

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 2 en
INAK0109 OBTENCIÓN DE ACEITES DE OLIVA**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 2 in
INAK0109 OLIVE OIL PRODUCTION
(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 to extract and produce olive oil under the conditions established in the procedural and quality manuals, and control the spills occasioned, respecting the environmental protection regulations. This general competence is divided into the following **skills units** (UC):

- Manage the extraction processes and carry out refining and correction operations for olive oils (UC0029_2).
- Control the process of decanting and storage of olive oil in the cellars (UC0030_2).

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

- Extraction process operations for olive oils (MF0029_2).
- Decanting and storage of olive oils (MF0030_2).
- Practical training at the workplace in olive oil production (MP0224)

(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:

- Carry out the operations for preparing the different raw materials, working safely with the equipment needed to achieve the quality required in the oil mills, residue mills and/or refineries.
- Describe the phases of the process, the infrastructures and with the supervision of the tutor carry out preparation and first-level maintenance of the production equipment in an olive mill, residue mill and/or refinery.
- Carry out the appropriate methods of analysis to check the results of the samples taken during the production process in the oil mill, residue mill and/or refinery.
- Use decantation pumps, oil deposits, tools and cleaning products for the final storage of olive oil in the olive mill, residue mill and/or refinery.
- Carry out decanting, filtering and packaging operations, checking the contents of the batches.
- Take part in appropriate methods of analysis to check the results of the samples taken during and after the filling process.
- Take part in the implementation of the protection measures needed to guarantee safety during the oil mill, residue mill and/or refinery process.
- Manage the residues and waste generated in the activity of the olive mill, residue mill and/or refinery and check that it is carried out in accordance with environmental regulations.
- 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 olive oil industry, in olive oil mills, residue mills and refineries. The most pertinent occupations and positions are:

- Olive mill worker.
- Master olive miller.
- Master olive waste extractor.
- Master refiner.

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 X, Code: INAK0109)

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	69	270
Practical training at the workplace	31	120
Total duration of training leading to the certificate		390

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

