

1. Title of the certificate (NL)

Ervaringsbewijs: banketbakker (m/v)

In the original language

2. Translated title of the certificate

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

Titre de compétence professionnelle: pâtissier(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 pastries and batter:

- weigh the quantity needed of the ingredients using an electric or mechanical balance accurate to within 1%;
- prepare puff pastry;
- mix pastry till the substance is homogenous;
- beat the batter till homogenous;
- turn dough till homogenous;
- work batter by hand till homogenous;
- repair bad pastry and batter.

process pastries and batter:

- divide pastry and batter;
- weigh pastry and batter and reads weight 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.

bake pastry:

- set oven temperature according to product to be baked;
- set baking time according to product to be baked;
- carry 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 products out of the tins immediately;
- take baked pastries out of the tins according to type;
- allow the product 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 for the preparation;
- add binding agent;
- when pasteurizing cream, take into account the temperature and time;
- when preserving cream, take into account the 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:

- melt chocolate taking into account the temperature;
- do not add water when melting chocolate and do not put the receptacle on a direct heat source;
- temper chocolate;
- cook clear and crystal free sugar syrup;
- check the temperature while heating fondant sugar dough;
- check gloss and transparency of fondant sugar dough;
- make two- dimensional marzipan decorations.

finish products:

- fill products with different types of cream;
- fill products;
- make decorations by means of a flask or brush and/or place decorations;
- add drained fruit;
- glaze with apricot jam;
- ice products;
- cover the entire sponge;
- cover with straight edges;
- cut finished products using a knife or slicer;
- check weight of finished products;
- pack finished products.

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;
- 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 authorized 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 pastry 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 <i>Test centre recognized by the Flemish government</i>	Name and legal status of the national/regional authority providing accreditation/recognition of the certificate Flemish Ministry of Employment and Social Economy <i>Koning Albert II laan 35 box 21 B-1030 Brussels</i>
Level of the certificate (national or international) <i>Flemish level</i> <i>RAC (Recognition of Acquired Competences)</i>	Grading scale / Minimum requirements <i>All competences as described in point 3 must be proved.</i>
International or European regulation	
Legal basis <ul style="list-style-type: none"> • <i>Flemish Government Order of 23 September 2005 implementing the Decree of 30 April 20004 on obtaining a certificate of occupational competence</i> • <i>Ministerial Order of 20 July 2011 determining the standard for the title of pastry baker (= certificate of occupational competence)</i> 	

6. Officially recognized ways of acquiring the certificate		
Description of vocational education and training received	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 <i>The assessment was developed according to the pastry 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 pastry baker standard.</i>		
More information is available at: www.ervaringsbewijs.be		
Flemish overview of Europass Certificate supplements <i>You can download the Flemish Europass Certificate supplements in different languages and find a description of the national and regional systems for qualification at:</i> www.europass-vlaanderen.be/cs		