

1. TITLE OF THE CERTIFICATE ⁽¹⁾

Pagar I

⁽¹⁾ in the original language

2. TRANSLATED TITLE OF THE CERTIFICATE ⁽¹⁾

Baker I

⁽¹⁾ if applicable. This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCIES

- basic knowledge of economy, legislation, and occupational health and safety;
- basic command of the Estonian language (and a foreign language);
- basic records management skills;
- basic knowledge of raw materials and possibilities of their use;
- is familiar with different preparation methods of wheat, rye and mixed flour dough;
- is able to prepare different fillings and coatings;
- basic knowledge of physical and chemical changes in food preparation processes;
- basic knowledge of technological stages and processes related to preparation of food;
- is able to use equipment according to manuals;
- is able to evaluate organoleptically the quality of semi-manufactured and finished products;
- ensures throughout the entire process that the products prepared are safe and of high-quality. Is able to prevent bread defects and diseases;
- is familiar with the storage, packaging and transport conditions of finished products.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE ⁽¹⁾

- bakeries and bakehouses where bakery and pastry products are prepared
- bakeries in shops

⁽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>

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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	Grading scale / Pass requirements 1. examination on knowledge (multiple-choice test); 2. examination on skills (practical assignment). In order to qualify for the examination on skills, it is necessary to have passed the written test. For the practical assignment, the applicant shall prepare two different kinds of bakery products according to given recipes.
Access to next level of education/training Baker level II	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