

# Izdelovalec/izdelovalka trajnega peciva

## **Selected qualifications**

| Name of qualification              | Izdelovalec/izdelovalka trajnega peciva        |
|------------------------------------|--|
| Translated title (no legal status) | Preserved pastry goods maker                   |
| Type of qualification              | Nacionalna poklicna kvalifikacija, SOK raven 4 |
| <b>Category of qualification</b>   | Poklicna kvalifikacija                         |
| Admission requirements             | There are no specific conditions.              |
| ISCED field                        | Splošne izobraževalne aktivnosti/izidi         |
| ISCED subfield                     | Zdravstvo                                      |
| Qualification level                | SQF 4<br>EQF 4                                 |
|                                    |  |

### Learning outcomes

The candidate is able to:

- organise own work and carry out work in accordance with quality standards and sustainable food principles;
- protect health and maintain a healthy working environment;
- communicate and cooperate with employees and external stakeholders;
- ensure the quality of products and services provided;
- monitor the traceability of raw materials and maintain appropriate documentation, operate the machinery, equipment and utensils used in the production of sustainable baked goods;
- prepare different types of doughs and pastes for the production of durum baker's wares,
- bake durum pastries using different types of dough and masses, prepare fillings and fillings;
- make coatings, icings and toppings;
- purchase raw materials and sell products;
- pack and store products.

#### Accessors

The examination and assessment is carried out by the NPK Examination and Certification Boards appointed by the National Examination Centre (RIC). The members of the Board must be licensed by the RIC. They can be found <u>here.</u>

#### **Assessment and completion**

#### VALIDATION

During the guidance process the candidate prepares a portfolio, which is assessed by a committee. If the portfolio submitted by the candidate contains authentic, valid and adequate proof of the knowledge, skills and competences defined in the occupational standard, the committee may:

validate the contents of the occupational standard in full,

validate the contents of the occupational standard in part and define the knowledge, skills and competence to be verified,

refuse to validate any of the contents of the occupational standard because the candidate has not provided proof of any of the knowledge, skills and competences defined in the occupational standard, in which case it will verify the occupational standard in full.

METHODS OF VERIFICATION OF VOCATIONAL KNOWLEDGE AND SKILLS Practical examination by oral defense.

### **Condition for obtaining certificate**

Candidates demonstrate attainment of the knowledge, skills and competences defined in the catalogue of standards of vocational knowledge and skills.

## Awarding body

Providers of procedures for identifying and validating NVQs are entered in a register of providers maintained in the collection of the national information centre for vocational qualifications. These are: vocational schools, businesses, B2B training centres, adult education centres and chambers of commerce.

URL

https://www.nrpslo.org/podrobnosti/izvajalec-pregled/21432141