



## 1. TITLE OF THE CERTIFICATE (NL)

**Diploma Beroepsonderwijs**  
**Kwalificatie: Chef vers**  
**Kwalificatiedossier: Leidinggevende vers**

In the original language

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

**Certificate Senior Secondary Vocational Education**  
**Qualification: Assistant manager fresh produce**  
**Qualification file: Manager fresh produce**

This translation has no legal status

## 3. PROFILE OF SKILLS AND COMPETENCES

The most important duties of an Assistant manager fresh produce are:

Core task 1: Determines and monitors the stock fresh produce and presentations

- 1.1 Determines fresh produce assortment
- 1.2 Monitors the stock fresh produce and orders
- 1.3 Checks receipt and storage of fresh produce
- 1.4 Holds discussions with external contacts and maintains them
- 1.5 Makes a presentation plan
- 1.6 Takes preventive measures against shop crimes

Core task 2: Defines and monitors the treatment and/or processing process

- 2.1 Makes a treatment and/or processing process planning for fresh produce
- 2.2 Monitors treatment and/or processing process and sales process
- 2.3 Treats and processes fresh produce
- 2.4 Controls and prevents loss
- 2.5 Monitors food safety

Core task 3: Sets staff policy and manages

- 3.1 Supervises colleagues
- 3.2 Organises and holds work meetings
- 3.3 Acquires and/or selects employees
- 3.4 Holds formal meetings

Core task 4: Determines and carries out financial policy and marketing strategy

- 4.1 Makes marketing analysis
- 4.2 Calculates and analyses figures

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

The Assistant manager fresh produce carries out working duties in the fresh produce sector, in a fresh specialised shop (for instance a butcher, a fish specialty shop, vegetable specialty shop, poultry plant) or on one of more fresh produce departments in the supermarket.

## \* 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/>

© European Communities 2002 - Version 2010

5. OFFICIAL BASIS OF THE CERTIFICATE																					
<p><b>Name and status of the body awarding the certificate</b> The certificate issued on completion of the programme is signed by the examination board at the school where the pupil attended the programme.</p>	<p><b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry of Education, Culture and Science</p>																				
<p><b>Level of the certificate (national or international)</b> Qualification level 3 of the Dutch VET qualification structure Characteristics: implementation of more than just the own block of tasks. The professional is able to account for his or her actions towards colleagues, and monitors and supervises the work of others. The range of tasks also includes drafting work preparation procedures. NLQF level 3 - EQF level 3 - ISCED 3C</p>	<p><b>Grading scale / Pass requirements</b></p> <table border="0"> <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																				
8	good																				
7	very satisfactory																				
6	pass																				
5	fail																				
4	unsatisfactory																				
3	very unsatisfactory																				
2	poor																				
1	very poor																				
<p><b>Access to next level of education/professions</b> The Assistant manager fresh produce can continue to grow, after having obtained the qualification Assistant manager fresh produce, to entrepreneur fresh produce. He can also continue to grow to the position of (assistant) manager or entrepreneur. This involves positions within the fresh produce sector (specialty shops or fresh produce departments within supermarkets). Outside of the sector it is not possible to transfer to managerial professions with, for instance, (fresh) wholesaler, (fresh) supplying companies, and suppliers of (fresh) processing machinery, (assistant) manager or entrepreneur in another sector. A transfer to hbo from level 3 is not possible.</p>	<p><b>International agreements</b> The profession of Assistant manager fresh produce is not regulated in the Netherlands. However the education and training for this profession on qualification level 3 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><b>Legal basis</b> Act on Vocational Education and Training (WEB), registered number of qualification (crebo): 95600 The education and training for this qualification is offered as of August 1, 2011.</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 (bbi).</p> <p>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.</p> <p>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>3 years (4800 study hours) (depending on previous education)</b></p>
<p><b>Entry requirements</b> The certificate preparatory vocational secondary education (vmbo) advanced vocational programme, combined programme, or theoretical 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 in section 3 and 4 is drawn directly from the qualification file, that is composed by the Centre of Expertise. The complete qualification file is available at <a href="http://kwalificaties.s-bb.nl">http://kwalificaties.s-bb.nl</a>, only in Dutch.</p> <p>Additional information, including a description of the Dutch national qualifications system, is available at the</p>

#### 7. ADDITIONAL INFORMATION

Netherlands National Reference Point (NRP) for VET: [www.nlntp.nl](http://www.nlntp.nl)

SBB has been appointed by the Ministry of Education, Culture and Science as NRP.