

CERTIFICATE SUPPLEMENT (*)
SPAIN

TITLE OF THE CERTIFICATE (original language: ES)

EXPERT IN PATISSERIE AND BAKERY

TRANSLATED TITLE OF THE CERTIFICATE (language)

PROFILE OF SKILLS AND COMPETENCES

General competence

Perform all the operations of preparing, preserving and presenting all kinds of patisserie and confectionery products, and arranging display stands, showcases and buffetlike arrangements of those products, thereby achieving the appropriate quality and economic objectives and applying the rules and practices for safety and hygiene in all cases.

Competence units

1. Designing the offering of patisserie and confectionery products, procuring the required materials, and controlling their usage.
2. Designing decorations for confectionery and arranging display stands, showcases and buffetlike arrangements.
3. Preparing basic preparations and non-alcoholic beverages, and preserving all kinds of patisserie and confectionery preparations.
4. Preparing and presenting bread and salted patisserie.
5. Preparing and presenting patisserie and confectionery products based on basic preparations.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

Patissier in any kind of establishment and/or lodging. Team leader. Cellar or store employee. Master baker.

(*) 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 body awarding the certificate MINISTERIO DE EDUCACIÓN, CULTURA Y DEPORTE (Central Government)	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)
Level of the certificate in the awarding country Intermediate Vocational Training (CNED 33 F – Specific Intermediate Vocational Training and equivalents, Plastic Arts and Design, and Sports)	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.
Access to next level of education/training Secondary Education and Advanced Training Cycles in the same occupational family or a related family as per regulations.	International agreements
Legal basis Law 1/1990 of October 3, Organic Law 5/2002 of June 19, Royal Decree 676/1993 of May 7, Royal Decree 777/1998 of April 30 ROYAL DECREE 2220/1993, of December 17 (BOE 11/03/94)	

OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme (%)	Duration <i>hours/weeks/months/years</i>
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* At Secondary Education Centres or approved training centres, including training modules of a theoretical-practical nature and Training at Work.

- ADMINISTRATION, MANAGEMENT AND MARKETING IN A SMALL -SIZED COMPANY
- DESIGN AND DECORATION OF CONFECTIONERY AND PREPARATION OF SERVING ARRANGEMENTS
- TRAINING AT WORK
- OCCUPATIONAL TRAINING AND GUIDANCE
- GASTRONOMIC OFFERING AND PROCUREMENT SYSTEMS
- BREAD-MAKING AND SALTED PATISSERIE
- PATISSERIE AND CONFECTIONERY PRODUCTS
- CONFECTIONERY, BAKERY AND FOOD-PRESERVATION TECHNIQUES

	<i>Total duration of the education/ training leading to the certificate</i>	2000 hours
Entry requirements Holding the Secondary Education Graduate certificate or equivalent Certificate for entry purposes.Holding the Certificate for the entry examination.		
Additional information More information available at: http://www.educacion.es		