



### 1. Title of the certificate <sup>1</sup>

**Πτυχίο Επαγγελματικής Ειδικότητας, Εκπαίδευσης και Κατάρτισης, επιπέδου 5 (τάξη μαθητείας):  
Τεχνικός Ζυθοποιίας**

### 2. Translated title of the certificate <sup>2</sup>

**Vocational Upper Secondary School Degree, Post-secondary Cycle (apprenticeship year), level 5:  
Brewery Technician**

### 3. Profile of skills and competences

Learning Outcomes (Knowledge, Skills and Competences). A typical holder of this degree/qualification is able to:

- Receive raw materials performing all visual inspections and measurements and identify any signs of contamination.
- Analyse a diagram/sieve analysis of barley cleaning and take care of the barley transportation programme from one silo to another and its weighing.
- Monitor the wetting, germination and roasting programme and measure/analyse the quality characteristics.
- Assess the produced batches based on the quality characteristics and calculate the weight of malt that will be ground.
- Oversee the process of weighing and grinding the malt, check the mashing and take samples of the produced 'mash'.
- Monitor the filtration process and oversee the boiling and the procedure for adding hop.
- Check the cooling and ventilation of the must and calculate the amount and type of yeast to be used depending on the requirements and the type of beer to be produced.
- Identifies the phases of yeast during fermentation - (propagation, exponential phase, stationary phase) –from the metabolic activities of yeasts (production of carbon dioxide, ethyl alcohol and ester) and recognise the factors that influence the yeast as well as the stage of reusing and discharging of the yeast.
- Observe the fermentation process depending on the type of beer, take samples from various fermentation stages and assess the results of the sampling.
- Select the filtering and mixing vessels and assess the quality characteristics during the filtration process.
- Operates bottling machinery, make the necessary adjustments and analyse bottler indicators.
- Schedule changes in containers (barrel, bottle, aluminium can) depending on the orders, check the suitability and quality of the containers and classify and recycle faulty container materials.
- Detect microbiological causes of contamination in the various stages of the production.
- Monitor the cleaning programme in every stage of the production process (e.g. the quantity of cleaners, pressures, flows and temperatures).
- Fill in the essential documents and/or computer data logs.

### 4. Range of occupations accessible to the holder of the certificate <sup>3</sup>

The holder of this certificate can be employed as a technician in large beer producing industries or microbreweries and as director/owner of a microbrewery.

Further information for occupational rights [https://www.eoppep.gr/index.php/el/work-rights/epaggelmatika\\_dikaiomata](https://www.eoppep.gr/index.php/el/work-rights/epaggelmatika_dikaiomata)

<sup>1</sup> In the original language. | <sup>2</sup> If applicable. This translation has no legal status. | <sup>3</sup> If applicable.

## 5. Official basis of the certificate

### Body awarding the certificate

E.O.P.P.E.P.  
National Organisation for the Certification of Qualifications and Vocational Guidance  
Ethnikis Antistaseos 41 Avenue, 142 34 N. Ionia  
<https://www.eoppep.gr>

### Authority providing accreditation / recognition of the certificate

E.O.P.P.E.P.  
National Organisation for the Certification of Qualification and Vocational Guidance  
Ethnikis Antistaseos 41 Avenue, 142 34 N. Ionia  
<https://www.eoppep.gr>

### Level of the certificate (national or European) <sup>1</sup>

Level 5 National and European Qualifications Framework

### Grading scale / Pass requirements

Successful completion of final certification exams:  
•theoretical part (rating scale: 1-20, passing grade: 10)  
•practical part (pass / fail)

### Access to next level of education / training <sup>1</sup>

Yes, via examination held by HIEs

### International agreements on recognition of qualifications<sup>1</sup>

No

### Legal basis

- Law 4763/2020 on National System of Vocational Education, Training and Lifelong Learning.
- Law 4186/2013 (Government Gazette 193/Issue A'/17-09-2013). "Restructuring Secondary Education and Other Provisions", as amended and currently in force.
- Ministerial Decision Φ2/146353/Δ4, (Government Gazette 3643/Issue B'/01-10-2019). Curriculum for the Specialization "Brewery Technician" for the "Post-secondary year - apprenticeship class".

## 6. Officially recognised ways of acquiring the certificate

Graduates are granted a Vocational Upper Secondary School Degree, Post-secondary Cycle (apprenticeship year), level 5, following successful completion of the certification procedures

Description of vocational education and training	Percentage of total programme (%)	Duration (hours/weeks/months/years)
School/training centre-based	20 %	7hours per week
Workplace-based	80%	28 hours per week
Total duration of the education / training leading to the certificate		9 months

## 7. Additional information

### Entry requirements

1) a vocational lyceum certificate and degree or earlier equivalent qualifications or 2) a general lyceum certificate and vocational lyceum degree or earlier equivalent qualifications or 3) a Comprehensive Special Vocational Gymnasium-Lyceum certificate and degree.

### More information

National Qualifications Framework : <https://nqf.gov.gr/> and <https://proson.eoppep.gr/en>

National Europass Centre: **EL/NEC - E.O.P.P.E.P.** National Organisation for the Certification of Qualifications and Vocational Guidance, Ethnikis Antistaseos 41 Avenue, 142 34 N. Ionia, Greece. T.+30 2102709000 [europass@eoppep.gr](mailto:europass@eoppep.gr)  
<http://europass.eoppep.gr> [www.eoppep.gr](http://www.eoppep.gr)

<sup>1</sup> If applicable.