

Certificate Supplement(*)



| 1. Title of the certificate (1) | | | | |
|---------------------------------|--|--|--|--|
| Gıda Teknolojisi Alanı | | | | |
| Sebze-Meyve İşleme Dalı | | | | |
| (1) In the original language | | | | |

Translated title of the certificate (1)

 Food Technology Field
 Vegetable-Fruit Processing Field

(1) If applicable. This translation has no legal status.

3. Profile of skills and competences

The holder of this certificate:

- Provides personal hygiene.
- Applies hygiene and sanitation rules at food companies.
- Investigates food components.
- Takes vegetable and fruits to processing.
- Makes pretreatments on vegetable and fruits.
- Prepares fresh vegetable and fruits for selling.
- Produces jam and marmalade.
- Produces pickles.
- Dries vegetable and fruits.
- Produces vegetable and fruit conservation.
- Produces frozen vegetable and fruits.
- Produces tomato paste and ketchup.
- Makes package and storage of produced products.
- Performs basic working drawing applications.

4. Range of occupations accessible to the holder of the certificate (1)

Table olive and olive oil operator, pickle production personnel, jam and marmalade production personnel, conservation production personnel, frozen vegetable and fruit production personnel, dried vegetable and fruit production personnel

(1) If applicable

(*) Explanatory note

This document is designed to provide additional information about the specified certificate 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.

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| 5. Official basis of the certificate | | | | | | | |
|---|--|--|--|--|--|--|--|
| Name and status of the body awarding the certificate Related secondary education institutions realising formal vocational and technical education which is subordinated to Ministry of National Education | Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of National Education | | | | | | |
| Level of the certificate (national or international) Level 4 occupation according to EQF. Level 4 occupation according to TQF. It complies with ISCED 3. | Grading scale / Pass requirements 100-85 score = 5 = Excellent 84-70 score = 4 = Good 69-55 score = 3 = Average 54-45 score = 2 = Passing 44-25 score = 1 = Fails 24-0 score = 0 = Ineffective | | | | | | |
| Access to next level of education/training The holder of this diploma can switch to higher education programs in line with related legislation. | International agreements | | | | | | |

Legal basis

National Education Basic Law

Vocational Education Law No. 3308

Regulation on Vocational and Technical Education

Law on Veterinary Services, Phytosanitary; Food and Feed

Decree-Law on Production, Consuming and Auditing of Food No.5179 on 27.05.2004

Turkish Food Legislation

Regulation on Food Production and Selling Places

EU Food Legislation

6. Officially recognised ways of acquiring the certificate

- 1. Having completed the vocational high school, Anatolian vocational high school, technical high school, Anatolian technical high school program providing four-year education succesfully.
- 2. Successfully completing education program related to his/her field in a vocational open education high school.

Vocational education takes 3 years after the 9th grade of formal education and the percentage and duration of theoretical and practical education within the program are indicated below. Vocational education is provided both theoretically and practically. The duration of foreing language education is longer at Anatolian vocational and Anatolian technical high school.

| Description of vocational | Percentage of total programme (%) | | | | Duration (hours/weeks/months/years) | | | |
|--|-----------------------------------|--|-----------------------------|--|--|--|-----------------------------|--|
| education and training received | | | | | | | | |
| | Vocaional High School | Anatolian Vocaional High School | Technical High School | Anatolian Technical High School | Vocaional High School | Anatolian Vocaional High School | Technical High School | Anatolian Technical High School |
| School-/training centre- based | 64 | 64 | 87 | 84 | 1512 | 1512 | 1944 | 1620 |
| Workplace-based | 36 | 36 | 13 | 16 | 864 | 864 | 300 | 300 |
| Total duration of the education/ training leading to the certificate | | | | | 2376 | 2376 | 2244 | 1920 |

Entry requirements

- 1. For formal vocational education, having completed lower secondary school and not exceeding the age limit according to the related legislation
- 2. For vocational open education highschool, having completed lower secondary school
- 3. Achieving the end of the year success average in line with the related legislation after the 9th grade which is common for technical high school.
- 4. Passing the enterance exam for secondary education institutions for entering Anatolian vocational and Anatolian technical high school.

Additional information

This EUROPASS Certificate Supplement is prepared for graduates of 2010-2011.

More information (including a description of the national qualifications system) available at:

www.myk.gov.tr www.tyc.gov.tr

Europass

https://www.europass.gov.tr/ https://europass.cedefop.europa.eu/

National Reference Point

http://urn.meb.gov.tr