



CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE (EN)

Meat cutter

2. TRANSLATED TITLE OF THE CERTIFICATE (IS)

Kjötskurðarmaður, kjötskurður

This translation has no legal status

3. PROFILE OF KNOWLEDGE AND SKILLS

The holder

- Saws, chops and bones lamb, beef, horse meat and other meat produce according to approved standards and intended use by consumers
- adds spices, marinates and tenderises meat and prepares meat and meat casseroles for sale in meat counters
- assesses the condition and quality of the ingredients according to the information given on the package, checks the temperature and general quality and safety standards
- packages meat products for use by consumers and makes accurate descriptions of ingredients as stipulated by current laws and legislation on packaging and labelling of the respective products
- provides customers with good service and has good communication skills
- uses hand-held tools and has good skills for cutting, boning and trimming carcasses.
- cleans and disinfects the premises, equipment and tools according to required hygiene standards
- shows respect for the trade, the foodstuffs and how they are utilised. Shows responsibility towards sustainability and has adopted the ideology of sustainable use of slaughtering animals
- knows the specialised vocabulary of the trade and is able to express himself and give guidance on professional issues.

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

Meat cutters work on all types of processing and handling of meat as well as packaging and preparing meat for sale to consumers. They arrange displays in meat counters and serve customers. They work in meat processing plants, the meat counters of food stores and slaughterhouses.

(*) 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 on transparency is available at: www.cedefop.eu.int/transparency

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5. OFFICIAL BASIS OF THE CERTIFICATE

<p>Name and status of the body awarding the certificate An Icelandic upper secondary school operating on the basis of the Upper Secondary School Act and the National Curriculum for Upper Secondary Schools, issued by the Minister of Education, Science and Culture.</p>	<p>Name and position of governing body or region that looks after certifying or confirming the certificate The Ministry of Education, Science and Culture</p>
<p>Level of the certificate (national or international) Upper secondary school level Isced 3 Icelandic Qualifications Framework (ISQF) Level 2 – EQF Level 3</p>	<p>Grading scale / Pass requirements 1-10 Passing grade 5.</p>
<p>Examples of further educational opportunities Studies for a journeyman's certificate in meat processing, additional studies for matriculation</p>	<p>International agreements</p>
<p>Legal basis The Upper Secondary School Act no. 92/2008.</p>	

6. FRAMEWORK AND ORGANISATION OF TRAINING

<p>The average duration of the education and training programme is two and a half years, organised as follows: formal education for two school terms, or 36 weeks including examinations, and 80 weeks of on-the-job training.</p> <p>Entry requirements To have passed final exams of compulsory education</p> <p>Additional information Further information may be found on http://eng.menntamalaraduneyti.is</p> <p>National reference point The Ministry of Education, Science and Culture, http://eng.menntamalaraduneyti.is</p>
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