

### 1. Title of the certificate <sup>1</sup>

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Ervaringsbewijs: Uitsnijder-uitbener

In the original language

### 2. Translated title of the certificate <sup>2</sup>

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Certificate of professional competence: meat cutter-boner (m/f) (EN)

Titre de compétence professionnelle: découpeur-déposeur (h/f) (FR)

### 3. Profile of skills and competences

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A holder of the certificate:

- **works hygienically, food safely and respects welfare and labour laws**
- **follows up on professional techniques, hygiene and food safety**
- **receives and checks fresh meat**
- **prepares carcasses for refrigeration or cutting room**
- **processes carcasses and/or pieces of meat**
- **further slices and edged out the big slicing forms**
- **bones out pieces of meat, degreases the meat and cuts at**
- **packs and labels the meat product**

The comprehensive overview of the competences of the professional qualification can be found at:

<https://cresco-app.onderwijs-apps.vlaanderen.be/home>

### 4. Range of occupations accessible to the holder of the certificate <sup>3</sup>

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The holder of the certificate of experience can work as a cut-out deboner. This profession is practised in cutting plants and meat processing plants.

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<sup>1</sup> In the original language. | <sup>2</sup> If applicable. This translation has no legal status. | <sup>3</sup> If applicable.

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

## 5. Official basis of the certificate

### Body awarding the certificate

Test centre recognised by the Flemish government:

<https://cresco-app.onderwijs-apps.vlaanderen.be/home?soort=EVC&naam=uitsnijder>

### Authority providing accreditation / recognition of the certificate

Vlaams Ministerie voor Werk en Sociale Economie  
Koning Albert-II laan 35 bus 20  
1030 Brussel

[www.vlaanderen.be/departement-werk-sociale-economie](http://www.vlaanderen.be/departement-werk-sociale-economie)

Vlaams Ministerie van Onderwijs en Vorming  
Koning Albert-II laan 15 bus 132  
1210 Brussel

[www.vlaanderen.be/onderwijs-en-voorming](http://www.vlaanderen.be/onderwijs-en-voorming)

### Level of the certificate (national or European) <sup>1</sup>

Flemish level: VKS level 3

EVC (Recognition of Acquired Competences)

### Grading scale / Pass requirements

All competences described in point 3 must be proven.

### Access to next level of education / training <sup>1</sup>

Access to the VKS level 4

### International agreements on recognition of qualifications <sup>1</sup>

### Legal basis

- Flemish Government decision on the implementation of the decree of 26 April 2019 on quality supervision for vocational qualification pathways based on a common quality framework (GKK)
- Decree of the Flemish Government on the implementation of the decree of 26 April 2019 on an integrated policy for the recognition of acquired competences (EVC)
- Ministerial decree of 28 February 2020 recognising the EVC standard cutter-out bender (= certificate of experience)

## 6. Officially recognised ways of acquiring the certificate

Description of vocational education and training	Percentage of total programme (%)	Duration (hours/weeks/months/years)
School / training centre	100%	160 hours
Dual learning	100%	Min. 50% workplace learning
Recognition of acquired competences	100%	16 hours

## 7. Additional information

### Entry requirements <sup>1</sup>

For the professional practice of 'Uitbener - uitsnijder', having the following certificates and/or meeting the following conditions is legally required:

- Duty to report disease or symptoms to food business operator as stipulated in Regulation (EC) No 853/2004 of 29 April 2004, Annex II, Chapter VIII 'Personal hygiene'

<sup>1</sup> If applicable.

More information (including a description of the national qualifications system)

<https://www.vdab.be/laat-je-ervaring-erkennen>

<https://europass-vlaanderen.be/certificaatsupplement/>

<https://vlaamsekwalificatiestructuur.be/wat-is-vks/kwalificatieniveaus/>

National Europass Centre

<http://europass-vlaanderen.be>

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<sup>1</sup> If applicable.