

EUROPASS CERTIFICATE SUPPLEMENT

TITLE OF THE DIPLOMA (ES)

Técnico en Panadería, Repostería y Confitería

TRANSLATED TITLE OF THE DIPLOMA (EN)⁽¹⁾

Technician in Bakery, Patisserie and Confectionery

(1) This translation has no legal status.

DIPLOMA DESCRIPTION

The holder of this diploma will have acquired the General Competence with regard to:

Producing and presenting of bakery, patisserie and confectionery products, carrying out the operations of production, preparation and decoration, in bakeries and catering establishments, applying the current legislation on food safety and hygiene, environmental protection and labour risk prevention.

Within this framework, the PROFESSIONAL MODULES and their respective LEARNING OUTCOMES acquired by the holder are listed below:

“Raw Materials and Processes in Bakery, Patisserie and Confectionery”

The holder:

- Characterises raw and auxiliary materials, justifying their use according to the product to be obtained.
- Recognises bakery, patisserie and confectionery products, justifying their specific characteristics.
- Analyses the processes of preparation, relating them with the products to be obtained.
- Characterises equipment and facilities used in the preparation of bakery, patisserie and confectionery products, relating them with their applications.
- Characterises the processes of preservation, justifying the reason why they are needed or demanded.

“Bakery Preparations”

The holder:

- Prepares equipment and facilities, recognising their mechanisms and the way they work.
- Obtains fermented dough to prepare bakery products, justifying their ingredients.
- Produces bakery pieces, relating the operations with the product to be obtained.
- Monitors the fermentation process, describing its associated fundamentals and techniques.
- Bakes/fries pieces, selecting the heat treatment according to the characteristics of the final product.
- Prepares fillings and toppings, characterising and applying the different techniques of preparation.
- Prepares final products, justifying their presentation.

“Patisserie and Confectionery Preparations”

The holder:

- Prepares patisserie and confectionery equipment, recognising their mechanisms and the way they work.
- Obtains dough and mixtures with many applications, justifying the use of their ingredients.
- Applies heat treatments, relating them with the characteristics of the final product
- Obtains syrups, toppings, fillings and other preparations, describing and applying preparation techniques.
- Prepares patisserie-confectionery products, justifying their presentation.

“Confectionery Preparations and Other Specialities”

The holder:

- Prepares dough and biscuits, justifying their ingredients.
- Prepares chocolate-based products, relating techniques with the final product.
- Obtains nougat and marzipan, describing and applying the procedure of preparation.
- Obtains different types of sweets, justifying the chosen technique.
- Obtains handmade ice-creams, describing and applying the preparation technique.
- Prepares other specialities, justifying the chosen technique.

“Catering Desserts”

The holder:

- Organises the tasks aiming at the preparation of catering desserts through the analysis of technical files.
- Prepares fruit-based desserts recognising and applying different procedures.
- Prepares milk-based desserts identifying methods and applying procedures.
- Prepares fried and grilled desserts recognising and applying different procedures.
- Prepares ice-creams and sherbets, identifying and applying stages, methods and techniques.
- Prepares semi-cold desserts recognising and applying different procedures.
- Presents desserts on dishes from patisserie and confectionery preparations, justifying the presentation of the final product.

“Bakery, Patisserie and Confectionery Products”

The holder:

- Organises production tasks, justifying resources and the specific operations sequence.
- Prepares bakery, patisserie and confectionery products, following procedures and techniques.
- Prepares bakery, patisserie and confectionery products for special groups of people, assessing their implications for health.
- Decorates bakery, patisserie and confectionery products, applying appropriate techniques and relating them with the products to be obtained.
- Packs/packages products, selecting procedures and techniques.
- Arranges processed products at the point of sale, or warehouse, justifying their placement.

“Warehouse Control and Operations”

The holder:

- Organises the warehouse and line of production, identifying needs and stock.
- Deals with raw and auxiliary materials describing the associated documentation and transport requirements.
- Stores goods selecting procedures and techniques according to their characteristics.
- Dispatches products justifying transport conditions and preservation.
- Uses computer applications assessing their usefulness with respect to stock control.

“Safety and Hygiene in Food Handling”

The holder:

- Cleans/disinfects tools, equipment and facilities, assessing their importance in the hygienic-sanitary quality of products.
- Maintains Good Hygiene Practices assessing the risks associated to bad hygienic habits.
- Applies Good Food Handling practices, relating them with the hygienic-sanitary quality of products.
- Applies self-control systems based on the Hazard Analysis and Critical Control Point (HACCP) and traceability control, justifying the principles associated with the same.
- Uses resources efficiently, assessing associated environmental benefits.
- Collects waste products selectively recognising their implications at a sanitary and environmental level.

