



CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE (EN)

Meat processor

2. TRANSLATED TITLE OF THE CERTIFICATE (IS)

Kjötiðnaðarmaður, kjötiðn

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 product according to approved standards and intended use by consumers
- is able to prepare food from different types of foodstuffs, incl. fish products. Meat products include sausage meat, sausages, pâté, blood puddings and toppings
- uses recognised methods to preserve food such as to salt, cook, smoke and pickle
- adds spices and marinates and tenderises meat and prepares meat and meat casseroles for sale in meat counters
- receives processed and unprocessed foodstuffs, compares and evaluates the condition and quality of the ingredients according to the information given on the package, checks the temperature and general quality standards and puts them into storage
- uses meat ingredients stipulated by law and regulations on health and healthy lifestyle to make different products. Is familiar with methods used to preserve food such as to cool, freeze, vacuum pack, salt, cook, smoke and pickle meat and sea food
- 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
- calculates the health and nutrition values of the most common produce and has a sound knowledge of food allergies and intolerances
- serves customers and advises them on how to handle foodstuffs, as well as give advice on cooking and the choice of side plates to serve with meat courses
- uses hand-held tools and has good skills for cutting, boning and trimming carcasses. Cleans and disinfects the premises and 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 and give guidance on professional issues.

4 RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

A meat processor prepares meat and meat casseroles ready for use by consumers. He is responsible for arranging displays in meat counters and serve customers. A meat processor works e.g. in meat processing factories, in shop's meat counters, in slaughterhouses and with the sales of food products. Authorised to work as meat processors are those who have earned a journeyman's certificate in meat processing issued by the Minister of Industry and Innovation.

(*) 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

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.	Name and position of governing body or region that looks after certifying or confirming the certificate The Ministry of Education, Science and Culture
Level of the certificate (national or international) Upper secondary school level Isced 3 Icelandic Qualifications Framework (ISQF) Level 3 – EQF Level 4	Grading scale / Pass requirements 1-10 Passing grade 5.
Examples of further educational opportunities Studies for master of crafts examination, additional studies for matriculation or technical studies	International agreements
Legal basis The Upper Secondary School Act no. 92/2008, regulation regarding journeyman's examination no. 698/2009. The Industrial Act no 42/1978 and regulations on Authorised Branches of Industry no 940/1999.	

6. FRAMEWORK AND ORGANISATION OF TRAINING

The average duration of the education and training programme is four years, organised as follows: formal education for three school terms, or 54 weeks including examinations, and 126 weeks of on-the-job training. The programme concludes with a journeyman's examination.

Entry requirements

To have passed final exams of compulsory education

Additional information

Further information may be found on <http://eng.menntamalaraduneyti.is>

National reference point

The Ministry of Education, Science and Culture, <http://eng.menntamalaraduneyti.is>