



CERTIFICATE SUPPLEMENT (*)



Sweden

1. TITLE OF THE CERTIFICATE

Livsmedelsprogrammet, Styckning och charkuteri

2. TRANSLATED TITLE OF THE CERTIFICATE

Food Programme, Butchery and cured meats and provisions

This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

The holder of this document

- has a basic knowledge of raw materials, their preparation and processing into products in the areas of meat cutting and butchery
- has a knowledge of the methods and techniques used in butchery, cutting and sorting different meats especially beef, pork and certain other types of meats in accordance with quality specifications.
- has a detailed knowledge of butchery and the different areas in which meats can be processed and prepared
- is able to produce mixed and unmixed cured meats and provisions, knows what they contain and how they should be handled
- is able to use, maintain and clean machinery and equipment commonly used in the industry
- has a knowledge of the chemical and nutritional composition of food, as well as of good food hygiene
- is able to choose appropriate packaging material as well as handle labelling and nutritional calculations for the packing of meat and cured meat
- has the ability to carry out work based on quality, the environment and safety factors
- has the ability to work both independently and together with others as well as plan production on their own
- has a knowledge of the risk of accidents and safety rules and is able to work in safe and ergonomically correct ways
- is able to use English in a functional way within his/her vocational area
- is able to use the computer for production and communication
- has the ability to use problem solving approaches at work

In addition, the holder of this document has knowledge at the upper secondary school level in Swedish, English, mathematics, arts, sports and health, science studies, religious studies and also civics.

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

The programme prepares for work with butchery and cured meats in craft-like or larger contexts. The programme can to some extent also lead to work in food halls or the restaurant sector.

(*) Explanatory notes

This document is intended to provide additional information about the specified certificate and does not have any legal status in itself. It 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 10 July 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 on transparency is available from: www.cedefop.eu.int/transparency

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5. OFFICIAL STATUS OF THE CERTIFICATE

<p>Name and status of the body awarding the certificate Grade issued on completion of the programme by the head teacher 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</p>
<p>Level of the certificate (national or international) In Sweden no levels are used. The programme corresponds to Upper secondary level, namely ISCED 3.</p>	<p>Grading scale/Pass requirements Fail (IG) Pass (G) Pass with distinction (VG) Pass with special distinction (MVG)</p>
<p>Access to next level of education/training The programme provides basic eligibility for studies in higher education.</p>	<p>International agreements</p>
<p>Legal basis Education Act SFS 1985:1100, Upper Secondary School Ordinance SFS 1992:394, Ordinance on the curriculum for the non-compulsory school system SKOLFS 1994:2, Ordinance on the special programme goals for the national programmes of the upper secondary school SKOLFS 1999:12.</p>	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme (%)	Duration (hours/weeks/months/years)
• School/training centre	85	85 weeks
• Workplace based education	15	15 weeks
• Accredited prior learning		
Total duration of education/training leading to the certificate		100 weeks / 3 years
<p>Additional information The programme covers a total of 2500 upper secondary school credits (25 credits correspond to one week of full-time studies), of which 750 credits in core subjects (general subjects), 1450 credits in subjects specific to a programme (vocationally oriented subjects) and also 300 credits as individual options. The holder of this document has within the framework of the group of subjects specific to the programme, completed project work corresponding to 100 credits.</p> <p>More information on the programme and the national education and qualification system can be obtained from the National Reference Point for Vocational Education and Training at www.senrp.se</p>		