

1. TITLE OF THE CERTIFICATE (DE) ⁽¹⁾

Lehrabschlussprüfungszeugnis Chocolatier/Chocolatière

⁽¹⁾ in original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN) ⁽²⁾

Certificate of Apprenticeship "Chocolatier" (f/m)

⁽²⁾ This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES
Specialist areas of competence:
Production of chocolate products and confectionery

The chocolatier produces a wide range of chocolate products and confectionery from high-quality ingredients. He/she works with sector-specific recipes, performs related calculations, such as consumption or cost calculations, and adjusts ingredients and quantities. He/she derives his/her own recipes from standard recipes and adapts them as necessary according to customer wishes and needs, e.g. by adding sugar and milk alternatives. He/she also assists in up-scaling and optimising recipes for production machines and develops recipe and work chronologies. He/she provides raw materials, auxiliary materials and semi-finished products, such as different fats, sweeteners, cocoa or fruits, for processing. For the production process, he/she prepares, sets up, operates and monitors manual work utensils, such as pouring funnels or slicing machines, and production machines or facilities. For this, he/she adjusts parameters such as temperature profile or stirring speed. Through different methods, such as thickening, candying, drying, crystallising, freeze-drying, cooking, pasteurising and emulsifying, he/she achieves desired properties in terms of consistency, taste and preservation. He/she produces jellies, fillings, dragées, dipping mixtures, ganaches, sprinkles, cream chocolates and coatings. From these, he/she makes various products, such as filled, unfilled and topped chocolate bars, various pralines and sweets. He/she also designs decorative products, such as showpieces or marzipan figures, taking into account customer wishes and special occasions (e.g. Easter, weddings). When making the products, the chocolatier takes into account the effect of different shapes, colours and surface designs and uses methods such as cutting, glazing, covering, icing, dipping, pouring, spraying, painting and moulding. The chocolatier tastes raw materials and end products, tastes ingredients and flavours and assists in the taste refinement and completion of chocolate products and confectionery. When carrying out the work, the chocolatier ensures that the relevant specifications, legal regulations and guidelines, such as hygiene regulations and specifications of the Food Safety and Consumer Protection Act, are observed.

Packaging, quality assurance and presentation of goods

The chocolatier packs the finished products according to requirements (e.g. refrigerated), also using company-specific filling and packaging machines, and labels them according to the specifications of the Food Information Regulation. For quality assurance and product traceability, he/she carries out and documents simple food technology analyses. He/she identifies product-specific defects, such as fat bloom, sugar crystallisation or oxidation, and takes retained samples in accordance with legal and operational requirements. The chocolatier informs customers about the company's product range and presents his/her products in an appealing way. Furthermore, he/she informs about current trends in the industry and offers additional services such as personalised goods. He/she deals with complaints and claims competently.

Product management

The chocolatier checks the inventory for quality and quantity and determines the necessary merchandise requirements for the production of the chocolate products and confectionery offered. He/she carries out orders taking into account internal procurement processes. When receiving goods, he/she checks the quality, best-before date, freshness and temperature of the delivery. While ensuring products are stored appropriately, he/she pays attention to order, profitability and product safety. In addition, the chocolatier assists with inventories, storage tests and shelf life tests.

Interdisciplinary areas of competence:
Working in an operational and professional environment

The chocolatier has basic knowledge of the operational range of services and business and economic contexts in order to organise and carry out his/her activities efficiently. He/she acts within the operational structure and process organisation in a self-competent and socially and methodically competent manner and handles the tasks assigned to

him/her in a solution-oriented manner and in accordance with the situation on the basis of his/her understanding of intrapreneurship. Furthermore, he/she communicates in a target group-oriented manner, in a way appropriate for the profession including with the use of technical terms in a foreign language, and acts in a customer-oriented manner.

Quality oriented, safe and sustainable work

The chocolatier applies the principles of operational quality management and is involved in the further development of operational standards. He/she reflects on his/her own approach and uses the knowledge gained in his/her area of responsibility. The chocolatier observes the legal and operational regulations for his/her personal safety and health at work as well as the regulations on workplace, product and personal hygiene. He/she acts appropriately in the event of accidents and injuries. The chocolatier also acts in a sustainable and resource-conserving manner.

