

## 1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en  
MAPN0312 MANIPULACIÓN Y CONSERVACIÓN EN PESCA Y ACUICULTURA

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

Professional Certificate Level 2 in  
MAPN0312 HANDLING AND PRESERVATION IN FISHING AND AQUACULTURE  
(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 preparation and preservation operations of fishery and aquaculture products for their trading following the instructions of the superior and satisfying proper health and safety conditions. This general competence is divided into the following **skill units**(UC):

- Contribute to deck basic operations in a fishing vessel (UC0010\_1).
- Handle and process fishery and aquaculture products (UC0015\_2).
- Package and preserve fishery and aquaculture products (UC0016\_2).
- Act in maritime emergencies and apply safety standards at work (UC0733\_1).

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

- Works on the deck of fishing vessel (MF0010\_1).
  - Reception and processing of fish and seafood (MF0015\_2).
  - Packaging and preservation of fish and seafood (MF0016\_2).
  - Safety and first aid on board (MF0733\_1).
  - Practical training at the workplace in handling and preservation in fishing and aquaculture (MP0531).
- (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:

- Participate in the reception and sorting operation of fish and seafood taking care previously of the sanitary and health standards of the facilities conditions.
- Participate in the handling and processing of fish and seafood following the preset working plan and satisfying the hygienic and sanitary standards.
- Participate in the preservation operations of fish and seafood taking into account the species characteristics and the possibilities of the process preservations area, so that the preset working plan is performed, meeting the hygienic-sanitary standards.
- Participate in the boxing and/or packaging, transportation and unloading, so that the product is stored, transported and unloaded without suffering pollution, knocks, crushing or temperature changes risks.
- Participate in the working processes of the company, 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 sectors of fisheries, aquaculture and seafood processing industries. The most relevant occupations and work positions are:

- Sailor of a fishing vessel.
- Storage and packaging operator.
- Operator of cold processes.
- Processing handler or operator.
- Sailor fisherman.

The holder of this professional certificate can be recognised by the title of fishing sailor according to Royal Decree 36/2014, which regulates the professional titles of fishing sector, following the established procedure and the authorised centers.

#### 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 988/2013 of December 13th, by which nine professional certificates of the Professional Family of Maritime and Fishing Industries included in the National Repertoire of professional certificates are established, and the professional certificates established as Appendix IV of the Royal Decree 1774/2011, of December 2nd and Appendix III of Royal Decree 1533/2011 of October 31st are updated. (Appendix V, Code: MAPN0312)

## 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	81	340
Practical training at the workplace	19	80
<b>Total duration of training leading to the certificate</b>		<b>420</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.sepie.es](http://www.sepie.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

