

1. TITLE OF THE CERTIFICATE AND OF THE EDUCATION PROGRAMME (SL) ⁽¹⁾

**Spričevalo o poklicni maturi po izobraževalnem programu:
ŽIVILSKO PREHRANSKI TEHNIK**
(ID: 734895)

⁽¹⁾ In native language.

2. TRANSLATED TITLE OF THE CERTIFICATE AND OF THE EDUCATION PROGRAMME (EN) ⁽¹⁾

**School-leaving certificate:
FOOD PROCESSING TECHNICIAN**

⁽¹⁾ This translation has no legal status.

3. ACQUIRED KNOWLEDGE, SKILLS AND PROFESSIONAL COMPETENCES

The holder of the certificate is qualified to:

- collect, store and prepare raw materials and ingredients for processing;
- process plant and animal raw materials into wholesome and safe products;
- control product packing and storing;
- control and provide for product and service quality by keeping records;
- take, receive and prepare samples for lab analyses and tests;
- perform simple sensory, chemical, microbiological and physical analyses;
- prepare present microorganisms for the use in food production;
- monitor bioprocess;
- maintain and control hygiene in production and warehouse facilities;
- calculate the body's energy and nutritional needs;
- select food and prepare balanced and healthy menus by following previously prescribed standards;
- cooperate in the development of new products.

Optional:

- supply and sell food products successfully;
- cooperate in a group and communicate with co-workers and customers;
- employ ICT.
- protect health and the environment as well as use natural energy sources and raw materials rationally;
- comply with hygiene, safety and other food processing regulations.
- make complex bakery wares, flour confectionery and pasta, monitor cereal milling, process fruits and vegetables as well as make beverages.
- make different types of fermented milk, cheese, process cream into different products, make ice cream, make meat products, control and record technology parameters and store raw materials and products.
- provide for different food products and services, compose menus for different occasions and present Slovenian traditional dishes and selected dishes from the world.
- conduct complex microbiological, chemical and sensory food analyses.
- prepare machines and lines for operation as well as control machines and lines in food production.

In addition, the holder of the certificate also upgraded his/her key professional skills and competences with key general knowledge and skills in line with national standards.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO HOLDER OF THE CERTIFICATE

The holder of the certificate can find employment at all sectors in food processing industry, labs, food companies and food merchant chains.

^(*) Explanatory note

This document is designed to provide additional information about the specified certificate and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers. More information available at: <http://europass.cedefop.eu.int> © European Communities 2002

5. OFFICIAL BASIS OF THE CERTIFICATE	
<p>Name and status of the body awarding the certificate</p> <p>The institution is accredited with the Ministry of Education, Science and Sport.</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>Ministry of Education, Science and Sport Masarykova 16 SI-1000 Ljubljana www.mizs.gov.si</p>
<p>Level of the certificate (national or international)</p> <p>Upper Secondary Technical Education Slovenian Qualification Framework: SOK 5 European Qualification Framework: EQF 4 ISCED 2011: 354</p>	<p>Grading scale</p> <p>5 – excellent 4 – very good 3 – good 2 – sufficient</p>
<p>Access to next level of education/training</p> <p>Education programme completed with the Vocational Matura exam enables enrolment to higher vocational and professional study programmes. Passing an additional General Matura exam is required to enrol to one of the university study programmes, which allow this possibility.</p>	<p>International agreements</p> <p>The Republic of Slovenia has concluded agreements on the recognition of education with individual countries. The relevant information is available at ENIC/NARIC - the National Academic Recognition Information Centre.</p>
<p>Legal basis</p> <p>Organisation and Financing of Education Act Vocational and Technical Education Act</p>	
6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE	
Time of the education	2 years
Number of credits ¹	120 credits
General education	57 credits
Professional education	41 credits
Practical education at the employer	3 credits
Extracurricular activities	4 credits
Open curriculum ²	11 credits
Vocational matura	4 credits
<p>Entry requirements</p> <p>The programme can be attended by anyone who has completed the programme of secondary vocational education and acquired one of the following titles: milkman, baker, confectioner, confectioner-pastry chef, butcher, cook, waiter, cook-waiter, caterer and hotelier, farmer and homemaker, attendant, electrician, electrician/electronic engineer, electrician/energetic engineer, industrial mechanic, installer of machine installations, metal sharper, toolmaker, metal sharper – toolmaker, country farmer, farmer or has completed a secondary vocational education programme and became a salesperson and has a minimum of three years experience in food sales or has completed equivalent education in line with previous regulations.</p>	
<p>Additional information</p> <ul style="list-style-type: none"> – Ministry of Education, Science and Sport (www.mizs.gov.si): Education programme and description of education and schooling in Slovenia – National Reference Point for Vocational Qualifications - NRP (www.nrpslo.org) – National Europass Centre (www.europass.si) 	

¹ One credit equals 25 hours of candidate's work.

² Goals of the open curriculum are defined by schools in cooperation with companies on a local/regional level.

