
1. Title of the certificate ¹

**Δίπλωμα Επαγγελματικής Ειδικότητας Εκπαίδευσης και Κατάρτισης Επιπέδου 5 Ειδικότητα Ι.Ε.Κ.:
ΤΕΧΝΙΚΟΣ ΑΡΤΟΠΟΙΙΑΣ - ΖΑΧΑΡΟΠΛΑΣΤΙΚΗΣ**

2. Translated title of the certificate ²

**Vocational Training Diploma Initial Vocational Training (I.E.K.) Level 5 Specialty of I.E.K:
BAKERY AND PASTRY TECHNICIAN**

3. Profile of skills and competences

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

KNOWLEDGE

- Describe the concept and the distinctions of the pastry art and of its techniques.
- Describe the basic principles of marketing, economy, costing, and price setting.
- Present the organization, the operation, and the hierarchy of the bakery - pastry workshop in catering businesses.
- Present issues regarding product technology, food technology, procurements, and food preservation.
- Present subjects of health and safety at the workplace.
- Understand the terminology of the pastry art, in English and in French, both orally and in writing, as the main languages of pastry making.
- Describe the methods for preparing a menu and including desserts therein.
- Describe the use of a computer and new technologies in the workshop.

SKILLS

- Use bakery - pastry making techniques both for the preparation and the autonomous production of bakery - pastry products.
- Use a computer, software and systems in the area of the workshop.
- Organise his/her work space or the work space of others by attending to the proper use and maintenance of raw materials, tools, machinery, and facilities.
- Create original recipes, by composing menus, proceeding to the costing and price setting of products.
- Operate safely and with minimum damages the equipment of the workshop.

COMPETENCES

- Identify his/her position and the system of reference in the hierarchy of the workshop and of the catering business in general.
- Responsibly train and supervise others in the preparation of dishes and bakery - pastry products.
- Collaborate with others inside and outside the preparation area, by developing communication methods among subordinates.
- Autonomously participate or supervise others in all stages of production (creation of disserts or menus, creation of original recipes, costing, invoicing, procurement of raw materials, storage, flow of raw materials, execution of recipes, presentation - decoration of dishes).

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

4. Range of occupations accessible to the holder of the certificate ³

The holder of this diploma can be employed as a professional baker – confectioner, as an executive in food and raw materials production industry, as well as in department store chains.

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).

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 Qualifications and Vocational Guidance)
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Level of the certificate (national or European) ¹

Level 5 National and European Qualifications Framework

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)

Access to next level of education / training ¹

Yes

International agreements on recognition of qualifications ¹

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 ¹

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:

Bakery – Confectionery Raw Materials, General Chemistry – Food Chemistry – Microbiology, Hygiene and Safety in the Bakery, Bakery – Confectionery Mechanical Equipment and Technical Facilities, The Art of Bakery (Theory and Practice), The Art of Confectionery (Theory and Practice), Nutrition, Materials and Product Quality Control in Bakery – Confectionery, Communication Technique – Business Dexterity, Food and Bakery Legislation Principles, Costing in Bakery – Confectionery, Quality Management Systems – HACCP, English, French, Computing, Practical Training.

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 europass@eoppep.gr
<http://europass.eoppep.gr> www.eoppep.gr

¹ If applicable.