

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 3 en
INAF0110 INDUSTRIAS DE DERIVADOS DE CEREALES Y DE DULCES**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 3 in
INAF0110 CEREAL DERIVATIVES AND SWEETS INDUSTRY
(This translation has no legal status)**

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to manage a unit or section in the industry of cereal derivative products or in the sweets industry, preparing and supervising the material and human resources available and the work needed to achieve the objectives set out in the production, quality and environmental protection plans. This general competence is divided into the following **skills units** (UC):

- Manage supplies, storage and dispatch in the food industry and carry out sales support activities (UC0556_3).
- Program and manage production in the food industry (UC0557_3).
- Cooperate on the implementation and development of a quality and environmental management plan in the food industry (UC0558_3).
- Carry out the processes and determine the operating procedures for the production of cereal derivatives and sweets (UC0562_3).
- Control the production of cereal derivatives and sweets and their automated production systems (UC0563_3).
- Apply analytical and sensory control techniques to the process of producing cereal derivatives and sweets (UC0564_3).

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

- Storage and commercialization management in the food industry (MF0556_3).
- Organisation of a food production unit (MF0557_3).
- Quality and environmental management in the food industry (MF0558_3).
- Processes in the cereal derivatives and sweets industry (MF0562_3).
- Production of cereal derivatives and sweets (MF0563_3).
- Analytical and sensory control of cereal derivative products and sweets (MF0564_3).
- Practical training at the workplace in Cereal derivatives and sweets industry (MP0359)

(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:

- Apply procurement methods for the goods used for producing cereal derivatives and sweets, as well as organising sales of the finished products.
- Use procedures for the planning, organisation and control of production in the cereal derivatives and sweets industry.
- Take part in the development of the company's quality and environmental protection objectives, in accordance with the established management model.
- Prepare quality and environmental records, proposing actions to improve the process and product.
- Supervise the machinery and equipment for preparing and producing cereal derivative products and sweets, as well as the plant and ancillary services.
- Carry out tasks for the reception and internal distribution of materials used for production of cereal derivatives and sweets and apply prior treatment to raw materials for subsequent production, following instructions and procedural manuals.
- Produce cereal derivative products and sweets, handling materials and the equipment needed, packaging and packing the products and storing them, following procedures established for the purpose.
- Carry out analytical and sensory control of raw materials, ancillary materials and cereal derivatives and sweets.
- 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 food industry in positions related to the processing of cereals or the preparation of sweets. The holder may work in the sub-sectors of the cereal processing or sweets preparation industry, in factories producing flour and semolina; pasta; snacks and breakfast cereals ; animal feed; biscuits and sweets; nougat, almond cakes, marzipan, chocolate and chocolate derivatives; and in industrial bakeries/pastry shops. The most pertinent occupations and positions are:

- Food industry worker.
- Plant manager in a food manufacturing factory.
- Quality control technician in the food industry.
- Food industry stocker.
- Catering supervisor.
- Worker responsible for the reception, preparation and milling of wheat and other cereals and/or legumes (master miller) to obtain flour, semolina and animal feed.
- Line or plant worker/supervisor for the manufacture of bread, bakery products, pastries or industrial bakery goods.
- Line or plant worker manufacturing nougats, almond cakes, marzipan or other sweets.
- Line or plant worker manufacturing breakfast cereals or sweets.
- Production worker in a biscuit factory.
- Line or plant head manufacturing chocolates and derivatives.
- Manager of small cereal derivative and sweet factories.
- Technical cereal derivatives and sweets salesperson.
- Responsible in the cereal derivatives and sweets industry.
- Process and product supervisor in the cereal derivatives and sweets industry.

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 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 X, Code: INAF0110)

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 | 510 |
| Practical training at the workplace | 19 | 120 |
| Total duration of training leading to the certificate | | 630 |

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

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

