

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 2 en
INAF0109 PASTELERÍA Y CONFITERÍA**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 2 in
INAF0109 PASTRY AND CONFECTIONERY
(This translation has no legal status)**

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to carry out, organise and direct the operations required for the manufacture of pastry and confectionary products, controlling the supply and storage of raw materials and finished products, preparing doughs, pastes and basic pastry/bakery products, as well as confectionary, chocolate, biscuits and others, with the appropriate finishing, decoration, packaging and presentation and the required quality and hygiene standards. This general competence is divided into the following **skills units** (UC):

- Control the supply, storage and dispatch of the raw materials, ancillary materials and finished products, and prepare the equipment and tools to be used in the production process (UC0305_2).
- Carry out and/or supervise the preparation of dough, pastry and basic products for multiple applications in bakery/pastry making (UC0306_2).
- Carry out and/or control the operations preparing confectionery, chocolate, biscuits and other products (UC0307_2).
- Finish and decorate pastry and confectionary products (UC0308_2).
- Prepare the packaging and presentation of pastry and confectionary products (UC0309_2).
- Apply the regulations on safety, health and environmental protection in the food industry (UC0310_2).

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

- Storage and auxiliary operations in pastry and confectionery (MDF0305_2).
- Basic preparations for pastry and bakery goods (MF0306_2).
- Confectionery products and other specialities (MF0307_2).
- Finishing and decoration of pastry and confectionery products (MF0308_2).
- Pack and present pastry and confectionery products (MF0309_2).
- Safety and health in pastry and confectionery (MF0310_2).
- Practical training at the workplace in pastry and confectionery (MP0218)

(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 and store the raw and ancillary pastry and confectionery materials, according to the procedures and instructions, carrying out basic controls and interpreting the results obtained.
- Intervene in the preparation of the equipment, assembly and adjustment of the devices, accessories and tools needed, applying the occupational risk and environmental protection regulations.
- Take part in operations producing pastry products, applying the food safety, occupational risk prevention and environmental protection regulations.
- Carry out the complementary preparations, composition and decoration of pastry and bakery products, according to manufacturing specifications, applying the food safety, occupational risk prevention and environmental protection regulations.
- Take part in the industrial processes for obtaining cocoa products, ensuring the required levels of quality and hygiene.
- Take part in the industrial processes of making confectionery products, such as chocolate and chocolate derivatives, sweets, biscuits and hard and soft nougat, ensuring the required quality and hygiene levels.
- Carry out packaging, storage, presentation and dispatch operations of the products, following the instructions established by the company.
- 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 the pastry and confectionery product production industry, and also in hotels, restaurants and the retail food sector in those establishments that prepare and sell pastry and confectionery products.

The most pertinent occupations and positions are:

- Cake maker.
- Confectioner (pastry).
- Pastry chef/decorator.
- Confectionery maker.
- *Churros* maker.
- Sweet and confectionary worker.
- Sweet maker.
- Biscuit maker.
- Biscuit production worker.
- Cocoa and chocolate product worker.
- Traditional nougat maker.
- Nougat maker.
- Nougat and marzipan worker.
- Operator of machines for the production of sweets and desserts.
- Operator of machines for the production of cocoa and chocolate products.
- Operator of machines for the production of nougat and marzipan.
- Operator of machines for packaging industrial bread and bakery products.
- Control panel operator for the production of industrial bread and bakery products.
- Cocoa machine production operator.

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 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:

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 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.

5. OFFICIAL BASIS OF THE 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 V, Code: INAF0109)

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	86	500
Practical training at the workplace	14	80
Total duration of training leading to the certificate		580

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

