

## 1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 3 en  
AGAN0112 ASISTENCIA EN LOS CONTROLES SANITARIOS EN MATADEROS, ESTABLECIMIENTOS DE MANIPULACIÓN  
DE CAZA Y SALAS DE DESPIECE**

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

**Professional Certificate Level 3 in  
AGAN0112 ASSISTANCE IN SANITARY CONTROL IN SLAUGHTERHOUSES, ESTABLISHMENTS HANDLING HUNTED  
ANIMALS AND MEAT CUTTING PLANTS  
(This translation has no legal status)**

## 3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to perform auxiliary operations related to the inspection, monitoring and health audits in slaughterhouses, establishments handling dead animals and processing animal's meat, according to the standard operating procedures and regulations, under the supervision and guidance of the official faculty or superior responsible of health controls. This general competence is divided into the following **skill units** (UC):

- Perform the initial inspection exam "ante mortem" of animals, monitoring the operations previous to killing (UC2132\_3).
- Perform the initial inspection exam "post mortem" of the animal carcasses and offals (UC2133\_3).
- Monitor the management of animal by-products not intended for human consumption (SANDACH). (UC2134\_3)
- Collect animal samples and do the laboratory testings required in the sanitary control operations (UC2135\_3).
- Carry out auxiliary operations of health inspection and monitoring of meat cutting (UC2136\_3).
- Carry out operations linked to the development of good hygiene practices audits (GHP) and hazard analysis and critical control points system (HACCP). (UC2137\_3).

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

- "Ante mortem" inspection of animals and other operations previous to sacrifice (MF2132\_3).
- "Post mortem" initial examination and inspection of animal carcasses and offals (MF2133\_3).
- Management of animal by-products not intended for human consumption (SANDACH). (MF2134\_3).
- Animal taking sample and laboratory testings of sanitary control operation (MF2135\_3).
- Auxiliary operations of sanitary inspection and monitoring of meat cutting (MF2136\_3).
- Procedures for good hygiene practices (GHP) and hazard analysis and critical control points (HACCP) systems. (MF2137\_3).
- Practical training at the workplace in assistance in sanitary control in slaughterhouses, establishments handling hunted animals and meat cutting plants (MP0515).

(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:

- Check the identification, documentation and animal welfare conditions.
- Perform the "ante mortem" inspection of animals for slaughter.
- Perform the "post mortem" inspection of the offals of animals intended for consumption. ☒
- Check the proper management of by-products. ☒
- Take samples for laboratory tests. ☒
- Assess the general hygiene of facilities, procedures and personnel. ☒
- 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 meat industry: slaughterhouses, establishments handling hunted animals and meat cutting plants, carrying out activities related to the sanitary/health inspection and disease control. The most relevant occupations and work positions are:

- Official assistant to health inspection and control activities in slaughterhouses.
- Official assistant to health inspection and control activities in meat cutting plants.
- Official assistant to health inspection and control in establishments handling hunted animals.
- Official assistant to health inspection and control of poultry and lagomorphs meat.
- Assistant specialized in health controls of fresh meat.

#### 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 3 of the National Repertoire of Professional Certificates corresponds to level 4 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 3 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 983/2013 of December 13th, by which four professional certificates of the Professional Family of Agriculture, included in the National Repertoire of professional certificates are established. (Appendix III, Code: AGAN0112)

## 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	90	750
Practical training at the workplace	10	80
<b>Total duration of training leading to the certificate</b>		<b>830</b>

### Entry/access requirements:

- *Bachiller* Diploma (upper secondary education); or
- Professional Certificate Level 2 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

