Name and Head Office of the School Awarding the Certificate:

CERTIFICATE SUPPLEMENT

VOCATIONAL MATURA

(Surname and first name)

(Date and place of birth)

Certificate No.:

Place and date of issue:

Signature of the competent person:

…………………………………...

EUROPASS CERTIFICATE SUPPLEMENT (*)

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

Spričevalo o poklicni maturi po izobraževalnem programu:
ŽIVILSKO PREHRANSKI TEHNIK
(ID: 811076)

(1) In native language.

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

School-leaving certificate:
FOOD PROCESSING TECHNICIAN
(ID: 811076)

(1) This translation has no legal status.

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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;
- 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;

Optional:
- provide for different food products and services, compose menus for different occasions and present Slovenian traditional dishes and selected dishes from the world;
- 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;
- 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.

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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;
- food merchant chains.

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5. OFFICIAL BASIS OF THE CERTIFICATE	
Name and status of the body awarding the certificate The institution is accredited with the Ministry of Education, Science, Culture and Sports.	**Name and status of the national/regional authority providing accreditation/recognition of the certificate** Ministry of Education, Science, Culture and Sports Masarykova 16 SI-1000 Ljubljana **http://www.mss.gov.si/**
Level of the certificate (national or international) Technical secondary education European classification ISCED 3 National classification [1] KLASIUS-SRV: 15001 KLAISUS-P: 5410	**Grading scale** 5 – excellent 4 – very good 3 – good 2 – sufficient
Access to next level of education/training Education programme completed with a vocational matura exam enables entrance to study programmes in both higher and high specialist education. Upon an additional requirement in passing one of the general matura exams, as well as entrance to relevant university study programmes that enable this possibility.	**International agreements** 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.

Legal basis

Organisation and Financing of Education Act (Uradni list RS, no. 16/07 and 36/08)
Vocational and Technical Education Act (Uradni list RS, no. 79/06)

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE	
Time of the education	4 years
Number of credits[2]	240 credits
General education	104 credits
Professional education	84 credits
Practical education at the employer	6 credits
Extracurricular activities	14 credits
Open curriculum[3]	28 credits
Vocational matura	4 credits

Entry requirements
The programme can be attended by anyone who has completed the programme of primary education or lower vocational education or equivalent education in line with previous regulations.

Additional information

- Ministry of Education, Science, Culture and Sports (http://www.mss.gov.si/): Education programme and description of education and schooling in Slovenia
- National Reference Point for Vocational Qualifications - NRP (http://www.nrpslo.org)
- National Europass Centre (www.europass.si)

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[1] Classification system in education and training – KLASIUS (Official Journal of the Republic of Slovenia, No. 46/06) comprises two sub-systems: Classification of activity types/education and training results (KLASIUS-SRV) and Classification of activity areas/education and training results (KLASIUS-P).
[2] One credit equals 25 hours of candidate's work.
[3] Goals of the open curriculum are defined by schools in cooperation with companies on a local/regional level.

GENERAL EDUCATION:

1. Slovene (24 credits)
2. Mathematics (19 credits)
3. Foreign language (20 credits)
4. Art (3 credits)
5. History (5 credits)
6. Geography (3 credits)
7. Sociology or Psychology (3 credits)
8. Physics (3 credits)
9. Biology (3 credits)
10. Chemistry (7 credits)
11. Physical education (14 credits)

PROFESSIONAL EDUCATION:

 Mandatory Models in Specialist Education (73 credits)
1. Informatics and business communication (5 credits)
2. Sustainable Development (5 credits)
3. Entrepreneurism and Marketing (5 credits)
4. Food processing basics (5 credits)
5. Processing of plant origin plants (20 credits)
6. Processing of animal origin plants (10 credits)
7. Food and dietetics (5 credits)
8. Food analysis technology (7 credits)
9. Safe food (4 credits)
10. Food microbiology with biotechnology (7 credits)

 Optional Models in Specialist Education (11 credits)
11. Technology of plant origin food (11 credits)
12. Technology of animal origin food (11 credits)
13. Food processing facilities and gastronomy (11 credits)
14. Food quality control (11 credits)
15. Machine and appliance control in food processing (11 credits)

OPEN CURRICULUM (28 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 at the employer

