



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

# Δίπλωμα Επαγγελματικής Ειδικότητας Εκπαίδευσης και Κατάρτισης Επιπέδου 5. Ειδικότητα Ι.Ε.Κ.: ΣΤΕΛΕΧΟΣ ΤΕΧΝΟΛΟΓΙΑΣ ΚΑΙ ΕΛΕΓΧΟΥ ΤΡΟΦΙΜΩΝ ΚΑΙ ΠΟΤΩΝ

### 2. Title of the certificate <sup>2</sup>

## Vocational Training Diploma Initial Vocational Training (I.E.K.) Level 5. Specialty of I.E.K: FOOD AND BEVERAGE TECHNOLOGY AND CONTROL OFFICER

### 3. Profile of skills and competences

Learning outcomes: Knowledge, skills and competences A typical holder of the certificate is able to:

### KNOWLEDGE

- Describe and classify the types of food and beverage and their basic processing methods (e.g. pasteurization, sterilization, cooling, drying, fumigation, salting, canning).
- Distinguish the changes in food-beverage composition and properties, based on their preparation techniques.
- Explain the impact of microorganisms in the production of fermented food-beverage and decodify the roles of enzymes.
- Recognize the difference and importance between quality and quantity presence of spoilage, pathogen microorganisms and toxic substances.
- Interpret all basic information related to food labelling (e.g. Allergens, health warnings).
- Understand basic concepts and methods of statistical analysis (e.g. average, standard deviation, Poisson distribution) related to accuracy, repeatability or/and the error of analytical methods used.
- Know the national and EU regulatory requirements for food and beverage production, storage and distribution.

#### SKILLS

- Check the raw materials, the packaging materials and the products from delivery to distribution for consumption.
- Determine potential natural, chemical and biological risks likely to arise at food and beverage processing stage.
- Select the materials and means of cleaning-disinfection of the premises and the engineering equipment and execute meticulously the applied program.
- Apply detailed methods for determining the food-beverage composition and for detecting toxic substances and pathogen microorganisms
- Record the inventories of storage areas and correct any deviations in the preservation conditions.
- Draw up and keep an archive of printed or/and electronic files of applied Quality Systems recorded.
- Present the business's products to customers or/and visitors and actively participate in promoting and selling the products.

### COMPETENCES

- Regulate the flow of productive processes in line with the available equipment and the business's human resources.
- Supervise, guide and train the human resources involved in the productive processes.
- Plan responsibly the productive processes flow charts and determine the critical points for their control.

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

The VET graduate of this specialty may be employed as officer in private or cooperative businesses operating in food-beverage production, processing and trading. The diploma holder may also work in craftsmanships-industries of wine-beer production, in water-food-beverage analysis laboratories, as consultant in private Quality Systems certification companies and in Public Organizations operating in food control. The recognition of I.E.K Diploma as a formal qualification for recruitment in the public sector is governed by virtue of the P.D 50/2001 (Government Gazette. 39 / A' / 5-3-2001), as in effect.

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

The Certificate supplement provides additional information about the certificate. It 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.



#### 5. Official basis of the certificate

Body awarding the certificate	Authority providing accreditation / recognition of the certificate
E.O.P.P.E.P. (National Organisation for the Certification of Qualifications and Vocational Guidance) 41 Ethnikis Antistaseos Avenue, 14234 N. Ionia https://www.eoppep.gr/	E.O.P.P.E.P. (National Organisation for the Certification of Qualifications and Vocational Guidance) 41 Ethnikis Antistaseos Avenue, 14234 N. Ionia https://www.eoppep.gr/
Level of the certificate (national or European) <sup>1</sup>	Grading scale / Pass requirements
Level 5 National and European Qualifications Framework	<ul> <li>a) acquisition of the Vocational Training Certificate (V.E.K.) after successful completion of study at the Vocational Training Institute (I.E.K.)</li> </ul>
	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
	success in the practical part of the Initial Vocational Training certification examinations (Pass/Fail)
Access to next level of education / training 1	International agreements on recognition of qualifications <sup>1</sup>
Yes	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

Success in the Initial Vocational Training certification examinations Total duration of the education / training leading to the certificate: 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 for the specialty:

Food Chemistry, Analytical Chemistry, Biotechnology, Nutrition Principles, Food and Beverage Processing, Food Analysis, Biostatistics, Dough Products-Greengrocer's-Grocery store Technology and Control, Food and Beverage Packaging, Food Promotion and Advertising.

#### 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 EOPPEP Ethnikis Antistaseos 41 Avenue, 142 34 N. Ionia. T.0030 2102709000 <u>europass@eoppep.gr</u> http://europass.eoppep.gr www.eoppep.gr