Digital work

The chocolatier selects and makes efficient use of the most appropriate digital equipment and operational software for his/her tasks within the framework of the legal and operational requirements. He/she digitally procures the internal and external information required for handling tasks. The chocolatier acts purposefully and responsibly on the basis of his/her digital competence. This includes, in particular, the sensitive and secure handling of data, taking into account operational and legal requirements (e.g. the General Data Protection Regulation).

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE ⁽³⁾

Range of occupations:

Employment including in small and medium-sized enterprises in artisanal/commercial chocolate production, in chocolate factories, confectionery shops, companies in the confectionery industry as well as in cake/pastry shops, bakeries and cafés

⁽³⁾ if applicable

(*) Explanatory note

This document has been developed with a view to providing additional information on individual certificates; it has no legal effect in its own right. These explanatory notes refer to the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass).

More information on Europass is available at: <http://europass.cedefop.europa.eu> or www.europass.at

5. OFFICIAL BASIS OF THE CERTIFICATE	
Name and status of the body awarding the certificate Lehrlingsstelle der Wirtschaftskammer (Apprenticeship Office of the Economic Chamber; for the address, see certificate)	Name and status of the national/regional authority providing accreditation/recognition of the certificate Bundesministerium für Arbeit und Wirtschaft (Federal Ministry of Labour and Economy)
Level of the certificate (national or international) NQF/EQF 4 ISCED 35	Grading scale / Pass requirements Overall performance: Pass with Distinction Good Pass Pass Fail
Access to next level of education/training Access to the <i>Berufsreifeprüfung</i> (i.e. certificate providing university access for skilled workers) or a vocational college for people under employment. Access to relevant courses at a <i>Fachhochschule</i> (i.e. university level study programme of at least three years' duration with vocational-technical orientation); additional examinations must be taken if the educational objective of the respective course requires it.	International agreements Between Germany, Hungary, South Tyrol and Austria, international agreements on the mutual automatic recognition of apprenticeship-leave examinations and other vocational qualifications have been concluded. Information on equivalent apprenticeship occupations can be obtained from the Federal Ministry of Labour and Economy.
Legal basis 1. Training Regulation for Chocolatier BGBl. II (Federal Law Gazette) No. 334/2021 (company-based training) 2. Curriculum framework (education at the vocational school for apprentices) 3. The present apprenticeship trade replaces the apprenticeship trade Sweets and Confectionary Maker (Training and Examination Regulation BGBl. (Federal Law Gazette) No. 696/1974 as amended by BGBl. II (Federal Law Gazette) No. 177/2005), which expired as of 31 of July 2021.	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE
1. Training in the framework of the given Training Regulation for Chocolatier and of the curriculum of the vocational school for apprentices. Admission to the final apprenticeship examination upon completion of the apprenticeship period specified for the apprenticeship trade concerned. The final apprenticeship examination aims to establish whether the apprentice has acquired the skills and competences required for the respective apprenticeship trade and is able to carry out the activities particular to the learned trade herself/himself in an appropriate manner. 2. Admission to the final apprenticeship examination in accordance with Article 23 (5) of the <i>Berufsausbildungsgesetz</i> (Vocational Training Act). An applicant for an examination is entitled to sit the final apprenticeship examination without completing a formal apprenticeship training if she/he has reached 18 years of age and is able to prove acquisition of the required skills and competences by means of a relevant practical or an on-the-job training activity of appropriate length, by attending relevant courses etc.
Additional information: Entry requirements: successful completion of 9 years of compulsory schooling Duration of training: 3 years Enterprise-based training: Enterprise-based training comprises $\frac{4}{5}$ of the entire duration of the training and focuses on the provision of job-specific skills and competences according to Article 3 of the Training Regulation, BGBl. II (Federal Law Gazette) No. 334/2021, enabling the apprentice to exercise qualified activities as defined by the profile of skills and competences specified above (cf. job profile). Education at vocational school: School-based education comprises $\frac{1}{5}$ of the entire duration of the training. The vocational school for apprentices has the tasks of imparting to apprentices the basic theoretical knowledge, of supplementing their enterprise-based training and of widening their general education in the framework of subject-oriented part-time instruction. More information (including a description of the national qualification system) is available at: www.zeugnisinfo.at and www.edusystem.at National Europass Center: europass@oead.at Ebendorferstraße 7, A-1010 Wien; Tel. + 43 1 53408-684