EXTRACURRICULAR ACTIVITIES (14 credits):
Extracurricular activities involve compulsory activities, programme-related content and electives.
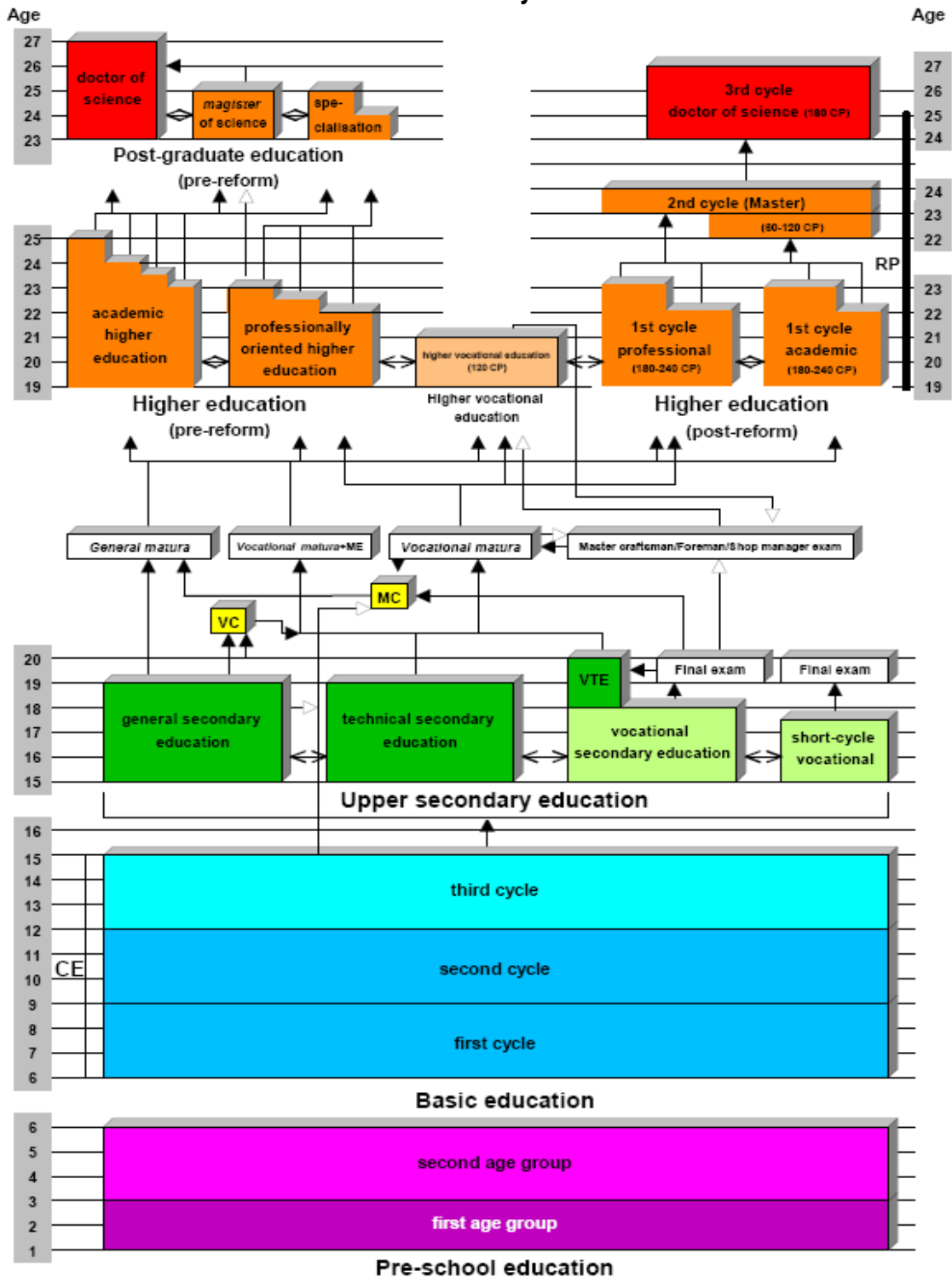
VOCATIONAL MATURA:
Mandatory part:
- written and oral exam of Slovenian language
- written and oral exam in Food processing and food.
Optional part:
- written and oral exam in a Foreign language or Mathematics
- presenting and defending a project or service (4 credits):

OTHER NOTES:

The Structure for the Education System in Slovenia 2011/12

Legend: CE - compulsory education   RP - study programmes according to EU directives (regulated professions)   CP - credit points
general access   access under certain conditions   VTE - vocational-technical education   VC - vocational course
transfer   MC - matura course   ME - additional exam in one matura subject