



1. TITLE OF THE CERTIFICATE (NL)

Diploma Beroepsonderwijs
Kwalificatie: Leidinggevende ambachtelijke bakkerij
Kwalificatiedossier: Brood en banket

In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Certificate Senior Secondary Vocational Education
Qualification: Manager artisan bakery
Qualification file: Bread and pastry

This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

The most important duties of a Manager artisan bakery are:

Core task 1: Prepares (intermediate) bread products

- 1.1 Advises the client about bread products
- 1.2 Plans their working duties for the preparation of (intermediate) bread products
- 1.3 Prepares their working duties for the preparation of (intermediate) bread products
- 1.4 Prepares and processes dough, (intermediate) bread products, fillings and garnishes
- 1.5 Processes dough, (intermediate) bread products and fillings
- 1.6 Decorates, models and cuts (intermediate) bread products
- 1.7 Monitors and maintains the quality of the (intermediate) bread products
- 1.8 Packages and presents (intermediate) bread products or unbaked bread products and stores them away
- 1.9 Cleans the workplaces, equipment and machines in the bakery

Core task 2: Prepares (intermediate) pastry products

- 2.1 Advises the client about pastry products
- 2.2 Plans their working duties for the preparation of (intermediate) pastry products
- 2.3 Prepares their working duties for the preparation of (intermediate) pastry products
- 2.4 Prepares and processes dough, batters, (intermediate) pastry products, fillings and garnishes
- 2.5 Decorates, models and cuts (intermediate) pastry products
- 2.6 Prepares exclusive cake and pastry products according to new recipes
- 2.7 Monitors and maintains the quality of the (intermediate) pastry products
- 2.8 Packages and presents (intermediate) pastry products or unbaked pastry products and stores them away
- 2.9 Cleans the workplaces, equipment and machines in the bakery

Core task 3: Orders raw materials and (intermediate) products and stores them

- 3.1 Orders raw materials and (intermediate) products needed
- 3.2 Inspects the raw materials and (intermediate) products on receipt for (storage) specifications
- 3.3 Stores the delivered products in temperature controlled areas

Core task 4: Is in charge and carries out management tasks

- 4.1 Makes a plan for the department
- 4.2 Makes a plan for the staffing

*** Explanatory note**

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 is available at: <http://www.europass.cedefop.europa.eu/>

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3. PROFILE OF SKILLS AND COMPETENCES

- 4.3 Provides information for the budgets
- 4.4 Monitors the budgets
- 4.5 Recruits and selects new colleagues
- 4.6 Carries out performance and assessment interviews
- 4.7 Plans and divides up the working duties
- 4.8 Supervises and manages colleagues
- 4.9 Motivates and stimulates collaboration within the team
- 4.10 Holds work meeting
- 4.11 Reports to the contractor

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

The Manager artisan bakery carries out his tasks in both a bakery and a shop. According to fixed recipes, he makes bread and pastry products.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate The certificate issued on completion of the programme is signed by the examination board at the school where the pupil attended the programme.	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, Culture and Science
Level of the certificate (national or international) Qualification level 4 of the Dutch VET qualification structure Characteristics: non-job related skills such as tactical and strategic capacities. The professional bears his or her own responsibility, which is not only related to practical implementation in terms of monitoring and supervision, but also a more formal, organisational responsibility. The range of tasks also includes drafting new procedures. NLQF level 4 - EQF level 4 - ISCED 3A	Grading scale / Pass requirements 10 excellent 9 very good 8 good 7 very satisfactory 6 pass 5 fail 4 unsatisfactory 3 very unsatisfactory 2 poor 1 very poor
Access to next level of education/professions In most bakeries Manager artisan bakery is a final position, however, on the job market he may be rise to management or proceed as entrepreneur. Within the education, it is possible to enter the ad programme for Small business & retail management, higher vocational education programme for Food technology with a specialization in bakery technology, or the Teacher training bakery (consumptive techniques).	International agreements The profession of Manager artisan bakery is not regulated in the Netherlands. However the education and training for this profession on qualification level 4 is regulated under the European directive 2005/36/EC, amended by directive 2013/55/EU. The regulated education and training gives access to regulated professions at the level of a diploma according to article 11 of this directive.
Legal basis Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 94242 The education and training for this qualification is offered as of August 1, 2009.	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Senior secondary vocational education features two learning pathways: the school-based pathway (bol) and the training on the job pathway (bbl).
In the school-based pathway, the majority of the course consists of theory at school. The extent of the practical component (vocational practice) is between 20% and 60%. In the training on the job pathway, the extent of vocational practice is at least 60% of the course. The participant works four days a week in a training company, and attends school for theory subjects just one day a week.
In principle it is possible to follow both learning pathways, but which pathway is offered will depend on the individual educational institution.

Average duration of the education/ training leading to the certificate	4 year(s) (6400 study hours) (depending on previous education)
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6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Entry requirements

The certificate preparatory vocational secondary education (vmbo) advanced vocational programme, combined programme, or theoretical programme, or a comparable level.

7. ADDITIONAL INFORMATION

Dutch senior secondary VET is based on qualification files, that each contain one or more qualifications. The information in section 3 and 4 is drawn directly from the qualification file, that is composed by the Centre of Expertise. The complete qualification file is available at www.kwalificatiesmbo.nl, only in Dutch.

Additional information, including a description of the Dutch national qualifications system, is available at the Netherlands National Reference Point (NRP) for VET: www.nlntp.nl

SBB has been appointed by the Ministry of Education, Culture and Science as NRP.