

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 1 en
INAD0108 OPERACIONES AUXILIARES DE ELABORACIÓN EN LA INDUSTRIA ALIMENTARIA**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 1 in
INAD0108 AUXILIARY OPERATIONS OF PREPARATION IN FOOD 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 do operations to help the reception and preparation of raw materials and auxiliary products involved in production processes; collaborate in these processes, helping in routine and simple processing operations and packaging of food manufactures, according to the work instructions and specific rules of health and safety; and to handle loads with forklifts for loading and unloading of goods with proper care. This general competence is divided into the following **skill units**(UC):

- Do support tasks in the reception and preparation of raw materials (UC0543_1).
- Do support tasks in the development, processing and storage of food products (UC0544_1).
- Handle equipment and facilities for preparing and packaging of food products, following standardized and auxiliary work instructions (UC0545_1).
- Handle loads with forklifts (UC0432_1).

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

- Preparation of raw materials (MF0543_1).
 - Basic operations of food products processes (MF0544_1).
 - Preparation and packaging of food products (MF0545_1).
 - Handling of loads with forklifts (MF0432_1).
 - Practical training at the workplace in auxiliary operations of preparation in food industry (MP0148).
- (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:

- Do tasks of preparation and preservation of raw materials.
- Do basic food processing operations, using suitable equipment and tools.
- Do handling operations of food processing facilities.
- Do preparation, preservation and packaging operations of food products.
- Carry out transportation and placement of loads with forklifts.
- 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 food industry companies, both the ones engaged in the direct production of food manufacturing, nor the company food services and auxiliary products. The most relevant occupations and work positions are:

- Forklift driver.
- Warehouseman.
- Food, beverages and tobacco industries worker.
- Raw materials preparer.
- Food products processing and packaging machines operator/worker.

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.

Base legal

Royal Decree 646/2011, of May 9th, by which thirteen professional certificates of the professional family Food Industry, included in the National Repertoire of professional certificates are established, and the professional certificate set out as Appendix I is updated in the Royal Decree 1380/2009, of August 28th is updated. (Appendix I, Code: INAD0108)

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	87	260
Practical training at the workplace	13	40
Total duration of training leading to the certificate		300

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

