



1. TITLE OF THE CERTIFICATE (NL)

Diploma Beroepsonderwijs
Kwalificatie: Ondernemer bakkersbedrijf
 In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Certificate Senior Secondary Vocational Education
Qualification: Entrepreneur bakery
 This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

Course of studies for qualification Entrepreneur bakery, which teaches the course participants how to start their own business. Participants know how to advertise for their own business, which materials have to be purchased for bread and pastries, and how to manage finances. Participants are also able to take on, train and motivate personnel.

The programme of the course of studies consists of the following compulsory partial qualifications:

- General bakery knowledge 1
- General bakery knowledge 2
- Basic management general
- Basic management bakery: finance, management and organisation
- Basic management bakery: production, process control and purchasing
- Basic management bakery: practical personnel policy
- Basic management bakery: sales/advertising and PR
- Social and cultural education 2
- Social and cultural education 3
- Business plan bakery
- Operational management bakery: business economics, management and organisation
- Operational management bakery: marketing, strategy and innovation
- Operational management bakery: personnel policy
- Operational management bakery: production, process control and policy

The course participant also selects one or more from the following compulsory elective partial qualifications:

- Technical skills pastry 1 (flaky pastry, shortcrust pastry, dough, tarts and cakes)
- Technical skills pastry 2 (almond work, coconut, meringue, decorative work, etc.)
- Technical skills pastry 3 (dough, tarts, cakes and bavaois, flaky pastry and shortcrust pastry, etc.)
- Technical skills pastry 4 (bakery technology pastries, decorative work, decoration and marzipan, etc.)
- Technical skills pastry 5 (bakery technology pastries, decorative work, decoration and marzipan, etc.)
- Technical skills bread 1 (yeast dough rolls, bake, make-off and sale)
- Technical skills bread 2 (tarts, (yeast) doughs, yeast dough loaves)

*** 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

- Technical skills bread 3 (rye bread, traditional, foreign and non-European bakery products, etc.)

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

Entrepreneur of a bakery or patisserie.

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 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</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 With a diploma at qualification level 4, transfer is possible to higher professional education ("hbo"). For example to the hbo-bachelor food technology, hbo-bachelor teacher training PTH consumer techniques (second degree).</p> | <p>International agreements Entrepreneur bakery is not a regulated profession 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.</p> | | | | | | | | | | | | | | | | | | | | |
| <p>Legal basis Adult and Vocational Education Act (WEB), registered number of qualification (crebo): 10819</p> | | | | | | | | | | | | | | | | | | | | | |

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 (bbi).

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 years (6400 study hours) (depending on previous education)

Entry requirements

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

7. ADDITIONAL INFORMATION

Additional information, including a description of the Dutch national qualifications system, is available at the Netherlands National Reference Point (NRP): www.s-bb.nl. The NRP is the information centre for vocational qualifications in the Netherlands. SBB has been appointed in this capacity by the Ministry of Education, Culture and Science.