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CERTIFICATE SUPPLEMENT (*)

Austria

1. TITLE OF THE CERTIFICATE (DE) (1)

Lehrabschlussprüfungszeugnis Konditorei – Schwerpunkt Patisserie

(1) in original language

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

Certificate of Apprenticeship “Confectionery Specialising in Patisserie” (f/m)

(2) This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

Specialist areas of competence:

Confectionery products
The confectionery specialist produces a variety of confectionery products, desserts and pastries, taking into account traditional and modern craft techniques. The specialist works with classic Austrian and international 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, adapts them as necessary according to customer needs, e.g. by adding sugar and milk alternatives, and develops recipe and work chronologies. The specialist provides raw materials, auxiliary materials and semi-finished products, such as different fats, sweeteners, nuts, fruits or flours, for processing. To produce the pastries and desserts, he/she carries out steps according to the recipe such as baking, tempering, clarifying, beating, mixing, filling, rolling out, cutting and turning out. When finishing the products, such as cakes, petits fours, gingerbread products, ice cream or canapés, he/she uses various methods, such as cutting, glazing, covering, topping, icing, dipping, decorating, modelling, dressing and moulding. In this way, he/she achieves desired properties in terms of appearance, consistency and taste. If necessary, he/she takes care of the required preservation. He/she handles required work utensils and equipment such as temperature measuring devices or mixing and kneading machines and monitors the production of the goods. He/she presents the finished goods professionally, for example by arranging them in showcases or dessert trolleys. When carrying out the work, the confectionery specialist 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, customer advice and sales
The confectionery specialist packs the finished products according to requirements (e.g. refrigerated) and labels them according to the specifications of the Food Information Regulation. For quality assurance and product traceability, he/she cooperates in and documents simple food technology analyses. He/she identifies product-specific defects, such as fat bloom or glazing errors, and takes retained samples in accordance with legal and operational requirements. In the sales talk, the confectionery specialist advises customers based on their needs and develops an appropriate offer in each case. He/she provides information about the company’s product range and offers additional services such as personalised goods at the customer’s request. For this, he/she draws on his/her professional expertise and knowledge of current trends in the industry. He/she deals with complaints and claims competently.

Product management
The confectionery specialist checks the inventory for quality and quantity and determines the necessary merchandise requirements for the production of the offered confectionery products. He/she assists in making enquiries and obtaining quotations and 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 confectionery specialist assists with inventories, storage tests and shelf life tests.

Areas of specialist competence with main focus:

Patisserie
The confectionery specialist specialising in patisserie works with different flavour combinations, textures as well as consistencies. He/she tastes individual raw materials and end products, tastes ingredients and flavours and assists in the taste refinement and completion of pastries. He/she prepares various desserts and pastries in boiling water, in a pan or in an oven and makes suitable fillings, sauces and toppings. In addition, the confectionery specialist creates cold desserts, especially mousses, cremes, terrines, flans, fruit desserts and also international desserts such as tiramisu. In the area of small cold and hot cuisine, he/she prepares drinks and small dishes. He/she arranges the produced pastries in a ready-to-serve and visually appealing manner and serves food and drinks. He/she takes into account the choice of plate to enhance the effect of the product. The confectionery specialist specialising in patisserie

helps plan menus and rounds them off with suitable, small intermediate courses and desserts. He/she takes different themes and occasions into account and combines different components to create coordinated plate desserts. He/she also helps to organise and carry out gastronomic events and designs cold and hot buffets.

Interdisciplinary areas of competence:

Working in an operational and professional environment
The confectionery specialist has basic knowledge of the operational range of services and business management 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 confectionery specialist 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 confectionery specialist 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. In addition, the confectionery specialist acts in a sustainable and resource-conserving manner.

Digital work
The confectionery specialist selects and makes efficient use of the most appropriate digital equipment, operational software and digital forms of communication 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 confectionery specialist 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 medium-sized and large enterprises in the hotel and catering industry, in public/private commercial kitchens, canteens, dining halls, cake/pastry shops, bakeries, cafés and in enterprises of the baked goods and confectionery industry

[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	**Name and status of the national/regional authority providing accreditation/recognition of the certificate**
Lehrlingsstelle der Wirtschaftskammer (Apprenticeship Office of the Economic Chamber; for the address, see certificate)	Bundesministerium für Wirtschaft, Energie und Tourismus (Federal Ministry of Economy, Energy and Tourism)
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 *Berufsreifeprüfung* (i.e. certificate providing university access for skilled workers) or a vocational college for people under employment. Access to relevant courses at a *Fachhochschule* (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 Economy, Energy and Tourism.

Legal basis

1. Training Regulation for Confectionery BGBl. II (Federal Law Gazette) No. 336/2021 (company-based training)
2. Curriculum framework (education at the vocational school for apprentices)
3. The present apprenticeship trade replaces the apprenticeship trade Cake and Pastry Baker (Training and Examination Regulation BGBl. (Federal Law Gazette) No. 491/1973 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 Confectionery 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 *Berufsausbildungsgesetz* (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 $^{4}/_{5}$ 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. 336/2021, 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 $^{1}/_{5}$ 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

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