

1. TITLE OF THE CERTIFICATE ⁽¹⁾
Kondiiter I
⁽¹⁾ in the original language

2. TRANSLATED TITLE OF THE CERTIFICATE ⁽¹⁾
Pastry-cook I
⁽¹⁾ if applicable. This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCIES
<ul style="list-style-type: none"> - preparation of biscuit pastry according to different technologies - airy pastry and products made of it - boiled pastry and different ways of baking it - semi-finished products and products of short pastry - cookies - plum cakes and muffins - butter creams, dairy creams, egg white creams, boiled creams, whipped creams and decoration of fancy cakes and cakes with them - decoration of fancy cakes and cakes with fruit - icing of fancy cakes and cakes - use of decoration jelly - sprinkled coatings - spraying of chocolate icing figures - slice cakes - moorapea-type cakes

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE ⁽¹⁾
<ul style="list-style-type: none"> - preparation of pastry products in catering kitchens and small companies - preparation of pastry products in points of sale of shops - preparation of pastry products in restaurants and other catering establishments
⁽¹⁾ If applicable

^(*) 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.europa.eu/en/home>

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate The occupational certificate that has been issued by the professional council that operates under the activity license issued by a Awarding Body	Name and status of the national/regional authority providing accreditation/recognition of the certificate Sector Skills Council approved by a Regulation of the Government of the Republic
Level of the certificate (national or international) Estonian professional qualifications system Level I of the certificate	Grading scale / Pass requirements Certification of conformity with level I requirements is performed as follows: 1) written test – theoretical part 2) practical assignment – practical part Written test A multiple-choice test Practical assignment In order to perform the practical assignment successfully, the applicant shall prepare two different kinds of pastry products according to a given recipe. The practical assignment shall be completed within 4 hours. The following aspects are considered on assessing performance of the practical assignment: - appearance of prepared products - taste of prepared products - adherence to the technology of preparation - adherence to hygiene requirements.
Access to next level of education/training	International agreements
Legal basis Occupational Qualifications Act (RT I 2008, 24, 156; 01.09.2008)	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

In order to obtain a occupational certificate, the applicant has to prove all his/her competencies required by the occupational standard and by the procedure for awarding of occupational qualification established by the body awarding the occupational qualification.

Basic education, vocational training

More information (including a description of the national qualifications system) available at:
www.kutsekoda.ee