

## 1. Title of the certificate (HR) and programme number

**Prehrambeni tehničar**

(090524)

In the original language.

2. Translated title of the certificate (EN)<sup>(1)</sup>**Food technician**<sup>(1)</sup> This translation has no legal status.

## 3. Profile of skills and competences

## A) GENERAL EDUCATION COMPETENCES

- Actively use mother tongue and foreign languages by applying language activities and basic communication knowledge and skills in different situations
- Apply basic mathematical knowledge, skills and processes
- Comprehend and apply basic physical, chemical and biological knowledge within the framework of sustainable community development
- Comprehend geographic processes and fundamental historical knowledge
- Use information and communication technology safely and critically
- Apply ethical principles and respect diversity
- Understand economic terms, acquire and apply entrepreneurial competences
- Act in accordance with the professional ethics and civic education principles
- Foster physical and health culture by exercising regularly and maintain hygienic habits in order to preserve one's own and other people's health

## B) VOCATIONAL COMPETENCES

- Analyse and plan production resources, availability of funding sources and short and long-term planning of production in accordance with market requirements and legislative framework
- Determine the status and priorities, critical points of the production process in food production
- Prepare and control working machines, equipment and tools for the implementation of production processes in food production
- Perform sensory physical, chemical and microbiological laboratory procedures and analysis of raw materials, semifinished products and finished products according to the protocol under supervision
- Apply chemical principles, laws and methods in technology, food control, nutrition and metabolic processes
- Monitor, supervise, control and implement given technological operations in the food industry
- Perform technological processes and processes in food technology
- Apply laws and quality standards in food production and transport
- Use basic ICT technology in manufacturing processes in the manufacturing and processing of raw materials, semifinished products and finished products
- Keep records of business activities, material and basic bookkeeping
- Participate in marketing, communication and entrepreneurial activities in business
- Perform assignments in accordance with valid standards in the concerned food technologies
- Implement health protection measures at the workplace and environment protection measures within the framework of sustainable development and measures to prevent or reduce harmful effects of waste in the food industry on human health and the environment

## 4. Range of occupations accessible to the holder of the certificate

Works in public institutions (e.g. as a technical associate, laboratory technician), shops (e.g. specialized shops/department stores for food products), industry and trade in manufacturing, processing, packaging and placement of food products and in the catering industry. Self-employment is possible by setting up a company.

## 5. Official basis of the certificate

<p><b>Name and status of the body awarding the certificate</b> The certificate is issued by the secondary education institution (vocational education and training school).</p>	<p><b>Name and status of the national authority providing accreditation/recognition of the certificate</b> Ministry of Science and Education Donje Svetice 38 10 000 Zagreb <a href="http://www.mzo.hr">www.mzo.hr</a></p>
<p><b>Legal basis</b> Primary and Secondary School Education Act (Official Gazette No. 87/2008, 86/2009, 92/2010, 105/2010-corr., 90/2011, 16/2012, 86/2012, 94/2013, 152/2014, 7/2017, 68/2018, 98/2019, 64/2020, 151/2022 and 156/2023) Vocational Education Act (Official Gazette No. 30/2009, 24/2010, 22/2013, 25/2018 and 69/2022) Croatian Qualifications Framework Act (Official Gazette No. 22/2013, 41/2016, 64/2018, 47/2020 and 20/2021)</p>	<p><b>National grading system / Pass requirements</b> Excellent 5 (10) A Very good 4 (9) B Good 3 (8) B Sufficient 2 (6-7) C Insufficient 1 (0-5) F In order to pass the exam, it is necessary to get the grade 2 (6-7), i.e. C (sufficient).</p>
<p><b>Level of qualifications</b> Level 4.2. in the Croatian Qualifications Framework</p>	<p><b>Access to next level of education/training</b> Access to higher level of qualification in accordance with the Croatian Qualifications Framework.</p>

## 6. General data of acquiring the certificate

	Percentage of total programme (%)	Total number of hours
General education part	50,7	2204
Vocational part – theoretical	25,2	1099
Vocational part – practice/exercises	24,1	1049
<b>Duration of education</b>		4 years

**Entry requirements:** Completion of primary education

**More information available at:**

Ministry of Science and Education ([www.mzo.hr](http://www.mzo.hr))  
Education and Teacher Training Agency ([www.azoo.hr](http://www.azoo.hr))  
Agency for Vocational Education and Adult Education ([www.asoo.hr](http://www.asoo.hr))

**National reference point:**

National Europass Centre ([www.europass.hr](http://www.europass.hr)) at the Agency for Mobility and EU Programmes ([www.ampeu.hr](http://www.ampeu.hr)).

**(<sup>1</sup>) 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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