

**1. TITLE OF THE CERTIFICATE (ES)**

**Certificado de Profesionalidad de nivel 2 en  
INAH0210 ELABORACIÓN DE CERVEZA**

**2. TRANSLATED TITLE OF THE CERTIFICATE (EN)**

**Professional Certificate Level 2 in  
INAH0210 BEER BREWING  
(This translation has no legal status)**

**3. PROFILE OF SKILLS AND COMPETENCES**

The holder of this certificate will have acquired the **general competence** to control and prepare the raw and ancillary materials, carry out the malting operations and execute and control the operations required to obtain malt, wort and beer. This general competence is divided into the following **skills units** (UC):

- Control and prepare the raw materials and carry out the malting operations (UC0311\_2).
- Produce the wort using the established procedures (UC0312\_2).
- Manage the processes of fermenting, ageing, filtering and finishing beer (UC0313\_2).
- Control the process of bottling and packaging drinks (UC0314\_2).

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

- Production of malt (MF0311\_2).
- Production of wort (MF0312\_2).
- Fermentation, ageing and finishing of beer (MF0313\_2).
- Bottling and packaging drinks (MF0314\_2).
- Practical training at the workplace in beer brewing (MP0305).

(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:

- Execute the process of reception, storage and malting of the raw materials.
- Collaborate on the operations of preparation and first-level maintenance of the malt production equipment.
- Execute the process of producing wort in the mashing room, controlling the main parameters.
- Analyse the personal safety and health measures, the risk factors for people and for the integrity of the products and the prevention measures, adapting them to real situations in the food industry.
- Carry out yeast inoculation, fermentation, storage or ageing and conditioning of beer.
- Analyse the basic operations of first-level maintenance, hygiene, cleanliness and safety, environmental control, recovery, treatment and elimination of the process waste.
- Carry out product packaging and dispatching 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 in the malt and brewing and beer bottling sector, in the functional areas of reception of barley and/or malt and production of malt, wort and beer. The operations cover the whole field of the production of malt and beer. The holder may work in: malt manufacturing; beer brewing; traditional brewers; and drink bottling plants. The most pertinent occupations and positions are:

- Wort maker and brewer.
- Beer cellarman.
- Receptionist of raw materials
- Malt worker.
- Malt plant worker.
- Malt masher.
- Masher.
- Mashing operator.
- Fermentation or beer tank operator.
- Drink bottling section operator.
- Bottler.
- Drink bottling machine 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.

### 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 I, Code: INAH0210)

## 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   | 74                                | 230              |
| Practical training at the workplace                          | 26                                | 80               |
| <b>Total duration of training leading to the certificate</b> |                                   | <b>310</b>       |

### 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](http://www.sepe.es)

National Europass Centre: [www.oapee.es](http://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