7. A DETAILED DESCRIPTION OF EDUCATION

GENERAL EDUCATION:

1. Slovene (13 credits)
2. Mathematics (10 credits)
3. Foreign language (13 credits)
4. Art (2 credits)
5. History (2 credits)
6. Geography (2 credits)
7. Sociology or psychology (2 credits)
8. Physics (2 credits)
9. Biology (2 credits)
10. Chemistry (2 credits)
11. Physical education (7 credits)

PROFESSIONAL EDUCATION:

Mandatory Modules (27 credits)

1. Food processing (10 credits)
2. Food and dietetics (5 credits)
3. Food analysis technology (6 credits)
4. Food microbiology with biotechnology (6 credits)

Optional Modules (4 credits)

5. Entrepreneurship and marketing (4 credits)
6. Sustainable development (4 credits)

Optional Modules (10 credits)

7. Technology of plant origin food (10 credits)
8. Technology of animal origin food (10 credits)
9. Food processing facilities and gastronomy (10 credits)
10. Food quality control (10 credits)
11. Machine and appliance control in food processing (10 credits)

OPEN CURRICULUM (11 credits):

The open curriculum is determined by the school in cooperation with companies on the local level.

PRACTICAL EDUCATION:

1. Practical training in school
2. Practical training through work placement

EXTRACURRICULAR ACTIVITIES (4 credits):

Extracurricular activities involve compulsory activities, programme-related content and electives.

VOCATIONAL MATURA:

Mandatory part:

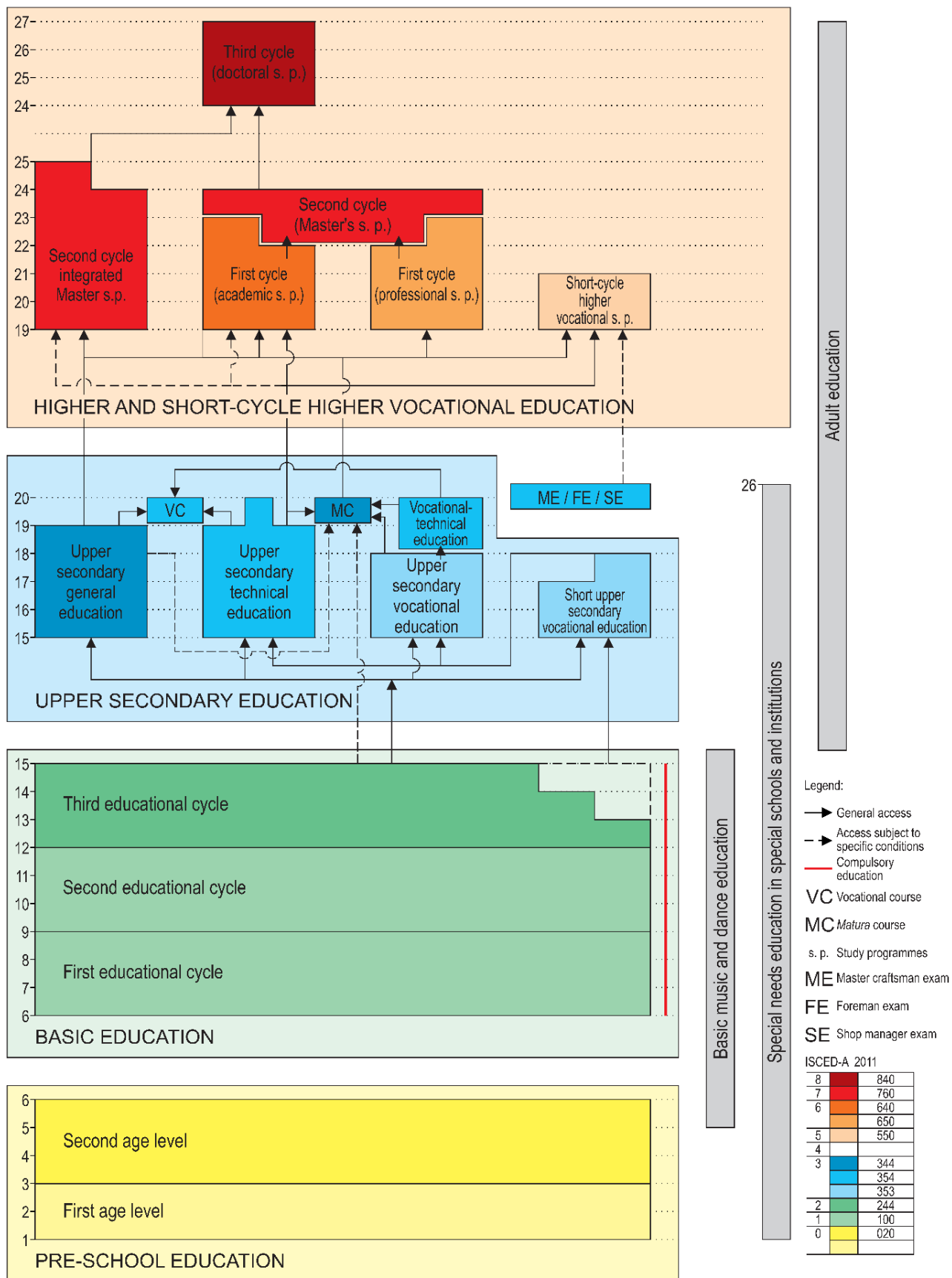
- written and oral exam of Slovenian language,
- written and oral exam in Food processing and food.

Optional part:

- written and oral exam in a Foreign language or Mathematics,
- presenting and defending a project or service (4 credits):

OTHER NOTES:

STRUCTURE OF THE EDUCATION SYSTEM IN THE REPUBLIC OF SLOVENIA



From school/academic year 2016/2017