

## 1. TITLE OF THE CERTIFICATE AND OF THE EDUCATION PROGRAMME (SL) <sup>(1)</sup>

**Spričevalo o zaključnem izpitu po izobraževalnem programu:**

**PEK**

(ID: 769545)

<sup>(1)</sup> In original language.

## 2. TRANSLATED TITLE OF THE CERTIFICATE AND OF THE EDUCATION PROGRAMME (EN) <sup>(1)</sup>

**School-leaving certificate:**

**BAKER**

<sup>(1)</sup> This translation has no legal status.

## 3. ACQUIRED KNOWLEDGE, SKILLS AND PROFESSIONAL COMPETENCES

The holder of the certificate is qualified to:

- prepare for work properly;
- select and store ingredients and raw materials adequately;
- prepare recipes and convert recipe measurements;
- prepare ingredients and different dough types;
- properly handle machines, appliances and aids employed in baking;
- shape batter into different types of basic, special and complex types of bread and fine bakery wares;
- leave bread to rise, prepare for baking and bake different types of bakery wares;
- package and stock bakery wares;
- supply and sell bakery wares successfully;
- cooperate in a group and communicate with co-workers and customers;
- employ ICT;
- protect health and the environment as well as use natural energy sources and raw materials rationally;
- comply with hygiene, safety and other food processing regulations.

In addition, the holder of the certificate also upgraded his/her key professional skills and competences with key general knowledge and skills in line with national standards.

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

The holder of the certificate can find employment at bakeries, pizza restaurants, big kitchens, hotels, catering, big food processing and food companies as well as food merchant chains.

### <sup>(1)</sup> 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 available at: <http://europass.cedefop.eu.int>

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5. OFFICIAL BASIS OF THE CERTIFICATE	
<p><b>Name and status of the body awarding the certificate</b></p> <p>The institution is accredited with the Ministry of Education, Science, Culture and Sports.</p>	<p><b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b></p> <p>Ministry of Education, Science, Culture and Sports Masarykova 16 SI-1000 Ljubljana www.mizs.gov.si</p>
<p><b>Level of the certificate (national or international)</b></p> <p>Upper Secondary Vocational Education Slovenian Qualification Framework: SOK 4 European Qualification Framework: EQF 4 ISCED 2011: 353</p>	<p><b>Grading scale</b></p> <p>5 – excellent 4 – very good 3 – good 2 – sufficient</p>
<p><b>Access to next level of education/training</b></p> <p>A successfully completed education programme within secondary vocational education enables entrance into corresponding education programmes of vocational-technical education. After a certain number of years of work experience, it also enables one to pass a suitable master craftsman or foreman or shop manager exam.</p>	<p><b>International agreements</b></p> <p>The Republic of Slovenia has concluded agreements on the recognition of education with individual countries. The relevant information is available at ENIC/NARIC - the National Academic Recognition Information Centre.</p>
<p><b>Legal basis</b></p> <p>Organisation and Financing of Education Act Vocational and Technical Education Act</p>	
6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE	
Time of the education	3 years
Number of credits <sup>1</sup>	180 credits
General education	51 credits
Professional education	59 credits
Practical education at the employer <sup>2</sup>	36 credits
Extracurricular activities	6 credits
Open curriculum <sup>3</sup>	26 credits
Final examination	2 credits
<p><b>Entry requirements</b></p> <p>The programme can be attended by anyone who has completed the programme of primary education or lower vocational education or equivalent education in line with previous regulations.</p>	
<p><b>Additional information</b></p> <ul style="list-style-type: none"> <li>– Ministry of Education, Science and Sport (<a href="http://www.mizs.gov.si">www.mizs.gov.si</a>): Education programme and description of education and schooling in Slovenia</li> <li>– National Reference Point for Vocational Qualifications - NRP (<a href="http://www.nrpslo.org">www.nrpslo.org</a>)</li> <li>– National Europass Centre (<a href="http://www.europass.si">www.europass.si</a>)</li> </ul>	

<sup>1</sup> One credit equals 25 hours of candidate's work.

<sup>2</sup> The individual learning contract increases the scope of workplace-based education with the employer up to 53 weeks.

<sup>3</sup> Goals of the open curriculum are defined by schools in cooperation with companies on a local/regional level.

## 7. MORE DETAILED DESCRIPTION OF EDUCATION

### GENERAL EDUCATION:

1. Slovene (12 credits)
2. Mathematics (12 credits)
3. Foreign language (9 credits)
4. Art (2 credits)
5. Natural sciences (3 credits)
6. Social sciences (6 credits)
7. Physical education (7 credits)

### PROFESSIONAL EDUCATION:

#### Mandatory Models (59 credits)

1. ICT and basics of business communication (5 credits)
2. Environment protection with sustainable development basics (4 credits)
3. Sales and entrepreneurship basics (5 credits)
4. Food processing basics (5 credits)
5. Basic biotechnology with food (8 credits)
6. Basic types of bread and fine bakery wares (9 credits)
7. Special types of bread and bakery wares (11 credits)
8. Complex bakery wares (12 credits)

#### OPEN CURRICULUM (26 credits):

The open curriculum is determined by the school in cooperation with companies on the local level.

