



## 1. TITLE OF THE CERTIFICATE (NL)

**Diploma Beroepsonderwijs**  
**Kwalificatie: Medewerker vers**  
**Kwalificatiedossier: Vers: Vakmanschap & ambacht**

In the original language

## 2. TRANSLATED TITLE OF THE CERTIFICATE (EN)

**Certificate Senior Secondary Vocational Education**  
**Qualification: Fresh produce worker**  
**Qualification file: Fresh produce: craftsmanship & trade**

This translation has no legal status

## 3. PROFILE OF SKILLS AND COMPETENCES

Core task 1: Carries out fresh produce work duties

- 1.1 Treats and/or processes fresh produce
- 1.2 Produces simple meals and/or meal components
- 1.3 Monitors food safety and prevents spoilage
- 1.4 Cleans and/or disinfects workplaces, machinery and/or materials

Core task 2: Provides service to the customers/clients

- 2.1 Advises on product selection, use and preservation
- 2.2 Handles requests, orders and/or customer complaints
- 2.3 Presents fresh produce
- 2.4 Takes care of the appearance of the site

Core task 3: Monitors fresh produce in stock

- 3.1 Receives fresh produce and checks product quality
- 3.2 Stores fresh produce
- 3.3 Keeps work stock up to date and identifies deficiencies

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

The Fresh produce worker works in specialist fresh produce stores or fresh produce departments such as artisan butcher, sausage maker, the fresh produce department of a supermarket, specialist fishmonger, specialist greengrocer or specialist poultry/game supplier. The Fresh produce worker is mainly concerned with the standard handling and processing of the fresh products and what is involved.

## 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><b>Level of the certificate (national or international)</b>  Qualification level 2 of the Dutch VET qualification structure  Characteristics: intended as an initial qualification, which everyone should at least obtain. The participant develops skills in order to be able to carry out practical tasks and is responsible for his or her own block of tasks.  NLQF-niveau 2 - EQF level 2 - ISCED 3C</p>	<p><b>Grading scale / Pass requirements</b></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
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<p><b>Access to next level of education/professions</b>  The Fresh produce worker can progress to a position at level 3 such as Skilled fresh produce worker, Butcher-traiteur or Sausage maker. Transfer to an industrial company is also possible, for example as Fresh produce industry worker.</p>	<p><b>International agreements</b></p>																				
<p><b>Legal basis</b>  Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 25423  The education and training for this qualification is offered as of 01-08-2015.</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><b>Average duration of the education/ training leading to the certificate</b></p>	<p><b>2 years (3200 study hours) (depending on previous education)</b></p>
<p><b>Entry requirements</b>  The certificate preparatory vocational secondary education (vmbo) basic vocational programme, or a comparable level.</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 <a href="http://kwalificaties.s-bb.nl">kwalificaties.s-bb.nl</a>, 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): <a href="http://www.s-bb.nl">www.s-bb.nl</a>. 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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