

1. Title of the certificate (NL)

Ervaringsbewijs: bakker (m/v)

In the original language

2. Translated title of the certificate

Certificate of professional competence: baker (m/f) (EN)

Titre de compétence professionnelle: boulanger(e) (h/f) (FR)

This translation has no legal status.

3. Profile of skills and competences

The occupational standard was developed and approved by the sectoral social partners.

The holder of the certificate of professional competence can:

work dough:

- weigh the quantity needed of the ingredients using an electric or mechanical balance accurate to within 1%;
- knead dough till the mass is homogenous;
- check the temperature of the worked dough;
- turn dough till homogenous;
- repair bad dough.

process dough:

- tour puff pastry on the counter;
- divide the dough into pieces;
- weigh the dough and read weight accurate to within 1%;
- shape pieces of dough into different models;
- place pieces of dough in baking tins, on baking sheets or conveyer;
- add extra ingredients;
- set the humidity rate of the fermentation cabinet between 60 and 80%;
- set the temperature of the fermentation cabinet between 24 and 34°C;
- visually check the rising process.

bake dough:

- set the oven temperature;
- set the baking time;
- carries out visual inspection of the influence of heat distribution over the product;
- read time and temperature;
- reset time and temperature in case of anomalies;
- take baked bread out of the tins immediately;
- allow the products to cool on a wire rack and in the room provided for that purpose.

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/C224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EG 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.

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prepare different types of cream:

- mix the ingredients in a container;
- mix the ingredients in the correct order;
- add binding agent;
- when pasteurizing cream, take into account temperature and time;
- when preserving cream, take into account temperature and time;
- whip cream;
- allow the cream to cool as soon as possible;
- keep cream in the refrigerator for later use.

prepare finishing products:

- cook clear and crystal free sugar syrup;
- check the temperature while heating fondant sugar dough;
- check shine and transparency of fondant sugar dough.

finish products:

- fill products with different types of cream;
- fill products;
- makes decorations by means of a flask or brush and/or places decorations;
- glaze with apricot jam;
- ice products;
- check weight of finished products;
- pack finished products according to regulations.

mind food safety:

- control packaging, smell, flavour, colour, temperature and durability limit of raw materials;
- measure and read temperature of raw materials that are stored in a refrigerated place;
- set the correct temperature for cooling the products;
- transfer raw materials to containers for immediate use and put them in the place provided for that purpose;
- label weighed raw materials and finished products for later use;
- place raw materials and finished products in the store room in accordance with hygiene regulations.

work hygienically:

- wear admitted clothing with closed neck that covers the legs, and wear fixed, closed front shoes;
- do not wear jewellery and watch;
- wash hands in accordance with hygiene regulations;
- clean work surfaces in accordance with hygiene regulations;
- clean used material in accordance with hygiene regulations;
- put waste in the dustbin and close it.

work safely:

- use machine security according to manufacturer's instructions;
- prevent cuts;
- prevent burns;
- prevent crushing of hands and fingers;
- store all material safely;
- tidy up in order to prevent falling, stumbling and slipping.

4. Range of sectors and occupations relevant to the holder of the certificate

The holder of the certificate of professional competence can work as a baker in the food industry, in bakeries and in the catering sector.

5. Official basis of the certificate

Name and status of the body awarding the certificate

Test centre recognized by the Flemish government

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

***Flemish Ministry of Employment and Social Economy
Koning Albert II laan 35 box 21
B-1030 Brussels***

Level of the certificate (national or international)	Grading scale / Minimum requirements
Flemish level RAC (Recognition of Acquired Competences)	All competences as described in point 3 must be proved.
International or European regulation	
Legal basis	
<ul style="list-style-type: none"> • Flemish Government Order of 23 September 2005 implementing the Decree of 30 April 20004 on obtaining a certificate of occupational competence • Ministerial Order of 20 July 2011 determining the standard for the title of baker (= certificate of occupational competence) 	

6. Officially recognized ways of acquiring the certificate		
Description of followed pathways	Percentage of total programme (%)	Duration (hours/weeks/months/years)
Recognition of Acquired Competences (RAC)	100	Max. 5 hours
Total duration of the assessment leading to the certificate		Max. 5 hours
Additional information		
<p>The assessment was developed according to the baker standard, as established and approved by employee and employer representatives from the sector. The assessment consists of an optional portfolio evaluation and the actual assessment by 2 evaluators according to the baker standard.</p>		
More information is available at:		
www.ervaringsbewijs.be		
Flemish overview of Europass Certificate supplements		
<p>You can download the Flemish Europass Certificate supplements in different languages and find a description of the national and regional systems for qualification at:</p>		
www.europass-vlaanderen.be/cs		