



# Europass certificate supplement <sup>(\*)</sup>



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

**Konditorfaget**

<sup>(1)</sup> In the original language

## 2. Translated title of the certificate <sup>(1)</sup>

**Confectionery**

<sup>(1)</sup> If applicable. This translation has no legal status.

## 3. Profile of skills and competences

The holder of this document has the competence to plan and carry out production economically, rationally and accurately, in keeping with the best traditions of the trade, in accordance with the company's stipulated product specifications and to suit the customers' wishes and needs. S/he

- has knowledge of design, colour and imagination
- has knowledge of and is qualified to use all the raw materials used in the production, their qualities for use and qualities as food, the requirements for raw material quality, and how they should be stored
- masters traditional and new methods of preparation and conservation, and is qualified to select the appropriate method for production based on the recipe, quantity and available production equipment and customer needs
- is capable of planning work based on the stipulated production and understands the use of budgets and business economy aspects of production
- masters use and maintenance of machines and other equipment
- has knowledge of microbiology, and is familiar with the legal requirements for and importance of hygiene in production, presentation and storage of products
- is able to carry out this work bearing in mind health, safety and the environment and the quality assurance systems in use
- is qualified to use information technology and other technical aids

The final on-the-job training in a company comprises the modules 1: Baking cakes and pastry dough, 2: Dessert cakes, icing and macaroons, 3: Marzipan and chocolate work, 4: Special confectionery, 5: Quality assurance, 6: Business economy studies.

The holder of this document also has skills on the upper secondary school level in Norwegian, English, mathematics, natural science, social studies and physical education. Adult students may in some cases be exempted from the requirement for these common-core general studies subjects.

## 4. Range of occupations accessible to the holder of the certificate <sup>(1)</sup>

Journeyman's certificate as a confectioner

<sup>(1)</sup> If applicable

### <sup>(\*)</sup> 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>

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5. Official basis of the certificate	
<b>Name and status of the body awarding the certificate</b> Journeyman's certificate issued by the county administration through the Vocational Training Board	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> The Royal Norwegian Ministry of Education and Research
<b>Level of the certificate (national or international)</b> No certificate levels are used in Norway. The education/training corresponds to completed upper secondary education	<b>Grading scale / Pass requirements</b> Passed with distinction, Passed, Failed
<b>Access to next level of education/training</b> The training/education together with further instruction in general studies subjects qualifies the candidate for admission to higher education	<b>International agreements</b>
<b>Legal basis</b> Act dated 17 July 1998 no 61: Act relating to Primary and Secondary Education (The Education Act), Regulations dated 28 June 1999 no 722: Regulations relating to the Education Act, and the General Curriculum (with subject syllabuses) for Upper Secondary Education	

6. Officially recognised ways of acquiring the certificate		
Description of vocational education and training received	Percentage of total programme (%)	Duration (hours/weeks/months/years)
School-/training centre-based	50	2 years
Workplace-based	50	2 years
Accredited prior learning		
<b>Total duration of the education/ training leading to the certificate</b>		4 years
<b>Entry requirements</b>		
<b>Additional information</b> The first two years of the training take place in a school/training centre. This comprises a total of 19 periods per week in general studies subjects, 47 periods per week in specialised subjects and four periods per week in elective subjects. This is followed by two years of training in a company, where one year is training and one year is value creation. Adult students may in some cases be exempted from the requirement for the general studies subjects.		
<b>More information (including a description of the national qualifications system) available at:</b> <a href="http://www.nonrp.no">www.nonrp.no</a>		
<b>National reference point</b> <a href="http://www.nonrp.no">www.nonrp.no</a>		