

EUROPASS CERTIFICATE SUPPLEMENT

TITLE OF THE DIPLOMA (ES)

Técnico en Elaboración de Productos Alimenticios

TRANSLATED TITLE OF THE DIPLOMA (EN)⁽¹⁾

Technician in the Preparation of Foodstuffs

(1) This translation has no legal status.

DIPLOMA DESCRIPTION

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

Preparing and packaging foodstuffs in accordance with production and quality plans, carrying out first-level maintenance of equipment and applying current legislation on food hygiene and safety, environmental protection and labour risk protection.

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

“Raw Materials in the Food Industry”

The holder:

- Recognises animal raw materials describing their characteristics.
- Identifies vegetable raw materials, characterising them.
- Characterises additives and adjuvants used in the food industry relating them with their function in the final product.
- Characterises water as a raw material and effluent in processes of preparation of foodstuffs, recognising their properties.
- Recognises the nutritional composition of foodstuffs, describing the chemical modifications produced during the food processing.

“Conditioning Operations of Raw Materials”

The holder:

- Selects raw materials, describing the techniques and procedures applied according to the characteristics of the product to be prepared.
- Cleans raw materials characterising the applied procedures and protocols.
- Conditions raw materials relating the selected operations with the characteristics of the finished product.
- Mixes/shapes foodstuffs justifying their composition and applied operations.

“Transformation and Preservation Treatments”

The holder:

- Transforms formulated products describing the applied procedures and techniques.
- Applies thermal treatments of preservation, analysing their fundamentals and processing equipment.
- Reduces the water activity of foodstuffs, relating it with the organoleptic characteristics of the final product and its preservation capacity.
- Preserves foodstuffs through other treatments recognising their fundamentals and performance mechanisms.
- Packages produced products, justifying selected material and techniques.
- Packs foodstuffs, relating the used technique with protection and transport means.

“Foodstuffs Processing”

The holder:

- Prepares the production process justifying the selection of equipment, auxiliary services, raw materials and production operations.
- Prepares foodstuffs describing associated procedures and techniques.
- Applies packaging and packing techniques to food products, justifying the selected material and procedure.
- Monitors production operations relating the variables of the process with the characteristics of the final product.
- Controls the product describing and applying the technique for quality verification.

“Principles of Electromechanical Maintenance”

The holder:

- Identifies mechanical elements of equipment, machinery and installations describing their function and influence on the system as a whole.
- Recognises the elements that intervene in pneumatic installations analysing their function and influence on the system as a whole.
- Recognises the elements of hydraulic installations describing their function.
- Identifies the elements of electric installations describing their mission in the installation as a whole.
- Identifies electric machinery and the constructive elements that intervene in the assembly of industrial equipment of the sector describing their function and applications.
- Applies first-level maintenance relating procedures used with the equipment involved and installations.

“Technological Processes in the Food Industry”

The holder:

- Describes the manufacturing processes of vegetable products, relating processing operations and their sequence with the characteristics of the desired product.
- Recognises the manufacturing processes of meat products, relating processing operations with the characteristics of the desired product.
- Identifies the manufacturing processes of fish products and aquaculture, relating the characteristics of the desired product with the processing operations.
- Recognises the manufacturing processes of dairy products, relating processing operations with the characteristics of the desired product.
- Describes elementary controls of the product recognising their fundamentals.

“Foodstuffs Sales and Marketing”

The holder:

- Establishes the prices of processed foodstuffs, analysing costs and benefits.
- Applies sale techniques relating them with the different marketing channels.
- Carries out the sale operation, justifying the intervening stages and variables.
- Attends customers, describing communication techniques used.
- Resolves complaints, assessing their implications on customer satisfaction.

“Operations and Stock Control in the Food Industry”

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 on the hygienic-sanitary quality of products.
- Maintains Good Hygiene Practices assessing the risks associated with 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 monitoring, justifying the principles associated.
- Uses resources efficiently, assessing associated environmental benefits.
- Collects waste products selectively recognising their implications at a sanitary and environmental level.

“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 the Preparation of Foodstuffs.

“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, in accordance with the established procedures and instructions, carrying out basic controls and interpreting the obtained results.
- Prepares auxiliary equipment and services, adjusting their mechanisms and accessories, in accordance with the established procedures and applying the rules of labour risk prevention and environmental protection.
- Performs operations for the preparation of products in accordance with manufacture specifications, applying the rules on food safety, labour risk prevention and environmental protection.
- Performs operations of storage, filtering, bottling, labelling, packaging and dispatching of products following the instructions established by the company.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE DIPLOMA

The Technician in the Preparation of Foodstuffs works in small, medium and large enterprises, at different levels according to technology and organisation. S/he works as an employee or self-employed person that integrates into work teams with people of the same or lower level of qualification, in which s/he performs individual and group tasks in the functional areas of receipt of raw materials and materials, preparation and handling of production equipment, production operations control, packaging and packing, quality control support, storage and dispatch of finished products.

In general, s/he will be accountable to an intermediate officer, except for small enterprises or those where manual operations are still relevant, in which s/he can carry out tasks of employee supervision and be accountable to the production manager during his/her activity.

The most relevant occupations or jobs are the following:

- Foodstuffs producer
- Machinery and equipment operator for the treatment and preparation of foodstuffs
- Packaging and packing lines operator and controller
- Warehouse receiving operator and warehouse keeper
- Raw materials and materials collector for lines of production
- Additives, adjuvants and preservatives dose manager
- Line supervisor

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 (ISCED3).
 - Level _____ of the European Qualifications Framework (EQF__).

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 452/2010, of 16 April, according to which the diploma of Technician in the Preparation of Foodstuffs 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 ON THE EDUCATION SYSTEM

