SLOVENSKO
OGRODJE
KVALIFIKACIJ

Živilsko prehranski tehnik/živilsko prehranska tehnica

Selected qualifications

Izdelovalec/izdelovalka kovinskih konstrukcij

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 vocational-technical education
Duration	2 years
Credits	120 credits

Admission requirements

The programme can be attended by anyone who has completed the programme of secondary vocational education and acquired one of the following titles:
• milkman, baker, confectioner, confectioner-pastry chef, butcher, cook, waiter, cook-waiter, caterer and hotelier, farmer and homemaker, attendant, electrician, electrician/electronic engineer, electrician/energetic engineer, industrial mechanic, installer of machine installations, metal sharper, toolmaker, metal sharper – toolmaker, country farmer, farmer or
• has completed a secondary vocational education programme and became a salesperson and has a minimum of three years experience in food sales or
• has completed equivalent education in line with previous regulations.

ISCED field

Field
Tehnika, proizvodne tehnologije in gradbeništvo

ISCED subfield

subfield živilska tehnologija

Qualification level

SQF 5
EQF 4

Learning outcomes

The holder of the certificate is qualified to:

- collect, store and prepare raw materials and ingredients for processing;
- process plant and animal raw materials into wholesome and safe products;
- control product packing and storing;
- control and provide for product and service quality by keeping records;
- take, receive and prepare samples for lab analyses and tests;
- perform simple sensory, chemical, microbiological and physical analyses;
- prepare present microorganisms for the use in food production;
- monitor bioprocess;
- maintain and control hygiene in production and warehouse facilities;
- calculate the body’s energy and nutritional needs;
- select food and prepare balanced and healthy menus by following previously prescribed standards;
- cooperate in the development of new products;

Optional:

Entrepreneurship and marketing

- supply and sell food products successfully;
- cooperate in a group and communicate with co-workers and customers;
- employ ICT;

Sustainable development

- protect health and the environment as well as use natural energy sources and raw materials rationally;
- comply with hygiene, safety and other food processing regulations;

Technology of plant origin food

- make complex bakery wares, flour confectionery and pasta, monitor cereal milling, process fruits and vegetables as well as make beverages;

Technology of animal origin food

- make different types of fermented milk, cheese, process cream into different products, make ice cream, make meat products, control and record technology parameters and store raw materials and products;

Food processing facilities and gastronomy

- provide for different food products and services, compose menus for different occasions and present Slovenian traditional dishes and selected dishes from the world

Food quality control

- conduct complex microbiological, chemical and sensory food analyses;

Machine and appliance control in food processing

- prepare machines and lines for operation as well as control machines and lines in food production.

In addition, the holder of the certificate also upgraded his/her key professional skills and competences with key general knowledge and skills 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 grades 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 (i.e. with passing grades) complete all 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 the vocational matura examination. The vocational matura comprises a compulsory section (written and oral examinations in Slovene and food processing) and an elective section (written and oral examination in a foreign language or mathematics and a product/service with oral presentation).

Awarding body

Vocational and technical secondary schools and adult education institutions.

URL

https://paka3.mss.edus.si/registriweb/ProgramPodatki.aspx?ProgramId=6498