



1. TITLE OF THE CERTIFICATE (DE) (1)

Abschlussprüfung / Gesellenprüfung im staatlich anerkannten Ausbildungsberuf Fleischer/ Fleischerin

(1) in original language

2.Translated title of the certificate (EN)(1)

Final examination / journeyman's examination in the state-recognized training occupation Butcher

(1) This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

- Produce a wide range of sausage products, particularly pre-cooked sausage, fresh sausage and raw cured sausage
- Joint slaughtered animal carcasses
- · Process meat parts for further finishing and for sale
- · Make pre-cooked and raw cured salted products, make products ready for cooking and use in the kitchen, make mincemeat and mincemeat products
- Use storage and packaging processes
- · Operate equipment, machines and plants
- Ensure the quality of products
- Work independently and as part of a team
- Observe regulations regarding food products and hygiene and accord due consideration to health and safety at work and to health protection
- Accord due consideration to economic and environmental aspects and to consumer protection issues
- · Present products.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE (1)

Butchers work in the butcher's trade, in specialist butcher shops and retail stores, in the meat product industry, in slaughterhouses, in the meat wholesale industry and in meat jointing companies.

(1) if applicable

(°)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.europass.cedefop.eu.int/transparency

© European Communities 2002

5. OFFICIAL BASIS OF THE CERTIFICATE	
Name and status of the body awarding the certificate Chamber of Crafts and Trades, Chamber of Industry and Commerce	Name and status of the national/regional authority providing accreditation/recognition of the certificate Chamber of Crafts and Trades, Chamber of Industry and Commerce
Level of the certificate (national or international)	Grading scale / Pass requirements
ISCED 3B German Qualifications Framework (DQR) level 4 (alignment is preliminary pursuant to "German Qualifications Framework for Lifelong Learning" - German EQF - Referencing report of 15 November 2012). Published by: Federal Ministry of Education and Research (BMBF), Berlin and Bonn; Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany (Conference of the Ministers of Education and Cultural Affairs - KMK), Berlin)	100-92 points = 1 = excellent 91 - 81 points = 2 = good 80 - 67 points = 3 = average 66 - 50 points = 4 = pass 49 - 30 points = 5 = poor 29 - 0 points = 6 = fail A total of at least 50 grade points are required to pass the examination.
Access to next level of education / training	International agreements
Master butcher	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

Ordinance on Initial Vocational Education and Training in the Occupation of Butcher of 03/23/2005 (Federal Law Gazette, Part I, p 898) Resolution of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany, KMK, of 18.03.2005), (Federal Gazette, No 195a of 14.10.2005)

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Final examination administered by the competent body:

- 1. after completion of dual training in a company and at part-time vocational school (normal procedure)
- 2. after retraining in a recognized training occupation
- 3. as an external examination for working people without formal vocational qualifications or persons who have been trained at full-time vocational schools or other vocational training institutions

Additional information

Entry requirements: Entry requirements are not governed by legislation; as a rule, young people are admitted after completing (nine or ten years of) general education.

Duration of training: 3 years.

Training in the "dual system":

Teaching of the knowledge, skills and competences needed for an occupation is based on the typical requirements of work and business processes and prepares the trainees for a specific job. **The training is provided in a company and at part-time vocational school**: In the company, the trainees acquire practical skills in a real working environment. On one or two days per week, the trainees attend part-time vocational school, where they are taught general and vocational knowledge related to their training occupation.

More information is available at: www.berufenet.arbeitsagentur.de

National Europass Centre www.europass-info.de