

1. TITLE OF THE CERTIFICATE (CZ)<sup>(1)</sup>

**Výuční list z oboru vzdělání:  
29-51-E/02 Potravinářské práce (denní studium)**

<sup>(1)</sup> In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE<sup>(2)</sup>

**Apprenticeship Certificate in:  
29-51-E/02 Food Work (full-time study)**

<sup>(2)</sup> This translation has no legal status.

## 3. PROFILE OF SKILLS AND COMPETENCES

**General competences:**

- communicate independently and fluently in mother tongue, give reason for his own attitude;
- seek out essential information from the text and other sources;
- understand the task and solve simple problems, find the information necessary for the solution;
- work or learn under supervision with certain autonomy, apply basic rules and procedures;
- cooperate with others when solving simple problems and situations;
- apply basic mathematic skills to solve simple tasks;
- work with a personal computer and its basic and application software;
- apply principles of safety and health protection at work, fire protection and fire prevention;
- act in an environmentally-conscious manner and in compliance with strategies for sustainability;
- have a basic knowledge of career opportunities in the labor market and of the job search process.

**Vocational competences:**

- meet hygiene regulations and technological processes, ensure the production of safe food;
- prepare and modify raw materials for food products;
- store raw materials, ready-to-cook food and ready-mix food products;
- operate food machinery and equipment in the processing of raw materials and ready-to-cook products and in the manipulation of ready-mix products;
- perform simple work by hand and in the machine production under the guidance of professional master;
- carry out sensory quality assessment of raw materials and ready-mix food products;
- store, pack and ship the food products;
- keep basic records;
- carry out activities in food service sanitation.



## 4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

The graduate can perform specific works in the field of food production, thus simple activities in the production of food products, e.g. in the manufacture of bread, bakery products, biscuits and confectionery products, or canning products.  
Examples of possible jobs: food production worker.

## 5. OFFICIAL BASIS OF THE CERTIFICATE

|   |  |
|---|--|
| <b>Name and status of the body awarding the certificate</b><br>Odborné učiliště a Základní škola, Křenovice<br>Křenovice, č.p. 8<br>Křenovice<br>752 01<br>CZ<br>public school      | <b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b><br>Ministry of Education, Youth and Sports<br>Karmelitská 7<br>118 12 Praha 1<br>Czech Republic   |
| <b>Level of the certificate (national or international)</b><br>Upper secondary education completed by the final examination (Apprenticeship Certificate)<br><b>ISCED 353, EQF 2</b> | <b>Grading scale / Pass requirements</b><br>1 excellent (výborný)<br>2 very good (chvalitebný)<br>3 good (dobrý)<br>4 satisfactory (dostatečný)<br>5 fail (nedostatečný)<br><i>Overall assessment::</i><br>Prospěl s vyznamenáním: Pass with Honours (the average mark is ≤ 1,5)<br>Prospěl: Pass (an examination mark is not worse than 4)<br>Neprospěl: Fail (the examination mark in one or more subjects is 5) |
| <b>Access to next level of education / training</b><br>ISCED 353, EQF 3   | <b>International agreements</b>  |
| <b>Legal basis</b><br>Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations                             |  |

## 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

| Description of vocational education and training received   | Percentage of total programme   | Duration  |
|---|---|---|
| <ul style="list-style-type: none"> <li>School- / training centre-based</li> <li>Workplace-based</li> <li>Accredited prior learning</li> </ul>   | The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers' needs. |   |
| Total duration of the education / training leading to the certificate   |   | <b>2 years / 2 048 lessons</b>  |
| <b>Entry requirements</b><br>Completed compulsory school education  |   |   |
| <b>Additional information</b><br>More information (including a description of the national qualifications system) available at: <a href="http://www.npicr.cz">www.npicr.cz</a> and <a href="http://www.eurydice.org">www.eurydice.org</a> |   |   |
| <b>National pedagogical institute of the Czech Republic – National Europass Centre Czech Republic</b><br>Senovážné nám. 872/25<br>110 00 Praha 1  |   |   |
|   |   |   |
| <b>Done at Prague for the school year 2019/2020</b>   |   | stamp and signature   |

## (\*) Explanatory note

This document is a supplement to a specific diploma/certificate. It provides additional information on competencies gained in the given field of study and does not have any 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 and Decision No 2241/2004/EC of the European Parliament and of the Council of 15 December 2004 on a single Community framework for the transparency of qualifications and competences (Europass).

More information available at: <http://europass.cedefop.europa.eu>, <http://www.europass.cz>

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