



1. TITLE OF THE CERTIFICATE (NL)

Diploma Beroepsonderwijs
Kwalificatie: Allround brood-en banketbakker
Kwalificatiedossier: Brood en banket

In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Certificate Senior Secondary Vocational Education
Qualification: All-round baker and pastry cook
Qualification file: Bread and pastry

This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

The most important duties of an All-round baker and pastry cook are:

Core task 1: Prepares (intermediate) bread products

- 1.1 Advises the client about bread products
- 1.2 Plans own working duties before preparing bread (and intermediate) products
- 1.3 Prepares the working duties for preparing (intermediate) bread products
- 1.4 Prepares dough, (intermediate) bread products, fillings and garnishing
- 1.5 Processes dough, (intermediate) bread products and fillings
- 1.6 Decorates, models and cuts the (intermediate) bread products
- 1.7 Monitors and maintains the quality of the (intermediate) bread products
- 1.8 Packs and presents (intermediate) bread products or unbaked bread products and stores these
- 1.9 Cleans the workplaces, tools 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 preparing (intermediate) pastry products
- 2.3 Prepares their working duties for preparing (intermediate) pastry products
- 2.4 Prepares and processes dough, batters, (intermediate) pastry products, fillings and garnishing
- 2.5 Garnishes, models and cuts (intermediate) pastry products
- 2.6 Monitors and maintains the quality of the (intermediate) pastry products
- 2.7 Packs and presents (intermediate) pastry products or unbaked pastry products and stores these
- 2.8 Cleans the workplaces, tools and machines in the bakery

Core task 3: Orders raw ingredients 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 cooled spaces

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

The All-round baker and pastry cook carries out his tasks in both a bakery and a shop.

*** 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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5. OFFICIAL BASIS OF THE CERTIFICATE

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|---|--|----|-----------|---|-----------|---|------|---|-------------------|---|------|---|------|---|----------------|---|---------------------|---|------|---|-----------|
| <p>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.</p> | <p>Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, Culture and Science</p> | | | | | | | | | | | | | | | | | | | | |
| <p>Level of the certificate (national or international) Qualification level 3 of the Dutch VET qualification structure Characteristics: implementation of more than just the own block of tasks. The professional is able to account for his or her actions towards colleagues, and monitors and supervises the work of others. The range of tasks also includes drafting work preparation procedures. NLQF level 3 - EQF level 3 - ISCED 3C</p> | <p>Grading scale / Pass requirements</p> <table style="border: none;"> <tr><td>10</td><td>excellent</td></tr> <tr><td>9</td><td>very good</td></tr> <tr><td>8</td><td>good</td></tr> <tr><td>7</td><td>very satisfactory</td></tr> <tr><td>6</td><td>pass</td></tr> <tr><td>5</td><td>fail</td></tr> <tr><td>4</td><td>unsatisfactory</td></tr> <tr><td>3</td><td>very unsatisfactory</td></tr> <tr><td>2</td><td>poor</td></tr> <tr><td>1</td><td>very poor</td></tr> </table> | 10 | excellent | 9 | very good | 8 | good | 7 | very satisfactory | 6 | pass | 5 | fail | 4 | unsatisfactory | 3 | very unsatisfactory | 2 | poor | 1 | very poor |
| 10 | excellent | | | | | | | | | | | | | | | | | | | | |
| 9 | very good | | | | | | | | | | | | | | | | | | | | |
| 8 | good | | | | | | | | | | | | | | | | | | | | |
| 7 | very satisfactory | | | | | | | | | | | | | | | | | | | | |
| 6 | pass | | | | | | | | | | | | | | | | | | | | |
| 5 | fail | | | | | | | | | | | | | | | | | | | | |
| 4 | unsatisfactory | | | | | | | | | | | | | | | | | | | | |
| 3 | very unsatisfactory | | | | | | | | | | | | | | | | | | | | |
| 2 | poor | | | | | | | | | | | | | | | | | | | | |
| 1 | very poor | | | | | | | | | | | | | | | | | | | | |
| <p>Access to next level of education/professions Based on experience, the All-round baker and pastry cook can develop within his vocation into manager or entrepreneur of a bakery. Within the education, he can enter the programme for Manager artisan bakery to make this official.</p> | <p>International agreements The profession of All-round baker and pastry cook is not regulated in the Netherlands. However the education and training for this profession on qualification level 3 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.</p> | | | | | | | | | | | | | | | | | | | | |
| <p>Legal basis Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 94233 The education and training for this qualification is offered as of August 1, 2009.</p> | | | | | | | | | | | | | | | | | | | | | |

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

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| <p>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.</p> | |
| <p>Average duration of the education/ training leading to the certificate</p> | <p>3 year(s) (4800 study hours) (depending on previous education)</p> |
| <p>Entry requirements The certificate preparatory vocational secondary education (vmbo) advanced vocational programme, combined programme, or theoretical programme, or a comparable level.</p> | |

7. ADDITIONAL INFORMATION

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| <p>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.</p> <p>Additional information, including a description of the Dutch national qualifications system, is available at the Netherlands National Reference Point (NRP) for VET: www.nlnrp.nl</p> <p>SBB has been appointed by the Ministry of Education, Culture and Science as NRP.</p> |
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