



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

Abschlussprüfung im staatlich anerkannten Ausbildungsberuf Süßwarentechnologe/ Süßwarentechnologin

(1) in original language

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

Final examination in the state-recognized training occupation Technologist in confectionery goods

(1) This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

- · Make confectionery goods according due consideration to food regulations and product specific recipes deploying the required technologies for the purpose
- Assist with the development of new products and recipes
- Prepare, set up and operate production facilities
- Deploy process control engineering, detect malfunctions and initiate measures to rectify such malfunctions
- Use quality assurance systems
- Conduct personnel, product and operational hygiene measures
- Check and store raw materials, additional materials and auxiliary materials
- Use product-specific packaging technologies
- Plan and document work, determine work steps and check and evaluate work results
- Carry out work on the basis of orders working autonomously or as part of a team and according due consideration to environmental protection, health and safety at work and health protection
- Use information and communication technologies.

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

Technologists in confectionery goods work in the production of confectionery, particularly in the manufacture of chocolate goods, sweets, fine pastries, snack items and ice cream. They are also employed at companies specialising in the industrial production of food.

(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

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5. OFFICIAL BASIS OF THE CERTIFICATE	
Name and status of the body awarding the certificate Chamber of Industry and Commerce	Name and status of the national/regional authority providing accreditation/recognition of the certificate 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
Certified industrial foreman in confectionery goods, Certified industrial foreman specialising in foodstuffs, State certified technician in relevant specialisms	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 Technologist in confectionery goods of 04/29/2014 (Federal Law Gazette, Part I, p 444) Resolution of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany, KMK, of 28.03.2014)

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