

1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 3 en
MAPU0210 GESTIÓN DE LA PRODUCCIÓN DE ENGORDE EN ACUICULTURA**

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 3 in
MAPU0210 MANAGEMENT OF THE FATTENING PROCESS IN AQUACULTURE
(This translation has no legal status)**

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to plan and supervise the activities related to the phases of fattening aquaculture species and organise pathology treatment and prevention, managing available resources to achieve the required quality of product and the environment, while respecting environmental and occupational risk prevention regulations. This general competence is divided into the following **skills units** (UC):

- Coordinate and manage production in the fattening phases in aquaculture (UC0744_3).
- Plan pathology prevention and control during the fattening phase of aquaculture species (UC0745_3).
- Supervise environmental controls in the aquaculture fattening process (UC0746_3).

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

- Organisation of the production process of fattening in aquaculture (MF0744_3).
- Pathology prevention and control in fattening aquaculture species (MF0745_3).
- Environmental management in the fattening process in aquaculture (MF0746_3).
- Practical training at the workplace in management of the fattening process in aquaculture (MP0295)

(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 of management of production in facilities, taking into account the species and system of cultivation.
- Apply systems of pathology prevention and control in the fattening process of aquaculture species, taking into account the characteristics of the facilities and the system of cultivation.
- Apply systems of environmental management, taking into account the location of the facilities and the conditions of cultivation.
- 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 maritime/fisheries sector, in the aquaculture sub-sector, in production activities where there are pre-fattening and fattening processes of molluscs, fish and crustaceans. The most pertinent occupations and positions are:

- Higher marine cultivation technician.
- Aquaculture reproduction technician.
- Technical head of the pre-fattening of seawater fish.
- Technical head of the fattening of seawater fish.
- Technical head of the fattening of inland water fish.
- Technical head of the pre-fattening of molluscs.
- Technical head of the fattening of molluscs.
- Technical head of the fattening of crustaceans.
- Environmental specialist for aquaculture.
- Aquaculture pathologies specialist.

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).</p> <p>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>	
<p style="text-align: center;">Legal basis</p> <p>Royal Decree 1533/2011 of 31 October, establishing seven professional certificates in the professional family of Maritime and Fishing Industry, which are included in the National Repertoire of Professional Certificates. (Appendix VII, Code: MAPU0210)</p>	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE		
<p>This certificate may be acquired by:</p> <ol style="list-style-type: none"> 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. <p>The training method (number 1 above) requires successful completion of the training modules and the practical training at the workplace:</p>		
Description of vocational training received	Percentage of total programme (%)	Duration (hours)
Training modules	75	360
Practical training at the workplace	25	120
Total duration of training leading to the certificate		480

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

