

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en
INAV0109 FABRICACIÓN DE CONSERVAS VEGETALES

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 2 in
INAV0109 MANUFACTURE OF VEGETABLE PRESERVES
(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 for the preparation of raw materials and the manufacture of vegetable preserves and cooked vegetables, as well as subsequent processing for preservation, in the conditions established in the quality procedural manuals. This general competence is divided into the following **skills units** (UC):

- Receive, control and evaluate the raw materials and ancillary materials involved in the process of producing vegetable preserves and carry out the storage and dispatch of finished products (UC0291_2).
- Prepare the raw materials for their subsequent production and treatment, guaranteeing the required levels of quality, hygiene and safety (UC0292_2).
- Carry out operations measuring, filling and closing vegetable preserves, fruit juices and cooked dishes, checking that the procedures and regulations ensuring the required quality levels are being followed (UC0293_2).
- Manage the application of the final treatment for preservation following the required quality and hygiene specifications (UC0294_2).

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

- Operation and control of the storage of vegetable preserves (MF0291_2).
- Preparation of raw materials and production of vegetable products (MF0292_2).
- Packing of vegetable preserves (MF0293_2).
- Finishing process for food preserves (MF0294_2).
- Practical training at the workplace in Manufacture of vegetable preserves (MP0268)

(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 the vegetable products for their subsequent storage.
- Describe and act in the process of manufacturing vegetable preserves.
- Take part in the process of preparing pickles.
- Take part in the process of drying, dehydration and freeze-drying.
- Take part in the processes of preparing jams, preserves, jellies and fruit juices.
- 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 preserves industry, in companies that process fruit, vegetables and legumes; companies that prepare fruit, fruit pulp and nectars; companies that preserve fruit and manufacture fruit pulp and jams; companies manufacturing prepared food and sauces from vegetable products; and companies that freeze and ultra-freeze vegetable products. The most pertinent occupations and positions are:

- Vegetable preserve production worker.
- Concentrate and fruit production worker.
- Olive preparation, dressing and filling worker.
- Food freezing worker.
- Pre-cooked and cooked food preparer.
- Preparer of vegetable preserves.
- Juice preparer.
- Preparer of pickles and olives.
- Frozen and ultra-frozen product worker.
- Cooked food producer.
- Maker of ready-to-eat products.

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 Industries, 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 VII, Code: INAV0109)

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	400
Practical training at the workplace	17	80
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

