CERTIFICATE SUPPLEMENT (*) SPAIN

TITLE OF THE CERTIFICATE (original language: ES)

ADVANCED EXPERT IN THE FOOD-PROCESSING INDUSTRY

TRANSLATED TITLE OF THE CERTIFICATE (language)

PROFILE OF SKILLS AND COMPETENCES

General competence

Managing a unit or section in a food-processing plant, scheduling, preparing and supervising the available material and human resources and the work required to achieve the objectives set in the production, quality and environmental-protection plans.

This Expert will in any case act under the general supervision of an Architect, Engineer or Bachelor and/or a Building Surveyor, Technical Engineer or Diplomaed Specialist.

Competence units

- 1. Managing procurement, storage and shipping in the foodprocessing industry.
- 2. Developing processes and determine the operational procedures for production.
- 3. Scheduling, managing and controlling production in the foodprocessing industry.
- 4. Controlling the implementation of quality plans in the food-processing industry.
- 5. Managing environmental-protection systems in the food-processing industry.
- 6. Performing sale and purchase transactions and support activities in the marketing of food products.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

Occupations or jobs:

Storekeeper. Procurement manager. Purchaser. Sales expert. Processes expert. Production manager. Shift leader. Line manager. Plant supervisor. Quality auditorinspector. Process and product supervisor. Environmental control manager.

(*) Explanatory note

This document is designed to provide additional information about the specified certificate and does not have any 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.

The body awarding this Certificate Supplement may leave blank any box considered not to be applicable.

Name and status of the national/regional authority providing accreditation/recognition of the certificate MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE (Central Government) COMPETENT BODY IN THE AUTONOMOUS COMMUNITY (Autonomic Government)
Grading scale / Pass requirements Basic regulation of the Ministry of Education, Culture and Sports of 21 July 1994. Occupational modules:graded from 1 to 10 (5 is pass). Training at work: pass / fail. Continuous assessment system.
International agreements

OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

General Organic Law of the Educational System 1/1990 of October 3, Organic Law 5/2002 of June 19 on Qualifications and Vocational Training, Royal Decree 676/1993 of May 7, Royal Decree 777/1998 of April 30. ROYAL DECREE

2050/1995, of December 22 (BOE 08.03.96) ROYAL DECREE 777/98, of April 30 (BOE 08.05.98)

Description of vocational education	Percentage of total	Duration
and training received	programme (%)	hours/weeks/months/years

- * At Secondary Education Centres or approved training centres, including training modules of a theoretical-practical nature and Training at Work.
- MARKETING OF FOOD PRODUCTS
- PROCESSING OF FOOD PRODUCTS
- TRAINING AT WORK
- OCCUPATIONAL TRAINING AND GUIDANCE
- QUALITY MANAGEMENT
- LOGISTICS
- MICROBIOLOGY AND CHEMISTRY FOR THE FOOD-PROCESSING INDUSTRY
- ORGANIZATION AND MANAGEMENT OF A PRODUCTION UNIT
- FOOD-PROCESSING PROCESSES
- RELATIONS IN THE WORKING ENVIRONMENT
- AUTOMATIC PRODUCTION SYSTEMS IN THE FOOD -PROCESSING INDUSTRY
- ENVIRONMENTAL PROTECTION TECHNIQUES

	Total duration of the education/ training leading to the	2000 hours		
	certificate			
Entry requirements				
Holding the Certificate in Post-Compulsory Secondary Education (Bachillerato) or holding the				
corresponding certificate of the entry examination.				
Additional information				
More information available at:				
http://www.educacion.es				