

1. TITLE OF THE CERTIFICATE (CZ)⁽¹⁾

**Vysvědčení o maturitní zkoušce z oboru vzdělání:
29-42-M/01 Analýza potravin (denní studium)**

⁽¹⁾ In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE⁽²⁾

**Maturita Certificate in:
29-42-M/01 Food Analysis (full-time study)**

⁽²⁾ This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

General competences:

- be familiar with various methods of learning, use sources of information well, show functional literacy;
- understand assignments or identify the cores of problems, exert variable solutions, work both independently and within a team;
- communicate in one foreign language at the level of at least B1 of the Common European Framework of Reference for Languages;
- cope with changing socio-economic conditions, be financially literate;
- be aware of the labour market mechanisms, and of the employee-employer relationships, act on career decisions responsibly, understand the significance of lifelong learning;
- use basic mathematics and the basic principles of physics and chemistry when needed in daily situations;
- work with the means of information and communication technologies, exploit adequate sources of information, handle information effectively;
- act in an environmentally-conscious manner and in compliance with strategies for sustainability;
- support values of local, national, European and world cultures, recognize the value of life;
- exert fundamentals of health protection, occupational safety, and fire prevention and safety;
- exert norms and prescriptions in the field.

Vocational competences:

- know the principles, procedures and use of classical and modern laboratory methods and sensory analysis from the food industry, choose a suitable analytical method;
- know the principles of the technological processing of raw materials into food products;
- organize, plan and eventually manage the quality control system of technological processes and food products;
- ensure compliance with technological standards and a system of quality control and food safety requirements; use the new control laboratory methods with regards to national and international standardization;
- take and process samples for analysis according to the technological procedure;
- carry out a complete laboratory and sensory analysis of the samples and a control analysis of the production operations in compliance with the valid regulations, write out a protocol, assess the results of the analyses, propose appropriate measures;
- use and operate laboratory equipment in the relevant labs, including their maintenance;
- ensure compliance in the areas of personal hygiene and sanitation of work environment, in the areas of occupational safety and health at work and fire prevention in the laboratory and food service;
- keep the documentation and records in the laboratory.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

The graduate is employed in the field of food industry in work activities associated with the production and control of foodstuffs. He/she is employed mainly as a laboratory technician who performs and ensures quality control of food and raw materials in manufacturing plants, operational and research laboratories, e.g. in state laboratories for food quality inspections, in private accredited laboratories, He/she is employed in other related industries specialized in the implementation of chemical, physico-chemical, biological and biochemical analyzes, e.g. in the areas of environment such as water treatment and wastewater treatment, institutions for environmental protection specialized on the control and care for the environment.



The graduate can be employed also in the production operations of food factories in the area of purchasing raw materials and auxiliary substances, sales and distribution of raw materials and products, in trade companies in the area of food marketing.

Examples of possible jobs: technician for quality control and hygiene in food and feed industry, technician for quality management system and hygiene in food and feed industry, eventually technologist in the food and feed industry or business agent, buyer of raw materials, sales staff.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate Střední průmyslová škola chemická, Brno, Vranovská, příspěvková organizace Vranovská 65 Brno 614 00 CZ public school	Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, Youth and Sports Karmelitská 7 118 12 Praha 1 Czech Republic
Level of the certificate (national or international) Upper secondary education completed by the Maturita examination ISCED 354, EQF 4	Grading scale / Pass requirements 1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) Overall assessment:: Prospěl s vyznamenáním: Pass with Honours (the average mark is ≤ 1,5) Prospěl: Pass (an examination mark is not worse than 4) Neprospěl: Fail (the examination mark in one or more subjects is 5)
Access to next level of education / training ISCED 655/645/746, EQF 6	International agreements
Legal basis Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme	Duration
<ul style="list-style-type: none"> School- / training centre-based Workplace-based Accredited prior learning 	The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers' needs.	
Total duration of the education / training leading to the certificate		4 years / 4 096 lessons
Entry requirements Completed compulsory school education		
Additional information More information (including a description of the national qualifications system) available at: www.nuv.cz and www.eurydice.org		
National Institute for Education, Education Counselling Centre and Centre for Continuing Education of Teachers – National Europass Centre Czech Republic Weilova 1271/6 102 00 Praha 10 Czech Republic		
		
Done at Prague for the school year 2017/2018		stamp and signature

(*) Explanatory note

This document is a supplement to a specific diploma/certificate. It provides additional information on competencies gained in the given field of study and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers and Decision No 2241/2004/EC of the European Parliament and of the Council of 15 December 2004 on a single Community framework for the transparency of qualifications and competences (Europass).

More information available at: <http://europass.cedefop.europa.eu>, <http://www.europass.cz>

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