

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 2 en
INAH0109 ELABORACIÓN DE VINOS Y LICORES**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 2 in
INAH0109 WINE AND SPIRIT MAKING
(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 the production, aging and packaging of wines, spirits, liqueurs and other by-products, in established production procedures and quality conditions, as well as to handle the necessary machinery and equipment and carry out its first-level maintenance operations. This general competence is divided into the following **skill units** (UC):

- Monitor the provision of raw material and preparation of winery facilities and machinery (UC0548).
- Monitor the fermentation and finishing of the wines (UC0549_2).
- Carry out special wine techniques (UC0550_2).
- Manage the process of distillation and production of spirits and liqueurs (UC0551_2).
- Monitor the bottling and packaging processes of beverages (UC0314_2).

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

- Provision and facilities of a winery (MF0548_2).
- Winemaking operations (MF0549_2).
- Special wine techniques (MF0550_2).
- Distilling and liqueur-making (MF0551_2).
- Bottling and packaging of beverages (MF0314_2).
- Practical training at the workplace in wine and spirit production (MP0194)

(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 raw materials for winemaking, ciders and by-products, according to established procedures and instructions.
- Carry out the operations needed to obtain grape-musts of the correct quality.
- Take part in the fermentation and stabilisation production processes in accordance with the rules and instructions received.
- Take part in the operations required to produce sparkling wines, semi-sparkling wines and aerated sparkling wines.
- Produce special wines and obtain alcohol, spirits and blended liqueurs.
- Carry out product packaging and dispatching logistic operations.
- 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 that produce and package wine, cider, spirits and liqueurs. The holder may work in companies producing wine, cider, fermented ethyl alcohol, spirits, liqueurs, vinegar and other derivative products, mainly in the areas of production and packaging. The most pertinent occupations and positions are:

- Alcoholic drink production worker.
- Winery worker.
- Winemaker.
- Beverage bottling machine operator.
- Vinegar producer.
- Sparkling wine and cider producer.
- Spirits and liqueur producer.
- Beverage bottling machine operator.
- Beverage bottling section operator.

The profession of Winemaking technician is regulated by the Law 50/1998 of December 30th, Article 102, point two of, and the holder of this Professional Certificate is qualified by Royal Decree 595/2002 of June 28th.

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.

Legal basis

Royal Decree 646/2011 of May 9th, establishing thirteen professional certificates in the professional family Food Industries, 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 August 28th. (Appendix VI, Code: INAH0109).

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	520
Practical training at the workplace	13	80
Total duration of training leading to the certificate		600

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.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

