



1. TITLE OF THE CERTIFICATE (NL)

Diploma Beroepsonderwijs
Kwalificatie: Visspecialist
Kwalificatiedossier: Vakbekwaam medewerker versdetailhandel

In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Certificate Senior Secondary Vocational Education
Qualification: Fishmonger
Qualification file: Skilled worker fresh produce retail trade

This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

The most important duties of a Fishmonger are:

Core task 1: Presents and sells fresh products

- 1.1 Determines the presentation of products
- 1.2 Presents products in a sales display
- 1.3 Is responsible for presentation of buffets and meals
- 1.4 Serves clients
- 1.5 Prepares and completes the order
- 1.6 Carries out advisory consultation
- 1.7 Cleans and disinfects workplaces and materials

Core task 2: Receives and processes goods

- 2.1 Is responsible for stock
- 2.2 Orders goods
- 2.3 Carries out inspection of delivered goods on arrival
- 2.4 Stores away the goods

Core task 3: Produces fresh products

- 3.1 Prepares the production
- 3.2 Processes fish and shellfish
- 3.3 Produces meals and meal components
- 3.4 Develops new products
- 3.5 Processes product according to the recipe
- 3.6 Packages products

Core task 4: Supervises the colleagues

- 4.1 Manages sales and/or production workers
- 4.2 Supervises sales and/or production workers

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

The Fishmonger is qualified to carry out works in the fresh produce sector, i.e. at a real butcher's, a sausage

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

processing plant, the supermarket, the fishmonger's, or a butcher's van.

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 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	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 With the certificate of Fishmonger, transfer is possible to a middle management or specialist course (qualification level 4). After obtaining the qualification of Fishmonger, the participant within the retail trade can rise to manager or entrepreneur in a fresh food shop or supermarket.	International agreements The profession of Fishmonger 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.
Legal basis Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 91634 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	3 year(s) (4800 study hours) (depending on previous education)
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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.nlnrp.nl

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