



CERTIFICATE SUPPLEMENT (*)



1. TITLE OF THE CERTIFICATE (EN)

Baker

2. TRANSLATED TITLE OF THE CERTIFICATE (IS)

Bakari, bakaraíðn

This translation has no legal status

3. PROFILE OF KNOWLEDGE AND SKILLS

The holder

- works on general and specific tasks related to baking, such as baking of bread and baguettes, cakes and tarts, pastry, deserts, sweets, decorations, production of convenience food and baking of biscuits
- makes up and follows recipes, is able to adapt them according to the volume to be produced and use the appropriate working method in each instance, such as kneading, beating or whipping the dough. Uses the right temperature and baking time
- receives processed and unprocessed foodstuffs, categorizes them 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
- has intensive knowledge on baking ingredients, knows how to make the best use of them and is able to calculate the shrinkage of bakery goods when baked
- is able to calculate the health and nutritional value of the main products made
- has good service attitude and promotes the products to consumers and customers
- works independently and establishes work procedures according to the nature of the work, prioritises tasks and prepares working areas. Makes lists of orders and tasks and descriptions of how to handle products and perform tasks as well as being involved with product development
- cleans and disinfects housing and equipment according to standard quality requirements and ensures the quality criteria of internal control in workplaces is adhered to
- adheres to safety rules that apply to internal control in bakeries, i.e. guideline limits for temperature and hygiene as well as the rules on traceability of goods and services as well as the handling of goods and services
- is aware of what causes work related accidents, makes use of safety equipment and adheres to the rules and regulations of safety in the workplace including the right physical exertion
- knows the specialized 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 baker makes bread and cakes as well as deserts and sweets and produces convenience food. He works in bakeries, patisseries, hotels and restaurants, as well as in biscuit and sweet factories. Authorised to work as bakers are those who have earned a journeyman's certificate in baking, issued by the Minister of Industries 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>