

1. Title of the certificate ⁽¹⁾
Gıda Teknolojisi Alanı Gıda Teknolojisi Dalı
⁽¹⁾ In the original language

2. Translated title of the certificate ⁽¹⁾
Food Technology Field Food Technology Branch
⁽¹⁾ If applicable. This translation has no legal status.

3. Profile of skills and competences
The holder of this certificate; - By implementing occupational health and safety and environmental protection measures, examines microorganisms in accordance with microbiological methods within the framework of quality and food safety requirements, and performs the necessary procedures to prevent microbial growth in food and foodborne illnesses. - By implementing occupational health and safety and environmental protection measures, uses laboratory equipment in accordance with regulations and chemistry laboratory rules; prepares samples for analysis; and performs the basic physical and chemical procedures required for analyses, as well as post-analysis procedures. - By implementing occupational health and safety and environmental protection measures, the technician performs procedures related to food hygiene, personal hygiene, water, air, and facility hygiene, as well as the cleaning and disinfection of tools, equipment, and machinery, waste disposal, and pest control, in accordance with regulations and standards within the framework of quality and food safety requirements. - By implementing occupational health and safety and environmental protection measures, prepares personal protective equipment, materials, and tools in a microbiology laboratory that adheres to aseptic techniques; prepares culture media; prepares collected samples for analysis; isolates cultures; performs microscopic examinations; and conducts hygiene and sanitation checks of the facility environment. - While adhering to occupational health and safety and environmental protection measures, examines food components, their properties, and changes in food components during processing according to scientific methods. - While adhering to occupational health and safety and environmental protection measures, performs measurements of mass, volume, and density/consistency in accordance with international measurement systems and examines physical and chemical changes in substances. - By implementing occupational health and safety and environmental protection measures, applies methods used in food preservation and food packaging techniques. - By implementing occupational health and safety and environmental protection measures, prepares solutions in accordance with work rules and analytical methods; performs basic quality control analyses on raw materials and processed foods; and verifies that the analysis results comply with the Turkish Food Codex Regulation and relevant standards. - By implementing occupational health and safety and environmental protection measures, they draw up food production flowcharts, describe production processes, and ensure product production in accordance with production techniques, the Turkish Food Codex Regulations, and relevant TS Standards. - By taking occupational health and safety precautions, they identify and operate the tools, equipment, and machinery used on the food production line.

4. Range of occupations accessible to the holder of the certificate ⁽¹⁾
Can work as a Food Technology Specialist.
⁽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.

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. ISCED-F CODE: 0721	Grading scale / Pass requirements <table border="0"> <tr> <td><u>Score</u></td> <td><u>Grade</u></td> </tr> <tr> <td>85.00-100</td> <td>Excellent</td> </tr> <tr> <td>70.00-84.99</td> <td>Good</td> </tr> <tr> <td>60.00-69.99</td> <td>Average</td> </tr> <tr> <td>50.00-59.99</td> <td>Passing</td> </tr> <tr> <td>0-49,99</td> <td>Fails</td> </tr> </table>	<u>Score</u>	<u>Grade</u>	85.00-100	Excellent	70.00-84.99	Good	60.00-69.99	Average	50.00-59.99	Passing	0-49,99	Fails
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0-49,99	Fails												
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 No. 1739 Vocational Education Law No. 3308 Regulation on Ministry of National Education Secondary Education Institutions.													

6. Officially recognised ways of acquiring the certificate

1. Completing vocational and technical Anatolian High School, Anatolian vocational or Anatolian technical program providing four-year education
2. Successfully completing education program related to his/her field on vocational open education high school

The duration of formal education is 4 years starting in 9th grade; the percentage and duration of each component within the program are listed below. Vocational training consists of both theoretical and practical components.

Description of vocational education and training received	Percentage of total programme (%)			Duration (hours/weeks/months/years)		
	Anatolian Vocational Program	Anatolian Technical Program	Vocational Training Centre	Anatolian Vocational Program	Anatolian Technical Program	Vocational Training Centre
School-/training centre-based	85	93	-	122	108	-
Workplace-based	15	7	-	22	8	-
Total duration of the education/ training leading to the certificate				144	116	-

Entry requirements

1. To enroll in formal vocational education, applicants must have completed middle school and not exceed the age limit specified in the relevant regulations
2. To enroll in a vocational open-learning high school, applicants must have completed middle school
3. To enroll in the Anatolian Vocational and Anatolian Technical programs at an Anatolian vocational and technical high school, applicants must pass the secondary school entrance exam or be admitted through the centralized placement system.

Additional information

This EUROPASS Certificate Supplement has been prepared for students who graduate from the relevant program in 2024 and beyond.

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>