



1. TITLE OF THE CERTIFICATE (NL)

Diploma Beroepsonderwijs
Kwalificatie: Patisserie
Kwalificatiedossier: Patisserie

In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

Certificate Senior Secondary Vocational Education
Qualification: Pastry chef
Qualification file: Pastry shop

This translation has no legal status

3. PROFILE OF SKILLS AND COMPETENCES

Core task 1: Prepares confectionery products

- 1.1 Plans the production of confectionery products
- 1.2 Prepares for the production of confectionery products
- 1.3 Prepares confectionery products
- 1.4 Processes, models and bakes confectionery products
- 1.5 Decorates and finishes confectionery products
- 1.6 Monitors and ensures the quality of confectionery products
- 1.7 Packages, presents and stores confectionery products and semi-finished products
- 1.8 Cleans work areas, tools and machines in the bakery

Core task 2: Promotes the quality and attractiveness of the assortment

- 2.1 Devises ideas for innovating the assortment and develops recipes
- 2.2 Prepares new or innovative confectionery products according to new recipes
- 2.3 Designs and takes care of the presentation of new or innovative confectionery products
- 2.4 Does the cost and sales calculations for new or innovative confectionery products
- 2.5 Introduces new or innovative recipes on the workplace
- 2.6 Informs and advises on new or innovative confectionery products

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

The Pastry chef is mainly employed at exclusive confectioners in the bakery industry and the hospitality industry. The work can also be carried out in other contexts than the confectionery sector. The work then relates to catering, events, buffets, (themed) parties, etc. The profession of Pastry chef is also practised in hotels and restaurants.

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate

The certificate issued on completion of the programme is signed by the examination board at the school where the pupil attended the programme.

Name and status of the national/regional authority providing accreditation/recognition of the certificate

Ministry of Education, Culture and Science

*** 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.

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

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5. OFFICIAL BASIS OF THE CERTIFICATE

<p>Level of the certificate (national or international) Qualification level 4 of the Dutch VET qualification structure Characteristics: non-job related skills such as tactical and strategic capacities. The professional bears his or her own responsibility, which is not only related to practical implementation in terms of monitoring and supervision, but also a more formal, organisational responsibility. The range of tasks also includes drafting new procedures. NLQF-niveau 4 - EQF level 4 - ISCED 4A</p>	<p>Grading scale / Pass requirements</p> <table style="border: none;"> <tr><td>10</td><td>excellent</td></tr> <tr><td>9</td><td>very good</td></tr> <tr><td>8</td><td>good</td></tr> <tr><td>7</td><td>very satisfactory</td></tr> <tr><td>6</td><td>pass</td></tr> <tr><td>5</td><td>fail</td></tr> <tr><td>4</td><td>unsatisfactory</td></tr> <tr><td>3</td><td>very unsatisfactory</td></tr> <tr><td>2</td><td>poor</td></tr> <tr><td>1</td><td>very poor</td></tr> </table>	10	excellent	9	very good	8	good	7	very satisfactory	6	pass	5	fail	4	unsatisfactory	3	very unsatisfactory	2	poor	1	very poor
10	excellent																				
9	very good																				
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6	pass																				
5	fail																				
4	unsatisfactory																				
3	very unsatisfactory																				
2	poor																				
1	very poor																				
<p>Access to next level of education/professions In most bakeries, Pastry chef is the senior position but on the labour market, the Pastry chef may be able to advance to management or to continue as a business owner. Within education, it is possible to transfer to the associate degree course Small Business & Retail Management; the higher professional education study course Food technology with a specialisation bakery technology or to the teacher training programme Bakery (consumption techniques).</p>	<p>International agreements Pastry chef is not a regulated profession in the Netherlands. However, the education and training for this profession on qualification level 4 is regulated under the European directive 2005/36/EC, amended by directive 2013/55/EU. The regulated education and training gives access to regulated professions at the level of a diploma according to article 11 of this directive.</p>																				
<p>Legal basis Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 25797 The education and training for this qualification is offered as of 01-08-2022.</p>																					

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

<p>Senior secondary vocational education features two learning pathways: the school-based pathway (bol) and the training on the job pathway (bbl). In the school-based pathway, the majority of the course consists of theory at school. The extent of the practical component (vocational practice) is between 20% and 60%. In the training on the job pathway, the extent of vocational practice is at least 60% of the course. The participant works four days a week in a training company, and attends school for theory subjects just one day a week. In principle it is possible to follow both learning pathways, but which pathway is offered will depend on the individual educational institution.</p>	
<p>Average duration of the education/ training leading to the certificate</p>	<p>1 year (1600 study hours) (depending on previous education)</p>
<p>Entry requirements The certificate senior secondary vocational education (mbo) on qualification level 3, in a related discipline.</p>	

7. ADDITIONAL INFORMATION

<p>Dutch senior secondary VET is based on qualification files, that each contain one or more qualifications. The information included in part 3 and 4 is derived directly from the qualification file determined by the Minister of Education, Culture and Science. The complete qualification file can be found at kwalificaties.s-bb.nl, only in Dutch.</p> <p>Optional subjects are linked to the qualification. The optional subjects have a total size of 15% of the course duration. The optional subjects completed by the student are listed on the certificate.</p> <p>Additional information, including a description of the Dutch national qualifications system, is available at the Netherlands National Reference Point (NRP): www.s-bb.nl. The NRP is the information centre for vocational qualifications in the Netherlands. SBB has been appointed in this capacity by the Ministry of Education, Culture and Science.</p>
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