
Mesarski mojster/mesarska mojstrica

Selected qualifications

Name of qualification	Mesarski mojster/mesarska mojstrica
Translated title (no legal status)	Master butcher
Type of qualification	Mojster
Category of qualification	Izobrazba
Type of education	Upper secondary technical education
Admission requirements	<p>Fulfilment of one of the following conditions:</p> <ul style="list-style-type: none">• the candidate has obtained a secondary vocational qualification (any stream) and has at least three years of professional experience,• the candidate has obtained a secondary technical qualification (any stream) and has at least two years of professional experience,• the candidate has obtained a higher vocational qualification or first-cycle professional higher education qualification (any stream) and has at least one year of professional experience.

ISCED field

Field
Tehnika, proizvodne tehnologije in gradbeništvo

ISCED subfield

subfield živilska tehnologija

Qualification level

SQF 5
EQF 4

Learning outcomes

The candidate is able to:

- responsibly plan, organize and control the work processes of employees and the annual plan in the business unit;
- use tools, materials, energy and time responsibly and economically when performing the services of a business unit;
- accept and recognize the quality of meat halves and ensure proper refrigeration and freezing and storage;
- dissect, bone, process and categorize meat;
- to make fresh meat products / meat preparations, products from basic meat pieces, fresh meat products, dried and sterilized meat products;
- develop new meat products;
- cool, refrigerate and freeze meat products;
- store and package meat and meat products and sell them;
- organize and manage employees in its business unit, taking into account regulations in the field of labor law, team work rules and management skills;
- communicate with colleagues and business partners in the field of butchery, taking into account the principles of successful business communication and etiquette and using modern information and communication technology;
- comprehensively and responsibly manage and monitor the implementation of regulations and standards regarding safety and health at work and environmental protection principles in its business unit;
- monitor the work processes in its business unit to achieve quality standards and implement measures to improve quality in accordance with the quality standards and strategy of the butcher's business unit;
- to ensure the profitability of the business unit's operations in cooperation with other services, taking into account the legality of the business environment and regulations in the financial and economic field;
- plan and implement practical training of students and the introduction of new employees in the company (content, methodological, didactic and technical).

Accessors

Members of examination boards for each examination unit separately. Appointed by the minister responsible for education. Appointment may be renewed every 4 years.

Assessment and completion

Candidates sit a master craftsman examination, which consists of four units:

- a practical unit,
- a technical and theoretical part,
- a business and economics part,
- an education part.

Condition for obtaining certificate

Candidates must pass all four units of the master craftsman examination to receive the title of master craftsman.

Awarding body

Chamber of Craft and Small Business of Slovenia

URL

<https://www.ozs.si/english>
