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# Pomočnik v biotehniki in oskrbi/pomočnica v biotehniki in oskrbi

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## Selected qualifications

Name of qualification	Pomočnik v biotehniki in oskrbi/pomočnica v biotehniki in oskrbi
Translated title (no legal status)	Biotechnology and Care Assistant
Type of qualification	Nižja poklicna izobrazba
Category of qualification	Izobrazba
Type of education	Short upper secondary vocational education
Duration	2 years
Credits	120 credits

## Admission requirements

- Completion of at least year seven of nine-year elementary school or year six of eight-year elementary school and completed basic education or
- completed elementary education in adapted programme with lower educational criteria.

## ISCED field

Field  
Kmetijstvo, gozdarstvo, ribištvo in veterinarstvo

## ISCED subfield

subfield interdisciplinarne izobraževalne aktivnosti/izidi, pretežno kmetijstvo, gozdarstvo, ribištvo in veterinarstvo

## Qualification level

SQF 3  
EQF 3

## Learning outcomes

Certificate holders will be able to:

- perform relatively simple technological procedures,
- prepare crops and products for sale,
- clean work areas, tools, apparatus and machinery,
- adapt to the working environment, cooperate in a group and communicate with co-workers,

Elective:

- preparation and arrangement of living spaces and surroundings of the facility under instruction,
- safe operation of a tractor and preparation of machinery, tools and apparatus for work and their cleaning and basic maintenance,
- observance of hygiene, safety and other foodstuff regulations and foodstuff processes, cooperation in packing, storage and transport of foodstuffs,
- preparation of simple dishes, table setting for various occasions and serving simple dishes and drinks to guests under instruction,
- carrying out relatively simple work in animal production, observing the principles of safe work and health protection,
- carrying out relatively simple work in plant production, observing the principles of safe work and health protection,
- participation in processing foodstuffs of animal origin, their refrigeration, freezing and thawing, and packing foodstuffs of animal origin,
- participation in processing foodstuffs of plant origin and packing foodstuffs of plant origin,
- production of simple textile products for household needs,
- performing simple household tasks and assisting in basic care procedures for healthy and sick persons in care,
- preparation of simple cold and hot starter dishes, simple soups and stews under instruction,
- simple table setting and serving simple dishes and drinks under instruction,
- performing relatively simple technological procedures in the production of vegetables outdoors and in protected premises, and the harvesting of crops,
- preparation and use of beekeeping equipment and tools, monitoring bee colonies in hives and care for foraging bees,

- performing basic tending tasks in a forest area and basic work in forest renewal,
- assisting in processing meat and production of meat products, assisting in animal slaughter and performing auxiliary work in a slaughterhouse,
- preparing raw materials under instruction and assisting in producing baked goods and confectionery,
- manual and machine cleaning of work areas, machinery, tools and apparatus and their disinfection, preparation and use of aids for milking and participation in processing milk into dairy products,
- assisting in the receiving, storage and preparation of raw materials of plant origin for processing, and assisting in the processing of fruit, vegetables and oilseeds,
- assisting in the preparation of raw materials, heat treatment of raw materials, making fast food products and packing fast food products,
- cultivating herbs in trays and using them for preparing dishes and beverages,
- making simple decorative products and fashion accessories,
- manual and machine cleaning and maintenance of work premises,
- maintenance of various types of textiles and producing simple decorative items for the home.

Certificate holders supplement their key vocational knowledge and abilities with key general knowledge in line with national standards.

## Accessors

Students may progress to the next year if at the end of the academic year they pass all general education subjects and relevant vocational modules set out in the school's operational curriculum, and have completed all extracurricular activities and practical on-the-job training, or progress on the basis of a programme faculty decision.

## Assessment and completion

Students' vocational abilities and skills, and the fulfilment of conditions to obtain credits in accordance with the relevant education programme are established through verification and assessment. Assessment of students also takes into account non-formally acquired knowledge, which must be adequately demonstrated. Students are assessed using grades from 5 (excellent) to 1 (inadequate).

## Progression

Students may progress to the next year if at the end of the academic year they achieve a passing grade in all subjects and modules set out in the school's operational curriculum for the year and have completed all the requirements of accepted contents of extracurricular activities and all work placement requirements, or progress on the basis of a decision by the programme's teaching staff.

## Transitions

Access to secondary vocational education (SQF, level 4).

## Condition for obtaining certificate

Students must successfully (i.e. with passing grades) complete all general education subjects, compulsory and elective vocational modules, and the open part of the curriculum. They must also complete extracurricular activities, practical on-the-job training and pass a school-leaving examination. The school-leaving examination comprises a product/service and an oral presentation.

## Awarding body

Vocational and technical secondary schools, institutes and adult education institutions.

URL

<https://paka3.mss.edus.si/registriweb/ProgramPodatki.aspx?ProgramID=5720>

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