

1. TITLE OF THE CERTIFICATE (CZ)⁽¹⁾

**Výuční list z oboru vzdělání:
29-56-H/01 Řezník-uzenář (denní studium)**

⁽¹⁾ In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE⁽²⁾

**Apprenticeship Certificate in:
29-56-H/01 Butcher-Meat Smoker (full-time study)**

⁽²⁾ This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

General competences:

- take responsibility for completion of tasks in work or study;
- adapt own behaviour to circumstances in solving problems;
- 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 A2+ 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:

- work up animals for slaughter, poultry, fish and game;
- comply with sound principles of animal welfare in the butchery pre-manipulation, prevent exposure to stressogenic factors, apply elements of welfare;
- extract and treat meat and slaughter by-products;
- take down, modify and store meat;
- assess the quality of raw materials and additives, semi-products, meat and meat products;
- retain and store raw materials, additives, meat and meat products;
- keep the technological process and use of appropriate tools and equipment in the production of meat products;
- work up animal fats;
- ensure the production and sale of safe food;
- operate machines and equipment in service meat industry;
- pack, label and ship the meat and meat products;
- sell meat and meat products;
- ensure the hygiene and sanitation of food service and retail;
- keep a prescribed operating records.



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

The graduate is employed in the field of butcher and meat-smoker in a position of employee in large, medium and small operations, meat industry and commercial establishments engaged in the sale of meat and meat products. After gaining the necessary experience in the field is ready for skilled trades.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate Střední škola hotelnictví a služeb a Vyšší odborná škola, Opava, příspěvková organizace Tyršova 867/34 Opava 746 01 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 final examination (Apprenticeship Certificate) ISCED 353, EQF 3	Grading scale / Pass requirements 1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) <i>Overall assessment::</i> 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 354, EQF 4	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 Ss. 22 and 24 of the Decree No. 177/2009 Coll., on Detailed Conditions for Completing Education by the School-leaving Examination in Secondary Schools, as amended.	

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		3 years / 3 072 lessons
<p>Entry requirements Completed compulsory school education</p> <p>Additional information More information (including a description of the national qualifications system) available at: www.npicr.cz and www.eurydice.org</p> <p>National pedagogical institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1</p> <div style="text-align: right;">   stamp and signature Done at Prague for the school year 2020/2021 </div>		

(*) Explanatory note

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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