

# Certificate supplement



# 1. Title of the certificate 1

# Δίπλωμα Επαγγελματικής Ειδικότητας Εκπαίδευσης και Κατάρτισης Επιπέδου 5 Ειδικότητα Ι.Ε.Κ.: ΤΕΧΝΙΚΟΣ ΠΟΤΟΠΟΙΙΑΣ - ΑΠΟΣΤΑΓΜΑΤΟΠΟΙΙΑΣ

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

# Vocational Training Diploma Initial Vocational Training (I.E.K.) Level 5 Specialty of I.E.K: BEVERAGE-MAKING – DISTILLATE TECHNICIAN

3. Profile of skills and competences

LEARNING OUTCOMES (KNOWLEDGE, SKILLS, COMPETENCES). A typical holder of the certificate is able to:

#### **KNOWLEDGE**

- Recognise and describe the basic principles and processes of the technology and preparation (mixing, distillation, extraction) for alcoholic beverages.
- Classify, discern and state the raw materials of alcoholic beverages, the specifications of raw materials for the preparation based on the Greek and EU legislation about each category of alcoholic beverages.
- Sufficiently classify the handling of raw and auxiliary materials for alcoholic beverages concerning the procurement, reception, check, registration, storage, and preparation and processing thereof for the production procedure.
- Describe and evaluate the action of the microorganisms participating in the fermentation of alcoholic beverages, as well as of pathogenic microorganisms damaging beverages / distillates.
- Describe the basic principles for bottling and packaging beverages and distillates.
- Specify the output and productivity of the production processes.

### **SKILLS**

- · Check the quality of materials used for the production of distillates and other products of beverage-making.
- Prepare solutions and materials for the preparation of different beverages, as per the basic concepts of chemistry.
- Apply analysis and control methods to beverages and distillates.
- Conduct sampling and organoleptic checks in wine, distillates, beer, examining their quality with regard to the content thereof in alcohol, their colour, taste, and aroma.
- Monitor and handle the reserves of ready/semi-ready and bulk product.
- Ensure the healthy production and movement of beverages and distillates.
- Use marketing principles for the sale and marketing of the final products in the market.
- Autonomously execute the specifications of the ingredients of alcoholic beverages and distillates.
- Prevent and resolve problems concerning proper maintenance and safety of machinery and devices.

### **COMPETENCES**

- Work autonomously, performing the basic processes conducted in the winery.
- Take care for the proper operation of instruments and devices for the laboratory.
- · Observe the basic rules of health and safety for the laboratory and the equipment of beverage making and distillation.
- Stay up-to-date about the new qualities of beverages available, the trends formulating in the market and the developments in Europe and internationally.

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

The holder of this diploma can be occupied in enterprises in the area of production and disposal of distillation and other beverage products as well as in analysis laboratories for alcoholic drinks, refreshments and water.

The Vocational Training Diploma is recognised as a qualification for appointment in the public sector falling in the category S.E. (Secondary Education) according to the Presidential Decree no.50/2001 (Greek Official Gazette 39/Vol.A/5-3-2001).

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

<sup>&</sup>lt;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/

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

Level 5 National and European Qualifications Framework

# Access to next level of education / training 1

Yes

# Authority providing accreditation / recognition of 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/

### Grading scale / Pass requirements

a) acquisition of the Vocational Training Certificate (V.E.K.) after successful completion of study at the Vocational Training Institute (I.E.K.)

b) acquisition of the Vocational Training Diploma after:

1. success in the theoretical part of Initial Vocational Training certification examinations (Grading scale = 1-20, Pass = 10) and 2. success in the practical part of the Initial Vocational Training certification examinations (Pass/Fail)

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

No

### Legal basis

Law 2009/1992 on the National System of Vocational Education and Training Law 4186/2013 on the Restructure of Secondary Education Law 4763/2020 on National System of Vocational Education, Training and Lifelong Learning

# 6. Officially recognised ways of acquiring the certificate

Total duration of the education / training leading to the certificate Success in the the Initial Vocational Training certification examinations 4 semesters (until law 4186/2013) / 5 semesters (after law 4186/2013)

# 7. Additional information

# Entry requirements <sup>1</sup>

Certificate of Upper Secondary School. Qualification of Level 4 (NQF/EQF) // Certificate Vocational Training School (SEK) – Qualification of Level 3 (NQF/EQF)

Following the voting of L. 4763/2020, only by an Upper Secondary Education certificate or an equivalent title of studies (Qualification of Level 4 NQF/EQF)

# Indicative subjects taught:

Introduction to Food Science, Chemistry, Principles of Dietology, Hygiene and Safety in the Workplace, Elements of Mechanical and Electrical Engineering, Food Chemistry with Elements of Microbiology, Food and Beverage Technology, Principles of Food and Beverage Legislation, Food Quality and Safety, Elements of Labour and Trade Law, Chemistry of Alcoholic Products, Viniculture, Microbiology and Fermentation of Alcoholic Products, Marketing of Alcoholic Products, Wine Technology, Quality Control of Alcoholic Products – Quality Assurance, Technology of Alcoholic Drinks and Distillations, Beer and Refreshments Technology, Distillery Installations – Mechanical Equipment, Organoleptic Control of Alcoholic Drinks, Communication Technique – Business Dexterity, French, English, Computing, Practice

#### 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.0030 2102709000 <a href="mailto:europass@eoppep.gr">europass@eoppep.gr</a> <a href="mailto:http://europass.eoppep.gr">http://europass.eoppep.gr</a> <a href="mailto:www.eoppep.gr">www.eoppep.gr</a>

<sup>&</sup>lt;sup>1</sup> If applicable.