

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en
INAK0209 OBTENCIÓN DE ACEITES DE SEMILLAS Y GRASAS

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 2 in
INAK0209 PRODUCTION OF OIL FROM SEEDS AND FATS
(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 the production of oils from seeds and edible fats, preparing the machinery and equipment and carrying out and controlling the phases of reception, cleaning, drying and storage of the raw materials, as well as the activities of treating, preparing, extracting and packaging oils from seeds and fats, following the regulations on food quality and safety. This general competence is divided into the following **skills units** (UC):

- Carry out and control the activities of reception, treatment, storage and preparation of seeds and raw materials in the oil industry (UC0552_2).
- Carry out and control the operations on the extraction line of oil from seeds (UC0553_2).
- Carry out and control the operations on the production line of fats and margarines (UC0554_2).
- Carry out and control the operations of packaging and packing oils from seeds and fats (UC0555_2).

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

- Reception and preparation of seeds and fats (MF0552_2).
- Extraction of oils from seeds (MF0553_2).
- Preparation of fats and margarines (MF0554_2).
- Packaging and packing of oils from seeds and fats (MF0555_2).
- Practical training at the workplace in production of oils from seeds and fats (MP0225)

(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:

- Take part in the first-level maintenance of the reception and preparation equipment for seeds and fats.
- Receive, pre-treat and prepare oil seeds and fats.
- Carry out and control the operations corresponding to the extraction of oils.
- Collaborate on the operations designed to obtain flours and oilcake.
- Take part in the activities corresponding to the margarine and fat production line.
- Carry out the packaging and packing activities for oils made from seeds and fats.
- 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 companies in the food industry that extract, produce and package oil from seeds and produce edible fats, in the functional areas of reception, extraction, production and packaging. The holder may work in the sub-sectors of extraction of oils from seeds, oils from fats and the production of edible fats. The most pertinent occupations and positions are:

- Operator of machines for the preparation and refining of edible oils and fats.
- Operator of machines for the production of edible oils and fats.
- Operator of machines for the refining of edible oils and fats.
- Seed oil packaging line operator.
- Reception worker for seeds and raw materials.
- Operator in the process of preparing and extracting oils from seeds and fats.
- Oil and fat production 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 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 XI, Code: INAK0209)

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	75	360
Practical training at the workplace	25	120
Total duration of training leading to the certificate		480

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

