

## 1. TITLE OF THE CERTIFICATE (ES)

**Certificado de Profesionalidad de nivel 3 en  
INAE0110 INDUSTRIAS LÁCTEAS**

## 2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Professional Certificate Level 3 in  
INAE0110 DAIRY INDUSTRY  
(This translation has no legal status)**

## 3. PROFILE OF SKILLS AND COMPETENCES

The holder of this certificate will have acquired the **general competence** to manage a manufacturing unit or section in the dairy industry, programming, preparing and supervising the material and human resources, as well as the work needed to achieve the objectives set out in production plans, food safety, traceability, quality and environmental protection. This general competence is divided into the following **skills units** (UC):

- Manage supplies, storage and dispatch in the food industry and carry out sales support activities (UC0556\_3).
- Program and manage production in the food industry (UC0557\_3).
- Cooperate on the implementation and development of a quality and environmental management plan in the food industry (UC0558\_3).
- Develop the processes and determine the operating procedures for the preparation of drinking milk and dairy products (UC0571\_3).
- Control the production of drinking milk and dairy products and their automated production systems (UC0572\_3).
- Apply analytical and sensory control techniques for the process of producing drinking milk and dairy products (UC0573\_3).

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

- Storage and commercialization management in the food industry (MF0556\_3).
- Organisation of a food production unit (MF0557\_3).
- Quality and environmental management in the food industry (MF0558\_3).
- Processes in the drinking milk and dairy product industry (MF0571\_3).
- Production of drinking milk and dairy products (MF0572\_3).
- Analytical and sensory control of milk and dairy products (MF0573\_3).
- Practical training at the workplace in the dairy industry (MP0360)

(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 for procurement of materials used in producing milk and dairy products and organising the sale of the finished products.
- Use procedures for planning, organisation and control of production in the dairy industry.
- Take part in the development of the company's quality and environmental protection objectives, in accordance with the established management model.
- Prepare quality and environmental records, proposing actions to improve the process and product.
- Supervise the machinery and equipment for preparing and producing milk and dairy products, as well as the auxiliary services.
- Carry out tasks for the reception and internal distribution of materials used for production and apply prior treatment to raw materials for subsequent production, following instructions and procedural manuals.
- Produce drinking milk, handling materials and the equipment needed, packaging and packing the products and storing them, following procedures established for the purpose.
- 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 food industry related to the preparation of drinking milk in its various forms and dairy products in general, ranging from full management capacity in small cheesemakers, to large dairy processing plants. The holder may work in: dairy companies producing dairy desserts, yoghurts, fermented milk products and similar; normal, enriched or special milk; dried milk, condensed milk and similar; butter, ice cream and similar, and cheesemakers; dairy derivatives and sub-products; and in companies providing ancillary services for the marketing and distribution of dairy products.

The most pertinent occupations and positions are:

- Quality control technician in the food industry.
- Procurement manager.
- Technical sales representative for milk derivatives and milk-based products.
- Production worker, line manager or plant manager in the dairy industry.
- Manager of small cheesemaker.
- Quality control technician in a dairy laboratory in small and medium-sized factories.
- Assistant quality and environmental control inspector/auditor.

## 5. OFFICIAL BASIS OF THE CERTIFICATE

### Name and status of the national/regional authority providing accreditation/recognition of the certificate

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.

### Level of the certificate

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).

The European Qualification Framework (EQF) level:

### Grading scale/Pass requirements

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.

The grading system is as follows:

- FAIL: 0 to 4.9
- PASS-SATISFACTORY: 5 to 6.9
- PASS-GOOD: 7 to 8.9
- PASS-EXCELLENT: 9 to 10

### Access to next level of education/training

This Professional Certificate Level 3 gives access to Professional Certificate Level 3 within the same professional area and family.

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.

### Legal basis

Royal Decree 1529/2011 of 31 October, establishing eleven professional certificates in the professional family Food Industry, which are included in the National Repertoire of Professional Certificates. (Appendix XI, Code: INAE0110)

## 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

This certificate may be acquired by:

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.

The training method (number 1 above) requires successful completion of the training modules and the practical training at the workplace:

Description of vocational training received	Percentage of total programme (%)	Duration (hours)
Training modules	80	480
Practical training at the workplace	20	120
<b>Total duration of training leading to the certificate</b>		<b>600</b>

### 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](http://www.sepe.es)

National Europass Centre: [www.oapee.es](http://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

