

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 3 en
HOTR0210 DIRECCIÓN Y PRODUCCIÓN EN PASTELERÍA**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 3 in
HOTR0210 PATISSERIE MANAGEMENT AND PRODUCTION
(This translation has no legal status)**

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to supervise the elaboration, pre-processing, preparation, preservation and regeneration of all kinds of patisserie products, following hygienic and sanitary regulations; and manage confectionary and patisserie establishments, defining and selling its products to ensure achievement of the quality and economic objectives. This general competence is divided into the following **skill units** (UC):

- Supervise elaboration and implementation of pre-processing, preparation, preservation and regeneration techniques to doughs, creams and fillings (UC1775_3).
- Supervise the elaboration, pre-processing, preparation, preservation and regeneration techniques to ice creams and soft ice creams (UC1776_3).
- Supervise the elaboration, pre-processing, preparation, preservation and regeneration techniques to cakes and chocolates (UC1777_3).
- Supervise and carry out the final processes and presentation of patisserie products (UC1778_3).
- Manage provision operations in a patisserie (UC1779_3).
- Design and promote patisserie products (UC1780_3).
- Lead and manage production and selling patisserie products establishments (UC1781_3).
- Carry out the economic and financial management of patisserie establishments (UC1782_3).
- Act in accordance with health & safety and environmental protection regulations in hotel and catering services (UC0711_2).

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

- Supervision and development of techniques applied to doughs, creams and fillings (MF1775_3).
- Supervision and development of techniques applied to ice cream and semifreddos (MF1776_3).
- Supervision and development of techniques applied to confectionary products and chocolates (MF1777_3).
- Supervision and development of finishing and presentation techniques to patisserie products (MF1778_3).
- Provision of patisseries (MF1779_3).
- Design and promotion of patisserie products (MF1780_3).
- Management of establishments for the production and sale of patisserie products (MF1781_3).
- Economic and financial management in patisserie establishments (MF1782_3).
- Safety & health and environmental protection in hospitality services (MF0711_2).
- Practical training at the workplace in Patisserie management and production (MF0370)

(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:

- Take part in supervising procedures of pre-pre-processing, preparation, packaging, preservation and regeneration of raw, semi-prepared and finished products, monitoring the results obtained across the whole process.
- Cooperate in the provision process of products, pre-processing and production according to the established production plans.
- Take part in the design and promotion of patisserie products.
- Cooperate on the administration of patisserie establishments.
- Analyse the economic and financial management of a patisserie establishment.
- Cooperate in the application of safety & health and environmental protection regulations.
- 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 hospitality sector, and in the sub-sectors that pre-process, prepare, package, distribute and, where appropriate, food and beverages service, and within it, the patisseries, restaurants and hotels establishments or departments with a traditional confectionary and patisserie service. The holder may also work in retail food establishments that elaborate and sell patisserie products. To a less extent the holder may also work in other sectors, such as health, social services, food industries, education or transport services. The most pertinent occupations and positions are:

- Patisserie manager.
- Patisserie Head in Hotels and restaurants.
- Manager in Confectionary and Patisseries shops.

The holder of this Certificate has received the training that fulfills the skills requirements for food handling.

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 3 of the National Repertoire of Professional Certificates corresponds to level 4 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 3 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 1695/2011 of November 18th, establishing three professional certificates in the professional family Hospitality and Tourism, which are included in the National Repertoire of Professional Certificates. (Appendix III, Code: HOTRO210).

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	91	790
Practical training at the workplace	9	80
Total duration of training leading to the certificate		870

Entry/access requirements:

- *Bachiller* Diploma (upper secondary education); or
- Professional Certificate Level 2 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

