



# CERTIFICATE SUPPLEMENT (\*)



## 1. TITLE OF THE CERTIFICATE ( )

**Dairy technician, dairy technology**

## 2. TRANSLATED TITLE OF THE CERTIFICATE ( )

**Mjólkuriðn**

This translation has no legal status.

## 3. PROFILE OF KNOWLEDGE AND SKILLS

### The holder

- Is familiar with the qualities and effects of the main ingredients used in dairy technology, knows the correct handling of those and understands the possible dangers and environmental effects they may have
- Is familiar with and knows the correct application of all major machinery and tools that dairy processors use in their work, as well as their maintenance and care
- Is familiar with safety precautions in the workplace and arranges his or her work in such a way that the health and safety of self and others is not at risk
- Can receive milk at a dairy farm, evaluate its quality and supervise its placement into storage tanks
- Can operate machinery that homogenises, pasteurises, separates and skims milk
- Can process and skim milk, e.g. with different lactic acid bacteria, to manufacture buttermilk, yoghurt, Icelandic "skyr" and cheeses
- Can make butter from cream in a mechanised butter churn
- Can oversee the manufacturing of specialised products such as ice cream or ice milk, powdered milk and milk proteins
- Can oversee quality control of products and packaging, as well as the preparation and distribution of milk products
- Is familiar with the main machinery and software inherent in the work of dairy processors
- Can take part in research and innovation in product development and testing with relation to new products

(Documented by Gerður G. Óskarsdóttir (ed.). 1996. Job descriptions II, specific sectors in industry and service. Reykjavik: Institute of Social Sciences and Idnu Publishing, page 57).

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

Dairy technicians work on dairy farms, in dairy processing plants, or in other areas of the food industry. They process milk, manufacture milk products and conduct research and development. They may also work in confectionary factories or breweries. Authorised to work as dairy technicians are those that have earned a journeyman's certificate in dairy technology, issued by the Minister of Industry and Trade.

### (\*) 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](http://www.cedefop.eu.int/transparency)

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## 5. OFFICIAL BASIS OF THE CERTIFICATE

<b>Name and status of the body awarding the certificate</b> See description below in section 6.	<b>Name and position of governing body or region that looks after certifying or confirming the certificate</b> The Ministry of Education, Science and Culture
<b>Level of the certificate (national or international)</b> Upper secondary school level Isced 3	<b>Grading scale / Pass requirements</b> 1-10 Passing grade 5.
<b>Access to next level of education/training</b> Additional studies for matriculation or studies for a master examination	<b>International agreements</b>
<b>Legal basis</b> The Upper Secondary School Act no. 80/1996, regulation regarding journeyman's examination no. 525/2000 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 takes place in Dalum Tekniske Skole in Denmark for a total of 52 weeks, and 120 weeks of on-the-job-training. The programme concludes with a journeyman's examination.

### Entry requirements

Primary school graduation certificate

### 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/>