

**1. TITLE OF THE CERTIFICATE (DE) <sup>(1)</sup>**

**Lehrabschlussprüfungszeugnis Backtechnologie**

<sup>(1)</sup> in original language

**2. TRANSLATED TITLE OF THE CERTIFICATE (EN) <sup>(2)</sup>**

**Certificate of Apprenticeship 'Bakery Technology' (f/m)**

<sup>(2)</sup> This translation has no legal status.

**3. PROFILE OF SKILLS AND COMPETENCES**

- determination of the demand for raw materials and auxiliary materials and ordering of raw and auxiliary materials for making bread, pastries and viennoiseries (pâtisseries)
- selection, acceptance and examination for usability and storage of raw and auxiliary materials
- measurement and weighing of raw and auxiliary materials according to recipes
- cleaning, care and preparation of the equipment, apparatus and machines used in the bakery such as scales, kneading machines, mixing machines, shaping machines, ovens, baking apparatus, steam rooms, proofing cabinet units, bread and bread roll units, cooling and deep-freezing systems
- production and preparation (e.g. pressing, shaping, squeezing, kneading) of dough for the shaping of bread by machine and by hand
- control and supervision of the fermentation process, the loosening and resting of dough
- shaping of bread, pastries and viennoiseries (pâtisseries) by machine and by hand
- production and preparation of glazes, icing and fillings as well as filling, glazing, icing and sugaring of viennoiseries (pâtisseries)
- baking of bread, pastries and viennoiseries (pâtisseries)
- storage, cooling and deep-freezing of bakery products
- setup, startup and operation of company-specific production plants
- operation and monitoring of measuring, control and regulation equipment
- reading and interpretation of flour and dough rheological analysis results with regard to recipes and plant settings
- performance of baking tests to identify the influence of various factors on the quality of baked goods and to determine the influence of auxiliary materials on the quality and production of baked goods
- collaboration in a development bakery, e.g. developing recipes and products, developing a chronology of recipes and the work, analysing production processes and optimising them, etc.
- performance of calculations in connection with the development of products (e.g. calculating material consumption, production costs, etc.) and collaborating in the pricing
- performance of the work taking into consideration relevant safety regulations, hygiene regulations, norms and environmental standards
- appropriate written and oral command of language and specialist terminology as well as use of job-related foreign language

**4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE <sup>(3)</sup>**
**Range of occupations:**

Employment including in large enterprises of the bread and bakery industry and in bakeries (small and medium-sized enterprises)

<sup>(3)</sup> 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](http://www.europass.at)

5. OFFICIAL BASIS OF THE CERTIFICATE	
<b>Name and status of the body awarding the certificate</b>  Lehrlingsstelle der Wirtschaftskammer  (Apprenticeship Office of the Economic Chamber; for the address, see certificate)	<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b>  Bundesministerium für Arbeit und Wirtschaft (Federal Ministry of Labour and Economy)
<b>Level of the certificate (national or international)</b>  NQF/EQF 4 ISCED 35	<b>Grading scale / Pass requirements</b>  Overall performance: Pass with Distinction Good Pass Pass Fail
<b>Access to next level of education/training</b> 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.	<b>International agreements</b> 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.
<b>Legal basis</b> 1. Training Regulation for Bakery Technology BGBl. II (Federal Law Gazette) No. 188/2019 (company-based training) 2. Curriculum framework (education at the vocational school for apprentices)	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE
1. Training in the framework of the given Training Regulation for Bakery Technology 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.
<b>Additional information:</b>  <b>Entry requirements:</b> successful completion of 9 years of compulsory schooling  <b>Duration of training:</b> 3,5 years  <b>Enterprise-based training:</b> 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 2 of the Training Regulation, BGBl. II (Federal Law Gazette) No.188/2019, enabling the apprentice to exercise qualified activities as defined by the profile of skills and competences specified above.  <b>Education at vocational school:</b> 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.  <b>More information</b> (including a description of the national qualification system) is available at: <a href="http://www.zeugnisinfo.at">www.zeugnisinfo.at</a> and <a href="http://www.edusystem.at">www.edusystem.at</a>  <b>National Europass Center:</b> <a href="mailto:europass@oead.at">europass@oead.at</a> Ebendorferstraße 7, A-1010 Wien; Tel. + 43 1 53408-684