



## 1. TITLE OF THE CERTIFICATE (NL)

**Diploma Beroepsonderwijs**  
**Kwalificatie: Brood- en banketbakker**  
**Kwalificatiedossier: Brood en banket**  
In the original language

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

**Certificate Senior Secondary Vocational Education**  
**Qualification: Bread and pastry baker**  
**Qualification file: Bread and pastry**  
This translation has no legal status

## 3. PROFILE OF SKILLS AND COMPETENCES

The most important duties of a Bread and pastry baker are:

Core task 1: Prepares (intermediate) bread products

- 1.1 Plans his work for preparing (intermediate) bread products
- 1.2 Prepares his work for preparing (intermediate) bread products
- 1.3 Prepares doughs, (intermediate) bread products , fillings and decorations
- 1.4 Processes doughs, (intermediate) bread products and fillings
- 1.5 Decorates, models and cuts the (intermediate) bread products
- 1.6 Monitors and ensures the quality of the (intermediate) bread products
- 1.7 Packages and presents (intermediate) bread products or par-baked bread products and places them in storage
- 1.8 Cleans the work areas, tools and machines in the bread bakery

Core task 2: Prepares (intermediate) pastry products

- 2.1 Advises the customer about pastry products
- 2.2 Plans his work for preparing (intermediate) pastry products
- 2.3 Prepares his work for preparing (intermediate) pastry products
- 2.4 Prepares and processes doughs, batters and mixtures, (intermediate) pastry products, fillings and decorations
- 2.5 Decorates, models and cuts the (intermediate) pastry products
- 2.6 Processes and ensures the quality of the (intermediate) pastry products
- 2.7 Packages and presents (intermediate) pastry products or par-baked pastry products and places them in storage
- 2.8 Cleans the work areas, tools and machines in the pastry kitchen

**\*\_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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#### 4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

The Bread and pastry baker carries out the majority of his work standing in a bakery where both bread and pastry products are produced, often in the bakery or pastry kitchen behind the shop.

#### 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 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 level 2 - EQF level 2 - 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
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<p><b>Access to next level of education/professions</b> Within a business, a Bread and pastry baker can advance to a position at a higher level. To formalise this advancement, the appropriate diplomas must be obtained. The Bread and pastry baker can progress within the profession on the basis of experience to All-round bread baker or All-round bread and pastry baker. Within education, he can transfer to the study programme All-round bread baker or All-round bread and pastry baker, to formalise this transfer.</p>	<p><b>International agreements</b></p>																				
<p><b>Legal basis</b> Adult and Vocational Education Act (WEB), registered number of qualification (crebo): 94221 The education and training for this qualification is offered as of August 1, 2009.</p>																					

#### 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

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.

#### 6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

**Average duration of the education/ training leading to the certificate**

**2 years (3200 study hours) (depending on previous education)**

#### **Entry requirements**

The certificate preparatory vocational secondary education (vmbo) basic vocational programme, or a comparable level.

#### 7. ADDITIONAL INFORMATION

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, that is composed by the Centre of Expertise. The complete qualification file can be found at <https://kwalificaties.s-bb.nl/>, only in Dutch.

Additional information, including a description of the Dutch national qualifications system, is available at the Netherlands National Reference Point (NRP): [www.s-bb.nl](http://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.