
Živilsko prehranski tehnik/živilsko prehranska tehnica

Selected qualifications

Name of qualification	Živilsko prehranski tehnik/živilsko prehranska tehnica
Translated title (no legal status)	Food Processing Technician
Type of qualification	Srednja strokovna izobrazba
Category of qualification	Izobrazba
Type of education	Upper secondary technical education
Duration	4 years
Credits	240 credits
Admission requirements	<ul style="list-style-type: none">• Elementary education or• lower vocational education.
ISCED field	Field Tehnika, proizvodne tehnologije in gradbeništvo

Learning outcomes

Certificate-holders will be able to:

- accept, store and prepare raw materials for processing,
- process raw materials of plant and animal origin into hygienic products,
- supervise the packaging and storage of products,
- carry out quality assurance and control of products and services and keep records,
- take, accept and prepare samples for laboratory analyses and tests,
- carry out simple sensory, chemical, microbiological and physical analyses,
- prepare industrial microorganisms for use in food production,
- monitor a bioprocess,
- maintain and control hygiene in production and storage premises,
- calculate an organism's energy and nutrient needs,
- select foods and prepare balanced and healthy menus according to predefined standards,
- participate in the development of new products,
- successfully propose and market food 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:

- various products and services of catering establishments, compile menus for different occasions and present traditional Slovene dishes and selected dishes from world cuisines,
- make more complex bakery and confectionery products and pasta, monitor the milling of cereals, process fruit and vegetables and make beverages,
- make various types of fermented milk, cheeses, process cheese into various products, make ice cream, make meat products, control and note down technological parameters and store materials and products,
- carry out more complex microbiological, chemical and sensory analyses of the quality of food products,
- prepare machines and production lines and operate machines and production lines in food production.

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).

Transitions

Matura/vocational course, higher vocational education (SQF level 6), professional higher education (SQF level 7) and academic higher education (SQF level 7)

Condition for obtaining certificate

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

The vocational matura comprises a compulsory section (written and oral examinations in Slovene and food technology/nutrition) and an elective section (written and oral examination in a foreign language or mathematics and 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=5437>
