

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

Δίπλωμα Επαγγελματικής Ειδικότητας Εκπαίδευσης και Κατάρτισης Επιπέδου 5. Ειδικότητα Ι.Ε.Κ.:  
ΤΕΧΝΙΚΟΣ ΑΡΤΟΠΟΙΟΣ- ΖΑΧΑΡΟΠΛΑΣΤΙΚΗΣ Ν. 4186/2013

## 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.:  
BAKERY – PASTRY TECHNICIAN N. 4186/2013

## 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 decipher the distinctions of pastry art and its techniques.
- Describe and classify methods for preparing a menu including desserts.
- Describe the basic principles of marketing, economy, costing, and invoicing.
- Present the organisation, operation, and hierarchy of a bakery - pastry workshop in catering businesses.
- Handle issues regarding product technology, food technology, procurements, and food preservation.
- Identify the possible sources of physical-chemical and biological hazards for raw materials and finished bakery or confectionery products.
- Know the principles of HACCP, Food Hygiene and Safety Systems and current Health Regulations.
- Distinguish any failures as regards hygiene and safety at workplaces.
- Understand the terminology of baking and pastry art in English and in French, both orally and in writing, as the main languages of baking and pastry making.

### SKILLS

- Use traditional and innovative baking - pastry making techniques for the preparation of bakery - confectionery products.
- Apply experimental techniques using new technology machines.
- Create original recipes based on the composition of raw materials, create menus and catalogues of bakery - confectionery products, cost and invoice the products to be sold.
- Organise a management plan for raw materials and finished bakery - confectionery products based on available stocks and customer requirements.
- Operate safely and with minimum damages the workshop equipment.
- Organise their workplace or the workplace of others, by improving any incorrect Industrial Production Practices as well as any wrong Hygiene Practices.
- Identify their position and the system of reference within the hierarchy of the workshop and the catering business.
- Responsibly train and supervise others in the preparation of dishes and bakery - confectionery products.

### COMPETENCES

- Develop a network of collaborations inside and outside the preparation area, utilising methods of communication and cooperation between employees.
- Autonomously participate or supervise collaborators throughout all production stages (creation of desserts or menus, creation of original recipes, costing, invoicing, procurement of raw materials, storage, flow of raw materials, execution of recipes, presentation - decoration of dishes).

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

The holder of this diploma can be employed as a professional baker – confectioner, as a “bakery manager” according to Law 3526 (Government Gazette 24/A/9-2-2007), as a freelance confectioner, as an executive in the industry of raw materials and ready-made bakery - confectionery products, as well as in catering companies (hotels, restaurants, bakeries and confectioneries).

The Vocational Training Diploma is recognised as a qualification for appointment in the public sector according to the Presidential Decree no. 50/2001 (Greek Official Gazette 39/Vol. A/5-3-2001), as currently in force.

<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)

41 Ethnikis Antistaseos 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 <sup>1</sup>

Yes

### 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

### 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, 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

## 6. Officially recognised ways of acquiring the certificate

Total duration of the education / training leading to the certificate. Success in 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:

Principles of Economics, French, Mechanical and Technical Installations and Equipment, Control of goods, Bakery - Confectionery Raw Materials, The Art of Confectionery (Theory and Practice), The Art of Bakery (Theory and Practice), Hygiene and safety in the bakery, Cost list of products, Quality Management Systems – HACCP, Dietetics, Food and Bakery Legislation Principles, English, Professional practice, Traineeship.

### 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](mailto:europass@eoppep.gr)  
<http://europass.eoppep.gr> [www.eoppep.gr](http://www.eoppep.gr)

<sup>1</sup> If applicable.