
Archived

Živilec/živilka

Selected qualifications

Name of qualification	Živilec/živilka
Translated title (no legal status)	Food processing
Type of qualification	Srednja poklicna izobrazba
Category of qualification	Izobrazba
Type of education	Upper secondary vocational education
Duration	3 years
Credits	180 credits
Admission requirements	<ul style="list-style-type: none">• Elementary education or• lower vocational education.
ISCED field	Field Tehnika, proizvodne tehnologije in gradbeništvo

Qualification levelSQF 4
EQF 4**Learning outcomes**

Certificate-holders will be able to:

- prepare for work correctly,
- produce various food products,
- package and suitably store food products,
- successfully offer and sell products,
- work in a group and communicate with co-workers and customers,
- use information and communication technologies,
- protect health and the environment and rationally use natural energy sources and raw materials,
- observe hygiene, safety and other food regulations,

Elective:

- purchase, accept, store and transport raw materials for the production of ready-to-serve meals,
- prepare meat and vegetable dishes,
- prepare pastries and farinaceous ready-to-serve dishes,
- pasteurise, sterilise or cool and freeze ready-to-serve meals,
- prepare raw materials for the making of pasta,
- prepare various types of pasta,
- dry, pasteurise, cool or freeze products,
- package and store pasta,
- prepare and process various varieties of cereals,
- operate cereal processing machinery,
- prepare dishes from different varieties of cereals,
- package and store products made of cereals,
- prepare fruit and vegetables for processing,
- prepare various fruit products,
- prepare various vegetable products,
- package and store products,
- prepare raw materials for the production of non-alcoholic beverages,
- produce non-alcoholic beverages,
- carry out procedures for the preservation of non-alcoholic beverages,
- package and store non-alcoholic beverages,
- prepare raw materials for beer making,
- produce malt and brew beer,
- control fermentation and maturation of beer,
- bottle beer,
- take delivery of raw materials and process grapes into must,
- control and direct grape processing processes,
- use machinery in winemaking,
- bottle, package and store wine,
- take delivery of and prepare raw materials for processing,
- make spirits,

- use spirit making machinery,
- bottle, package and store spirits,
- purchase, take delivery of, store and transport raw materials and products,
- make various delicatessen products,
- prepare and package products for sale,
- arrange sales premises and shop windows,
- take delivery of and store oil-bearing seeds and fruits,
- produce various kinds of oil,
- extract and refine raw oils,
- bottle, package and store oils.

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

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 scores from 5 (excellent) to 1 (inadequate).

Progression

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

Transitions

Secondary technical and vocational education; master craftsman's examination, foreman's examination and managerial examination (SQF level 5)

Condition for obtaining certificate

Students must successfully complete general education subjects, compulsory vocational modules, elective vocational modules and the open part of the curriculum. They must also complete extracurricular activities and work placement requirements and pass a school-leaving examination.

The school-leaving examination comprises a written and oral examination in Slovene, a product/service and an oral presentation.

Awarding body

Vocational and technical secondary schools and adult education institutions.

URL

<https://paka3.mss.edus.si/registriweb/ProgramPodatki.aspx?ProgramID=7852>
