

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 1 en
HOTR0109 OPERACIONES BÁSICAS DE PASTELERÍA

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 1 in
HOTR0109 BASIC OPERATIONS IN PATISSERIE
(This translation has no legal status)

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to pre-process, prepare and present simple patisserie products and assist in the preparation of more complex ones, carrying out basic operations of internal provision and applying techniques and basic rules for handling, preparing and preservation of food. This general competence is divided into the following **skill units**(UC):

- Carry out basic operations of internal provision and preservation for pre-processing and preparation of patisserie products (UC1333_1).
- Pre-process, prepare and present simple patisserie products and assist in complex products (UC1334_1).

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

- Internal provision and preservation in a patisserie (MF1333_1).
- Pre-processing, preparation and presentation in patisserie products (MF1334_1).
- Practical training at the workplace in basic operations in patisserie (MP0167).

(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 that complete and reinforce the learning outcomes acquired in the other training modules, are:

- Collaborate in receiving provisions commonly used in a patisserie for latter distribution and use in the areas of patisserie manufacture.
- Apply basic methods, techniques and equipment operations for regeneration, packaging, storage and preservations of raw, pre-packaged and patisserie products commonly used to suit the specific needs of preservation and packaging of such materials and products.
- Implement the standard hygienic and sanitary conditions concerning the production units or serving food and beverages to avoid the risk of food poisoning and environmental pollution.
- Perform patisserie pre-elaborations for multiple applications performing predefined basic techniques.
- Perform and present simple patisserie products, according to a product definition, and applying basic processing techniques.
- Perform operations which are necessary in the process of preparing and presenting all kinds of complex patisserie products, showing openness and cooperation work spirit.
- Use basic equipment, machines and tools of establishments, according to their applications and its better performance.
- 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 the certificate may work in sectors and subsectors such as hospitality, in which pre-processing, production and preservation of patisserie products processes are developed. Also in gourmet shops where patisserie products are sold. The most relevant occupations and work positions are:

- Patisserie assistant.
- Store patisserie assistant.
- Employee in a patisserie.

The holder of this Certificate has received the training that fulfills the skills requirements for food handling.

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 1 of the National Repertoire of Professional Certificates corresponds to level 2 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 1 gives access to Professional Certificate Level 2 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 685/2011, of May 13th, by which six professional certificates of the professional family Hospitality and Tourism included in the National Repertoire of professional certificates, and the professional certificate established like appendix III of the Royal Decree 1376/2008, of August 1st, and the professional certificates established by Royal Decree 1256/2009 of July 24th (Appendix I, Code: HOTR0109) are updated.

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	80	330
Practical training at the workplace	20	80
Total duration of training leading to the certificate		410

Entry/access requirements:

- No entry requirements

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

