

1. TITLE OF THE CERTIFICATE (ES)

Certificado de Profesionalidad de nivel 2 en
INAJ0109 PESCADERÍA Y ELABORACIÓN DE PRODUCTOS DE LA PESCA Y ACUICULTURA

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Professional Certificate Level 2 in
INAJ0109 FISHERY AND PRODUCTION OF FISHERY AND AQUACULTURE GOODS
(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 specific operations for reception, storage, dispatching, preparation and production of fish, shellfish and products derived from fishing and aquaculture, in accordance with technical and health regulations and environmental, quality, safety and occupational health management systems; handle the corresponding machinery and equipment; and carry out the marketing of fishery products in a small company. This general competence is divided into the following **skills units** (UC):

- Control the reception of raw materials, storage and dispatch of fish and shellfish and prepared products (UC0315_2).
- Package the fish or shellfish for its sale or industrial use, in accordance with quality and food safety regulations (UC0316_2).
- Prepare fresh fish and shellfish and fresh prepared fish products, maintaining the required quality and food safety conditions required (UC0317_2).
- Produce preserved, semi-preserved and salted fish products, in accordance with the food quality and safety regulations (UC0318_2).
- Produce pastes, pastas, frozen food and cooked or pre-cooked dishes based on fish or shellfish, guaranteeing product quality and hygiene (UC0319_2).

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

- Reception, storage and dispatch of fish products (MF0315_2).
- Fish packing and technology (MF0316_2).
- Fish preparation and sale (MF0317_2).
- Production of fish preserves and cured products (MF0318_2).
- Production of frozen and cooked fish products (MF0319_2).
- Practical training at the workplace in fishery and production of fishery and aquaculture goods (MP0257)

(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:

- Validate the ideal conditions of entry, storage or dispatch of products.
- Package fish and shellfish, following established procedures and taking the required health and safety measures.
- Prepare and sell fish and shellfish in fish shops.
- Describe and act in processes of preparing preserved, semi-preserved, cured, dried, soured and smoked fish.
- Describe and act in the processes of preparing frozen and cooked fish.
- 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 small fishmongers, often family-type establishments, and also work in medium-sized and large companies dedicated to the production of products based on fish and shellfish (frozen, preserved and semi-preserved), as well as factory vessels and fish auctions; within the functional areas of reception and production: preparation of equipment, packaging of raw materials, dressing, filleting, cutting, mincing, preparation of fish products and selling the product. The holder may work in: the fish preserve industry; freezing and factory ships; fish freezing and distribution companies; cooked and pre-cooked fish producers; producers of ready meals; fishmongers and fish and shellfish shops; oyster beds; fish markets, and fish processing industries (smoked, surimi, dried, extracts). The most pertinent occupations and positions are:

- Fish and shellfish cook.
- Worker in the preparation of fish for preserves.
- Cleaner/preparer of fish for preserves.
- Specialist in cold processing.
- Food freezing worker.
- Fishmonger.
- Fisherman for retail sale.
- Frozen and ultra-frozen product worker.
- Packing line operator or controller.
- Raw material receptionist and stocker.
- Preparer of fish and fish derivative products, preserves and fish, semi-preserves.
- Autoclave operator.
- Fish curer.
- Fish Salter.
- Smoking room 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 646/2011 of 9 May, 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 28 August. (Appendix IX, Code: INAJ0109)

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	85	460
Practical training at the workplace	15	80
Total duration of training leading to the certificate		540

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

