

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

Spričevalo o zaključnem izpitu po izobraževalnem programu:

ŽIVILEC

(ID:158151)

⁽¹⁾ In original language.

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

School- leaving certificate:

FOOD PROCESSING

(ID: 158151)

⁽¹⁾ This translation has no legal status.

3. ACQUIRED KNOWLEDGE, SKILLS AND PROFESSIONAL COMPETENCES

The holder of the certificate is qualified to:

- correctly prepare for work;
- produce various food products;
- package and suitably store food products;
- successfully offer and sell products;
- cooperate in a group and communicate with co-workers and customers;
- use information and communication technologies;
- protect health and the environment, and rationally use natural energy sources and raw materials;
- observe hygiene, safety and other foodstuff regulations;

Optional:

- purchase, accept, store and transport raw materials for the production of ready-to-serve meals;
- prepare meat and vegetable dishes;
- prepare pastries and farinaceous ready-to-serve dishes;
- pasteurise, sterilise or cool and freeze ready-to-serve meals;
- prepare raw materials for the making of pasta;
- prepare various types of pasta;
- dry, pasteurise, cool or freeze products;
- package and store pasta;
- prepare and process various varieties of cereals;
- operate machines and devices for cereal processing;
- prepare dishes from different varieties of cereals;
- package and store products made of cereals;
- prepare fruit and vegetables for processing;
- prepare various fruit products;
- prepare various vegetable products;
- package and store products;
- prepare raw materials for the production of non-alcoholic beverages;
- produce non-alcoholic beverages;
- perform the process for the preservation of non-alcoholic beverages;
- package and store non-alcoholic beverages;
- prepare raw materials for the making of beer;
- produce malt and brew beer;
- control fermentation and maturation of beer;
- bottle beer;
- accept raw materials and process grapes into must;
- control and direct grape processing processes;

- use machines and devices in wine making;
- bottle, package and store wine;
- accept and store as well as prepare raw materials for processing;
- make spirits;
- use machines and devices in the making of spirits;
- bottle, package and store spirits;
- purchase, accept, store and transport raw materials and products;
- make various deli products;
- prepare and package products for sale;
- arrange sales premises and shop windows;
- accept and store oil-bearing seeds and fruits;
- produce various kinds of oil;
- extract and refine raw oil;
- bottle, package and store oil.

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 numerous food companies that produce ready-to-serve meals, pasta, process fruit or vegetables, and make beverages, at delicatessen stores, mills, oil mills, breweries, wine cellars, distilleries, etc.

⁽¹⁾ 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	
Name and status of the body awarding the certificate The institution is accredited with the Ministry of Education, Science and Sport.	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, Science and Sport Masarykova 16 SI-1000 Ljubljana http://www.mss.gov.si/
Level of the certificate (national or international) Secondary vocational education European classification ISCED 3 National classification ¹ KLASIUS-SRV: 14001 KLAIUS-P: 5410	Grading scale 5 – excellent 4 – very good 3 – good 2 – sufficient
Access to next level of education/training A successfully completed education programme within secondary vocational education enables entrance into corresponding education programmes of vocational-technical education. After a certain number of years of work experience, it also enables one to pass a suitable master craftsman or foreman or shop manager exam.	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	3 years
Number of credits ²	180 credits
General education	54 credits
Professional education	54 credits
Practical education at the employer ³	37 credits
Extracurricular activities	7 credits
Open curriculum ⁴	26 credits
Final examination	2 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 <ul style="list-style-type: none"> - Ministry of Education, Science and Sport (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) 	

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 The individual learning contract increases the scope of workplace-based education with the employer up to 53 weeks.

⁴ Goals of the open curriculum are defined by schools in cooperation with companies on a local/regional level.

7. MORE DETAILED DESCRIPTION OF EDUCATION

GENERAL EDUCATION:

1. Slovene (12 credits)
2. Mathematics (12 credits)
3. Foreign language (9 credits)
4. Art (2 credits)
5. Natural sciences (6 credits)
6. Social sciences (6 credits)
7. Physical education (7 credits)

PROFESSIONAL EDUCATION:

Mandatory Modules (24 credits)

1. ICT and basics of business communication (5 credits)
2. Environment protection with sustainable development basics (4 credits)
3. Sales and entrepreneurship basics (5 credits)
4. Food processing basics (4 credits)
5. Biotechnology Basics and Nutrition (6 credits)

Optional Modules (30 credits)

6. Ready-to-Serve Meals (15 credits)
7. Pasta Making (15 credits)
8. Cereal Processing (15 credits)
9. Fruit and Vegetable Processing (15 credits)
10. Production of Non-Alcoholic Beverages (15 credits)
11. Brewing (15 credits)
12. Wine Making (15 credits)
13. Spirit Making (15 credits)
14. Deli Product Making (15 credits)
15. Oil Making (15 credits)

OPEN CURRICULUM (26 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 (6 credits):

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

FINAL EXAMINATION:

- written and oral examination of Slovenian language
- presenting and defending a project or service (2 credits):

OTHER NOTES:

STRUCTURE OF THE EDUCATION SYSTEM IN THE REPUBLIC OF SLOVENIA