#### PRACTICAL EDUCATION:

1. Practical training in school
2. Practical training through work placement

#### EXTRACURRICULAR ACTIVITIES (6 credits):

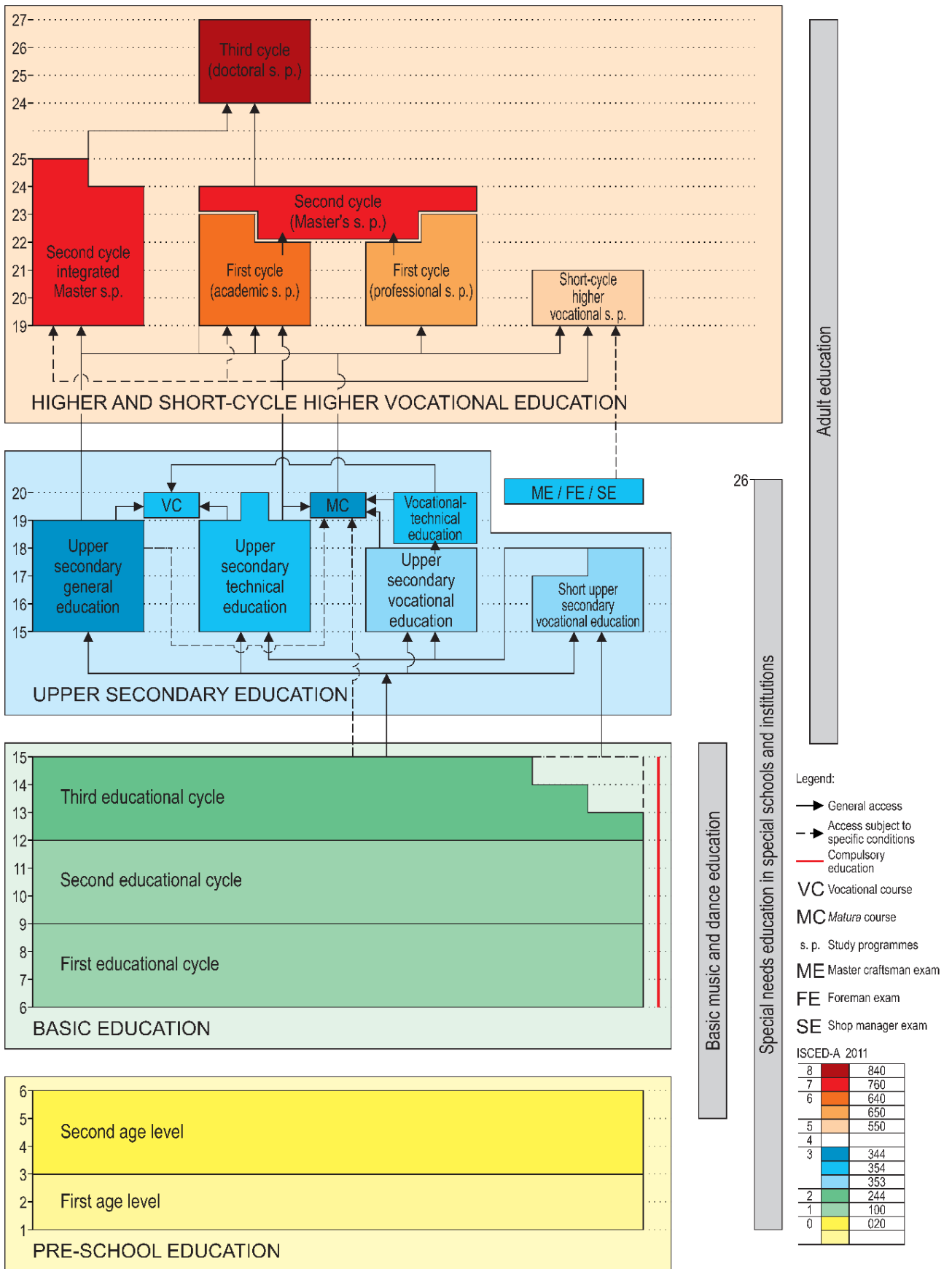
Extracurricular activities involve compulsory activities, programme-related content and electives.

#### FINAL EXAMINATION:

- written and oral examination of Slovenian language,
- presenting and defending a project or service (2 credits):

#### OTHER NOTES:

# STRUCTURE OF THE EDUCATION SYSTEM IN THE REPUBLIC OF SLOVENIA



From school/academic year 2016/2017