).
- Storage operation and control of meat products (MF0033_2).
- Practical training at the workplace in slaughtering of animals and dressing and cutting of carcasses (MP0147)

(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:

- Collaborate on the organisation and implementation of an emergency drill in line with the emergency plan.
- Carry out stunning and slaughter of the different animal species.
- Carry out the dressing operations on carcasses of different species.
- Collaborate on the classifications of carcasses for each species according to technical and commercial criteria.
- Carry out industrial cutting operations of carcasses and obtain edible offal.
- Carry out operations preparing edible offal for sale.
- Take part in the identification and evaluation of the organoleptic characteristics of the meat.
- Take part in the analysis and application of the meat preservation techniques.
- Carry out the initial processing of meat pieces or units.
- Carry out processes of palletising or packing and labelling meat pieces or units.
- Check the reception of merchandise.
- Collaborate on the dispatch of goods.
- 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 regional or local industrial slaughterhouses, adjoining or independent cutting plants and butchers' where animals are dressed (beef, horse, pork, birds and rabbits), carrying out the functions of reception, production (preparation of equipment, execution and control of operations, product quality) and storage (storage and dispatch of products), in the meat sector (slaughterhouses and cutting plants). The most pertinent occupations and positions are:

- Slaughterer/butcher in general.
- Slaughterer, stunner, bleeder, disposer, dehorner, eviscerator, trimmer.
- Slaughter line operator.
- Animal reception worker.
- Dresser.
- Offal preparer.
- Carcass and offal classifier.
- Carcass cleaner.
- Poultry and rabbit slaughterer.

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 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 VIII, Code: INAI0208)

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	83	390
Practical training at the workplace	17	80
Total duration of training leading to the certificate		470

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

