

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 3 en
INAI0109 INDUSTRIAS CÁRNICAS**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 3 in
INAI0109 MEAT INDUSTRY
(This translation has no legal status)**

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to manage a manufacturing unit or section in the meat industry, programming, preparing and supervising the material and human resources, as well as the work needed to achieve the objectives set out in the production quality and environmental protection plans. Also, to supervise the application of the system of hazard analysis and critical control points established under operational prerequisite programmes, of good manufacturing and handling practices, and the controlled application of systems of traceability. This general competence is divided into the following **skills units** (UC):

- Manage supplies, storage and dispatch in the food industry and carry out sales support activities (UC0556_3).
- Program and manage production in the food industry (UC0557_3).
- Cooperate on the implementation and development of a quality and environmental management plan in the food industry (UC0558_3).
- Develop the processes and determine the operating procedures for the slaughtering of animals and the dressing and cutting of the carcasses, as well as the production of meat products and preparations (UC0765_3).
- Control the production of meat products and preparations and their automated production systems, as well as the slaughter of animals and dressing and cutting of carcasses (UC0766_3).
- Apply analytical and sensory control techniques to the process of production of meat products and preparations (UC0767_3).

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

- Storage and commercialization management in the food industry (MF0556_3).
- Organisation of a food production unit (MF0557_3).
- Quality and environmental management in the food industry (MF0558_3).
- Processes in the meat industry (MF0765_3).
- Manufacture of prepared meat products (MF0766_3).
- Analytical and sensory control of meat and meat products (MF0767_3).
- Practical training at the workplace in the meat industry (MPO171) .

(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:

- Apply methods for procurement of the goods used in food production and for the organisation of sales of the finished products.
- Use procedures for planning, organising and controlling production in the food industry.
- Take part in the development of the company's quality and environmental protection objectives, in accordance with the established management model.
- Prepare quality and environmental records, proposing actions to improve the process and product.
- Supervise the machinery and equipment for manufacturing and preparing meat products, as well as the plant facilities and ancillary services. Adhere to and maintain the health and safety regulations covering the staff, products and the establishment.
- Carry out tasks in the reception and internal distribution of materials used for meat production and apply prior treatment on raw materials for subsequent production, following instruction and procedural manuals.
- Manufacture meat preparations and products, handling the materials and equipment needed, packaging and packing the products and storing them, following procedures established for the purpose.
- Take part in the company's working processes, following the rules and instructions established at the

3. PROFILE OF SKILLS AND COMPETENCES
workplace.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THIS CERTIFICATE
<p>The holder of this certificate may work in the meat industry, in local and large-scale industrial slaughterhouses and cutting plants, in the following enterprises: beef, pork, horse, poultry and rabbit slaughterhouses; cutting plants; fresh meat preparation companies; producers of meat preserves and semi-preserves; casings producers; producers of cooked, raw/cured, salted, dried, smoked, dehydrated, freeze-dried and irradiated meat products; producers of cooked, pre-cooked meat products and ready meals; producers of meat sub-products; and producers of pet food. The most pertinent occupations and positions are:</p> <ul style="list-style-type: none"> - Quality control technician in the food industry. - Laboratory quality control technician for prepared meat products. - Wholesale meat and meat product worker. - Retail meat and meat product worker in specialised establishments. - Meat industry environmental controller. - Process and product supervisor. - Sales technician. - Slaughterhouse veterinary assistant. - Meat production manager. - Meat industry plant manager. - Quality inspector/auditor. - Slaughterhouse and/or cutting plant manager. - Line manager. - Procurement manager. - Purchaser. - Slaughterhouse and small meat company manager.

5. OFFICIAL BASIS OF THE CERTIFICATE
<p style="text-align: center;">Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>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.</p>
<p style="text-align: center;">Level of the certificate</p> <p>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:</p>
<p style="text-align: center;">Grading scale/Pass requirements</p> <p>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.</p> <p>The grading system is as follows:</p> <ul style="list-style-type: none"> - FAIL: 0 to 4.9 - PASS-SATISFACTORY: 5 to 6.9 - PASS-GOOD: 7 to 8.9 - PASS-EXCELLENT: 9 to 10
<p style="text-align: center;">Access to next level of education/training</p> <p>This Professional Certificate Level 3 gives access to Professional Certificate Level 3 within the same professional area and family.</p> <p>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.</p>

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 XIII, Code: INAI0109)

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	82	540
Practical training at the workplace	18	120
Total duration of training leading to the certificate		660

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.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

