

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 3 en
INAH0209 ENOTECNIA

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 3 in
INAH0209 OENOLOGY
(This translation has no legal status)

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to monitor and supervise wine production and organise the production and aging processes of wines under established production conditions and quality procedures, programming the logistics and maintenance of machinery and equipment for wine production. This general competence is divided into the following **skill units** (UC):

- Supervise wine production and programme the viticulture processes (UC0037_3).
- Monitor wine production by organoleptic, microbiological and physical and chemical analyses (UC0038_3).
- Coordinate and supervise the methods of stabilising and aging wines (UC0039_3).
- Program the set-up of the winemaking plant and machinery (UC0040_3).

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

- Winemaking and viticulture (MF0037_3).
- Oenological analysis and tasting (MF0038_3).
- Stabilisation and aging of wines (MF0039_3).
- Oenological facilities (MF0040_3).
- Practical training at the workplace in oenology (MP0195)

(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:

- Analyse the characteristics of the raw materials and identified their influence on the wine production process.
- Monitor the production of sweet wines, liqueurs and aromatic wines according to established procedures.
- Monitor the established health and safety programmes to ensure quality of the wine.
- 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 viticulture companies dedicated to the production of grapes and the production, aging and bottling of wine. The holder may work in the viticulture industry in the following sub-sectors: vinicultural operations; production and preservation of wines; making and aging of wines; preparation of special wines; production of vinegars, distillates, spirits and grape by-products beverages. The most pertinent occupations and positions are:

- Vinicultural and oenology technician.
- Winery manager.
- Production manager (wines)
- Plant manager (wines).
- Viticulture technician.
- Sales technician (wines).
- Process technician (wines).
- Process and product supervisor (wines).
- Sensory analysis technician (wines).
- Quality inspector (wines).

The profession of Winemaking technician is regulated by the Law 50/1998 of December 30th, Article 102, point two of, and the holder of this Professional Certificate is qualified by Royal Decree 595/2002 of June 28th.

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 I, Code: INAH0209).

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	82	540
Practical training at the workplace	18	120
Total duration of training leading to the certificate		660

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.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

