

1. TITLE OF THE CERTIFICATE ⁽¹⁾

Meisterpagar, tase 5

⁽¹⁾ in the original language

2. TRANSLATED TITLE OF THE CERTIFICATE ⁽¹⁾

Baker, level 5

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

3. PROFILE OF SKILLS AND COMPETENCIES

A master baker of level 5 plans and manages the production in the range of the whole production process, participates in designing and developing of the new products and organises the work of whole work group.

Master baker of level 5 is an experienced specialist who works in an enterprise where bakery and/or confectionery products are made. He/she plans and manages the production in the range of the whole production process, developing new bakery products if necessary. He/she assumes responsibility for the work of working team members and supervises them in case of need.

The work tasks of a master baker include receiving the raw materials, quality testing, storage and preparing; making dough according to the recipe, moulding, raising, cooking; quality testing of half-finished and finished products (including sensory assessment, physico-chemical assessment etc), packaging, storage and delivering. He/she uses devices and work equipment necessary for work. He/she keeps abreast of innovations of the field in Estonia and other countries and develops his/her competence all the time.

A master baker of level 5 organises his/her work and the work of his working team and works in team.

Mandatory competencies:

- Designing and developing of the products;
- Making of half-finished products and/or decoration materials;
- Making of doughs, including making starter culture and cooking;
- Fermentation of the doughs, moulding, raising;
- Baking of the products;
- Product cooling and finishing;
- Product freezing;
- Packaging and storage of products;
- Management and administration.

Optional competencies:

- Operation of machines and fixtures.

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

Baker, baker-confectioner

⁽¹⁾ If applicable

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 Qualification Framework level 5 European Qualification Framework level 5	Grading scale / Pass requirements passed/fail
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.

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