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1. TITLE OF THE CERTIFICATE (DE)

Zeugnis über die Meisterprüfung im

Konditoren-Handwerk (Bachelor Professional im Konditoren-Handwerk)

2. TRANSLATED TITEL OF THE CERTIFICATE (EN)

Certificate for the master craftsman's examination in the Confectioning trade (Bachelor Professional in the confectioning trade)

This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES Master craftsmen/mistresses in the confectioning trade have the professional, methodological, social and personal skills to manage and organise a confectioning company. In consideration of the customer requierements you can: develop a range of services and offer services, in particular: consider production procedures and design elements, occupational legal regulations, including those pertaining to food, personnel, and occupational hygiene, as well as guiding principles and technical standards for staff, materials, and equipment. develop and implement sales, shop and café concepts, taking into account a customer-oriented service offer, develop 0 and implement logistics concepts, in particular for operating and warehouse equipment, create product information, evaluate and implement sketches and drawings for decorative elements, take seasonal and 0 regional characteristics into account, provide services, in particular: design, make and design cakes and dessert variations, 0 develop, document and implement recipes for confectionery and confectionery products, in particular taking into 0 account nutritional and dietary principles, produce and design fine bakery products from doughs as well as masses, pralines, ice-cream products and desserts, 0 produce fillings as well as preserve and process fruits, model, paint, garnish and decorate chocolate, marzipan, nougat, products made of brittle as well as sugar, taking into account design aspects, plan, produce and garnish savoury pastry products, especially fours and filled pastries, as well as basic dishes out of 0 fresh raw materials, produce and decorate hot and cold beverages, plan, produce, arrange and decorate buffets with pastry and confectionery products, 0 furnish sales areas, cafés as well as display areas, taking design elements into account, 0 presenting confectionery and confectionery products and decoratively wrapping them according to customer wishes. 0 In doing so, you make commercial, human resources and legally justified decisions, implement them and justify them. This includes in particular: plan, control and monitor work and business processes in a responsible position from an entrepreneurial perspective as well as ensure quality and sustainability,

- lead employees, enable further training and implement personnel development measures,
- gualify trainees in their craft in consideration of pedagogical and legal-organisational requirements.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

Master craftsmen/mistresses in the confectioning trade independently manage companies or take on management tasks in companies and business premises of the confectioning trade. In craft or industrial companies, they take on in addition to providing services one or more of the following activities:

- commercial and business management,
- technical management, •
- organisation of vocational training and human resources development.

(*) Explanatory notes

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 on transparency is available at: www.cedefop.eu.int/transparency

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Name and status of the body awarding the certificate Chamber of Crafts and Trades	Name and status of the national/regional authority providing accreditation/recognition of the certificate
	Chamber of Crafts and Trades
Level of the certificate (national or international)	Grading scale / Pass requirements
Second level of training: Bachelor Professional According to § 42a para.1 No 2 HwO This qualification is assigned to the European and German Qualifications Framework (EQF, DQR) Level 6; compare announcement of 1 August 2013 (BAnz AT 20.11.2013 B2).	100-92 points = 1 = excellent under 92 - 81 points = 2 = good under 81 - 67 points = 3 = average under 67 - 50 points = 4 = pass under 50 - 30 points = 5 = poor under 30 - 0 points = 6 = fail
ISCED 65	All parts of the examination [Designation Degree according to HwO] were passed (§ 21 para. 2 MPVerfVO).
Access to the next level of education / training	International agreements
 The advanced training qualification opens access to the next qualification level Certified business economist in accordance with the German Crafts Code Certified vocational educator as well as access to university education programmes. 	In the field of vocational training, joint declarations on the comparability of qualifications obtained in the respective vocational training systems have been signed on the basis of bilateral agreements concluded between Germany and France and between Germany and Austria.
 Legal basis According to § 45 (BGBI. I p. 3074; 2006 I p. 2095): Regulation on the Master Craftsman Job Profile and on the Ex Craftsman Examination in the electrical engineering Trade, last Regulation on the Master Craftsman Examination in Part III ar (AMVO) of 26 October 2011 (BGBI. I p. 2149), and Regulation on the Admission and General Examination Procedure and Trades Similar to Craft Trades (MPVerfVO) of 17 December regulation of 26 October 2011 (BGBI. I p. 2145), last modified by 	st modification 17.11.2011 (BGBI. I. p. 2234) as well as ad IV in Craft Trades and Trades Similar to Craft Trades e for the Master Craftsman Examination in Craft Trades 2001 (BGBI. I p. 4154), modified by article 1 of the
	F ACQUIRING THE CERTIFICATE
0. OFFICIALLY RECOGNISED WAYS C	
The advanced training qualification is obtained by passing an examination granted to those who provides 1. a successfully passed journeyman's examination or 2. a final examination in a recognised vocational training occupation and the examination of equivalence in accordance with § 40a of the In addition, further routes to examination admission are regulated in §49 In addition.	on or HwO.

The acquisition of the professional competence to be demonstrated in the further training examination usually takes place within the framework of vocational training measures. Graduates regularly have several years of professional experience.