

1. Title of the certificate ¹

**Δίπλωμα Επαγγελματικής Ειδικότητας Εκπαίδευσης και Κατάρτισης Επιπέδου 5 Ειδικότητα Ι.Ε.Κ.:
ΤΕΧΝΙΚΟΣ ΕΠΕΞΕΡΓΑΣΙΑΣ ΓΑΛΑΚΤΟΣ**

2. Translated title of the certificate ²

**Vocational Training Diploma Initial Vocational Training (I.E.K.) Level 5. Specialty of I.E.K:
MILK PROCESSING TECHNICIAN**

3. Profile of skills and competences

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

KNOWLEDGE

- Describe the chemical and microbiological composition and the physical chemical properties of milk.
- Discern and report on the methods and conditions for milking and the post-collection procedures.
- Explain the procedure concerning the reception of milk at the factory, the sampling and the quality control.
- Adequately present the methods for preserving milk and the technology used for the production of cheese, yoghurt, butter, cream, and ice-cream.
- Formulate the legislation that applies to milk and its products.
- Describe the principles of HACCP and the rules of good industrial and health practice.

SKILLS

- Perform sampling and quality control to the milk and other dairy products (microbial load, presence of antibiotics, adulteration, etc.).
- Prepare and preserve data about product production.
- Sufficiently operate the technological equipment for processing milk.
- Properly select and preserve the raw materials and the packaging materials.
- Sufficiently check the effectiveness of the programmes applied for cleaning the technological equipment and all factory areas.

COMPETENCES

- Work together with other technicians and successfully take care of the dispatch and movement of the products produced.
- Operate effectively and collaborate with the Warehouse, the Production department, Quality Control and Quality Assurance.
- Carefully follow the international standards and rules of proper industrial and health practices.
- Actively participate in the pasteurisation and milk packaging procedure.

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

The holder of this specialisation certificate may work in the dairy industry and in cheese-making workshops.

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).

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

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
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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 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:

Milk production, Milk chemistry, Milk microbiology, Milk technology, Cheese making I, II, Butter making, Equipment and organisation of dairy industries, Marketing of dairy products, Agricultural economics - Agricultural policy - Greek and EU legislation, Occupational Health and Safety - Environment protection - Detergents - Disinfectants - Agricultural techniques, Computer use, English

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.