

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 2 en
INAD0310 FABRICACIÓN DE PRODUCTOS DE TUESTE Y DE APERITIVOS EXTRUSIONADOS**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 2 in
INAD0310 MANUFACTURE OF ROASTED PRODUCTS AND EXTRUSION SNACKS
(This translation has no legal status)**

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to prepare raw materials and produce roasted nuts and extruded snacks, in conditions established by procedural and quality manuals, applying good production and handling practices, and the traceability system, in compliance with the technical and health regulations in force. This general competence is divided into the following **skills units** (UC):

- Receive, store and dispatch raw materials, ancillary materials and finished products in the roasted products and extruded snacks industry (UC0760_2).
- Process the dried fruit and nuts (UC0761_2).
- Process extruded products for snacks, breakfasts and sweets (UC0762_2).

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

- Warehouse operations and control of roasted products and extruded snacks (MF0760_2).
- Production of nuts and dried fruit (MF0761_2).
- Preparation of extruded food products (MF0762_2).
- Practical training at the workplace in Manufacture of roasted products and extrusion snacks (MP0362)

(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:

- Receive, store and dispatch raw materials, ancillary materials and finished products in the roasted products and extruded snack industry.
- Carry out the dried fruit and nut processing operations.
- Carry out the handling and maintenance operations for extrusion equipment.
- Prepare extrusion products.
- Take samples and tests during the process of preparing extrusion products.
- 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 companies in the roasting industry, processing raw materials and dried fruit and nuts and manufacturing extrusion snacks, in the dried fruit and nut processing industry and in extrusion product industry. The most pertinent occupations and positions are:

- Dried fruit and nuts and snack production worker.
- Dried fruit and nut production machine operator, in general.
- Nut preparer/roaster.
- Extrusion snack preparer.

5. OFFICIAL BASIS OF THE CERTIFICATE	
<p>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.</p>	
<p>Level of the certificate The Professional Certificate Level 2 of the National Repertoire of Professional Certificates corresponds to level 3 of the International Standard Classification of Education (ISCED-P 2011). The European Qualification Framework (EQF) level:</p>	
<p>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:</p> <ul style="list-style-type: none"> - FAIL: 0 to 4.9 - PASS-SATISFACTORY: 5 to 6.9 - PASS-GOOD: 7 to 8.9 - PASS-EXCELLENT: 9 to 10 	
<p>Access to next level of education/training This Professional Certificate Level 2 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.</p>	
<p>Legal basis Royal Decree 1529/2011 of 31 October, establishing eleven professional certificates in the professional family Food Industry, which are included in the National Repertoire of Professional Certificates. (Appendix V, Code: INAD0310)</p>	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE		
<p>This certificate may be acquired by:</p> <ol style="list-style-type: none"> 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. <p>The training method (number 1 above) requires successful completion of the training modules and the practical training at the workplace:</p>		
Description of vocational training received	Percentage of total programme (%)	Duration (hours)
Training modules	67	160
Practical training at the workplace	33	80
Total duration of training leading to the certificate		240

Entry/access requirements:

- Compulsory Secondary Education Diploma (Lower secondary education); or
- Professional Certificate Level 1 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