“Presentation and Sale of Bakery, Patisserie and Confectionery Products”

The holder:

- Establishes the prices of processed products and offerings, analysing costs and benefits.
- Displays processed products in showcases, describing and applying techniques of window dressing.
- Closes the sale operation, analysing procedures of record and money collection.
- Attends customers, characterising and applying communication techniques.
- Resolves complaints, assessing their implications in customer satisfaction.

“Professional Training and Guidance”

The holder:

- Selects job opportunities, identifying the different possibilities of labour integration, and the alternatives of lifelong learning.
- Applies teamwork strategies, assessing their effectiveness and efficiency on the achievement of the company's goals.
- Exercises rights and complies with the duties derived from labour relationships, recognising them in the different job contracts.
- Determines the protective action of the Spanish Health Service in view of the different covered eventualities, identifying the different types of assistance.
- Assesses risks derived from his/her activity, analysing job conditions and risk factors present in his/her labour setting.
- Participates in the development of a risk prevention plan in a small enterprise, identifying the responsibilities of all agents involved.

- Applies protection and prevention measures, analysing risk situations in the labour setting of the Technician in Bakery, Patisserie and Confectionery.

“Business and Entrepreneurial Initiative”

The holder:

- Recognises skills related to entrepreneurial initiative, analysing the requirements derived from job positions and business activities.
- Defines the opportunity of creating a small enterprise, assessing the impact on the performance setting and incorporating ethic values.
- Carries out the activities for the setting-up and implementation of a company, choosing the legal structure and identifying the associated legal obligations.
- Carries out basic administrative and financial management activities of an SME, identifying the main accounting and tax obligations and filling in documentation.

“On the Job Training”

The holder:

- Identifies the company’s structure and organization relating it to service provision.
- Applies labour and ethic habits in his/her professional activity according to the characteristics of the job position and the procedures established by the company.
- Deals with and stores raw and auxiliary materials used in bakery, patisserie and confectionery, according to the established procedures and instructions, carrying out basic controls and interpreting the obtained results.
- Prepares equipment, assembling and adjusting the necessary mechanisms, accessories and tools, according to the established procedures, applying rules on labour risk prevention and environmental protection.
- Performs operations for the preparation of products according to processing specifications, applying rules on labour risk prevention and environmental protection.
- Performs operations of packaging, presenting on the dish, storing and dispatching products following the instructions established by the company.
- Supports sale and customer service operations, following the instructions established by the company.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE DIPLOMA

The Technician in Bakery, Patisserie and Confectionery mainly works in handicraft or semi-industrial bakeries that prepare bakery, patisserie and confectionery products; within the area of the hospitality industry and the sub-area of catering, as self-employed or employee. S/he also works in the area of food trade in those establishments that prepare and sell bakery, patisserie and confectionery products.

The most relevant occupations or jobs are the following:

- Baker
- Person in charge of preparing dough and pizza pastry
- Patissier
- Person in charge of preparing and decorating cakes
- Confectioner
- Person in charge of preparing nougat
- Person in charge of preparing sweets
- Person in charge of preparing cocoa and chocolate products
- Person in charge of preparing *churros* (fritters)
- Biscuit maker
- Person in charge of preparing catering desserts

AWARD, ACCREDITATION AND LEVEL OF THE DIPLOMA

Name of the body awarding the diploma on behalf of the King of Spain: Spanish Ministry of Education or the different Autonomous Communities according to their areas of competence. The title has academic and professional validity throughout Spain.

Official duration of the education/ training leading to the diploma: 2000 hours.

Level of the diploma (national or international)

- NATIONAL: Post-Compulsory Secondary Education
- INTERNATIONAL:
 - Level 3 of the International Standard Classification of Education (ISCED 3).
 - Level 4A of the European Qualifications Framework (EQF4).

Entry requirements: Holding the Certificate in Compulsory Secondary Education or holding the corresponding access test.

Access to next level of education/training: This diploma may provide access to Higher Technical Cycles provided that an entrance exam is passed.

Legal basis. Basic regulation according to which the diploma is established:

- Minimum teaching requirements established by the State: Royal Decree 1399/2007, of 29 October, according to which the diploma of Technician in Bakery, Patisserie and Confectionery and its corresponding minimum teaching requirements are established.

Explanatory note: This document is designed to provide additional information about the specified diploma and does not have any legal status in itself. An Annex I may be added and will be filled in by the corresponding Autonomous Community.

INFORMATION ABOUT THE EDUCATION SYSTEM

