



1. Title of the certificate (LT) ¹
Profesinio mokymo diplomas. Maisto (mėsos ir paukštiesienos pusgaminių ir gaminių, pieno gaminių, duonos ir pyrago kepinių gamybos) pramonės darbuotojo modulinė profesinio mokymo programa (valstybinis kodas P43072101)
¹ in original language

2. Translated title of the certificate (EN) ¹
Qualified worker's Diploma. Worker of food (meat and poultry semi-products and finished products, dairy, bread and bakery production) industry modular vocational training programme (state code P43072101)
¹ If applicable. This translation has no legal status.

3. Profile of skills and competences
<p>Competences of qualification:</p> <ol style="list-style-type: none"> 1. Prepare workplace for making bread and pastry products. 2. Prepare and process raw materials of bread and pastry. 3. Produce bread and pastry products. 4. Prepare workplace for meat and poultry semi-finished products production. 5. Cut carcasses. 6. Prepare and process raw materials for meat and poultry semi-finished products. 7. Produce meat and poultry semi-finished products. 8. Prepare workplace for meat and poultry products production. 9. Prepare and process raw materials for meat and poultry products. 10. Produce meat and poultry products. 11. Prepare workplace for producing dairy products. 12. Do the primary milk preparation and processing. 13. Produce dairy products. <p>Optional competences:</p> <ol style="list-style-type: none"> 1. Prepare a workplace for making spit cakes. 2. Choose, prepare and count raw materials, according to the recipes, for making spit cakes. 3. Mix the dough and bake spit cakes. 4. Prepare a workplace for making confectionary products. 5. Prepare and process raw materials for confectionary products. 6. Produce confectionary products. 7. Prepare workplace for making chocolate products. 8. Prepare and process raw materials for chocolate products. 9. Produce chocolate products. 10. Prepare workplace for making culinary products. 11. Prepare and process raw materials for culinary products. 12. Produce culinary products. 13. Prepare workplace for making canned meat products. 14. Prepare and process raw materials for canned meat. 15. Produce canned meat. 16. Prepare workplace for making soft non-ripened cheeses. 17. Prepare and process raw materials for soft non-ripened cheeses. 18. Produce soft non-ripened cheeses.

4. Range of occupations accessible to the holder of the certificate ¹
The main object of food industry worker (meat, milk, bread) activity: production of meat, milk, bread.
¹ If applicable

<p>(*) Explanatory note</p> <p>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.</p> <p>© European Union, 2002-2014 http://europass.cedefop.europa.eu</p>

5. Official basis of the certificate		
Name and status of the body awarding the certificate Legal entity with licence to provide formal vocational training programmes		Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education and Science of The Republic of Lithuania
Level of the certificate (national or international) ISCED 454; LTKS IV; EKS 4		Grading scale / Pass requirements 10 grade scale. A Pass Grade -
Access to next level of education/training Possibility to continue studies at the higher level of education programme		International agreements
Legal basis Law on Education of the Republic of Lithuania Law on Vocational Education and Training of the Republic of Lithuania Resolution No. 535 of 4 May 2010 of the Government of the Republic of Lithuania "On the approval of the description of the National Qualifications Framework"		
6. Officially recognised ways of acquiring the certificate		
Aggregate duration of learning required to get the certificate (in weeks): 0 Ratio of theoretical and practical learning (%): / Duration and place of apprenticeship (in weeks): (0)		
Possibility to include passed education: passed education included by evaluating the knowledge		
Description of vocational education and training received	Part of programme (%)	Duration (in weeks)
School-/training centre-based		0
Workplace-based		0
Accredited prior learning		
Total duration of the education/ training leading to the certificate		0
Entry requirements		
Additional information More information (including the description of the national system of qualifications) at: www.aikos.smm.lt , www.europass.lt , www.euroguidance.lt , www.kpmc.lt		
The National Reference Points: www.europass.lt , www.smpf.lt		