

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en
MAPU0112 MANTENIMIENTO DE INSTALACIONES EN ACUICULTURA

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 2 in
MAPU0112 MAINTENANCE OF AQUACULTURE FACILITIES
(This translation has no legal status)

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to organise and carry out, under supervision, the maintenance of the facilities, machinery and equipment of an aquaculture company, monitoring its functioning while following occupational risks prevention measures and environmental protection regulations. This general competence is divided into the following **skill units**(UC):

- Arrange the assembling and the maintenance of facilities, machinery and equipment of an aquaculture company (UC1620_2).
- Check the performance of the facilities, machinery and equipment of an aquaculture company (UC1621_2).
- Do the maintenance operations in the facilities, machinery and equipment of an aquaculture activity (UC1622_2).

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

- Organisation of the maintenance of an aquaculture company (MF1620_2).
- Monitoring of aquaculture facilities performance (MF1621_2).
- Maintenance of facilities, machinery and equipment of an aquaculture company (MF1622_2).
- Practical training at the workplace in Maintenance of aquaculture facilities (MP0567).

(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 organization of the maintenance workshop and in the monitoring of the performance of the equipment and machinery of an aquaculture facility.
- Participate in the preventive maintenance operations of an aquaculture facility.
- Cooperate in the corrective maintenance operations of an aquaculture facility, considering the protocols for intervention.
- Participate in the working processes 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 sector of aquaculture, in aquaculture facilities in which any kind of production process of live food (plankton), algae, fish and shellfish develops. The most relevant occupations and work positions are:

- Skilled workers in aquaculture.
- Repairman of water circuits in aquaculture facilities.
- Maintainer of water circuits in aquaculture facilities.
- Repairman of farming structures in aquaculture facilities.
- Maintainer of farming structures in aquaculture facilities.
- Repairman of cropping systems of fish, molluscs and crustaceans.
- Maintainer of cropping systems of fish, molluscs and crustaceans.
- Repairer of filtration equipment, feeders, pumping, metering and fluid treatment in aquaculture facilities.
- Maintainer of filtration equipment, feeders, pumping, metering and fluid treatment in aquaculture facilities.
- Adjuster of air conditioning equipment, heat and cold, filtration, feeders, pumping, metering and fluid treatment in aquaculture facilities.
- Workshop manager in aquaculture facilities.
- Responsible of installers, fitters, repairers and maintainers of aquaculture facilities.
- Maintainer of instrumentation equipment and control of the aquaculture facility.

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 amendment of 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 IX, Code: MAPU0112)

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	71	290
Practical training at the workplace	29	120
Total duration of training leading to the certificate		410

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.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

