



1. TITLE OF THE CERTIFICATE (DE) (1)

**Gesellenprüfung im staatlich anerkannten Ausbildungsberuf
Konditor / Konditorin**

(1) in original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)(1)

journeyman's examination in the state-recognized training occupation Pastry cook

(1) This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

- Master the craft trade skills required for the production of pastry goods
- Apply hygiene measures, health and safety at work regulations and quality assurance measures
- Accord due consideration to nutritional physiology, economic and environmental aspects
- Produce fine pastries from genoise, sponge, Madeira, choux, marzipan, praline and gingerbread dough and from puff, short crust, yeast and gingerbread pastry
- Produce party, savoury, cheese-based and plain biscuits and special dietary pastry products
- Produce sugar products, sweet dishes and ice cream products
- Produce marzipan, chocolate, nougat products and pralines
- Design and create gateaux, showpieces and presentation forms of various pastry products
- Prepare small meals using fresh ingredients
- Possess basic business calculation skills
- Develop product proposals for special occasions
- Advise customers and sell products.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE (1)

Pastry cooks mainly work in craft trade companies such as pastry shops, pastry shops/cafés and bakeries. They are also frequently employed as patissiers in the hotel and restaurant trade, such as in major hotels and restaurants. The production development departments of companies in the pastry and bakery goods industry also provide a certain scope for employment.

(1) if applicable

(*) **Explanatory notes**

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.europass.cedefop.eu.int/transparency

5. OFFICIAL BASIS OF THE CERTIFICATE

<p>Name and status of the body awarding the certificate</p> <p>Chamber of Crafts and Trades</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>Chamber of Crafts and Trades</p>
<p>Level of the certificate (national or international)</p> <p>ISCED 3B German Qualifications Framework (DQR) level 4 (alignment is preliminary pursuant to "German Qualifications Framework for Lifelong Learning" - German EQF - Referencing report of 15 November 2012). Published by: Federal Ministry of Education and Research (BMBF), Berlin and Bonn; Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany (Conference of the Ministers of Education and Cultural Affairs - KMK), Berlin)</p>	<p>Grading scale / Pass requirements</p> <p>100-92 points = 1 = excellent 91 - 81 points = 2 = good 80 - 67 points = 3 = average 66 - 50 points = 4 = pass 49 - 30 points = 5 = poor 29 - 0 points = 6 = fail</p> <p>A total of at least 50 grade points are required to pass the examination.</p>
<p>Access to next level of education / training</p> <p>Master pastry cook, master baker, certified industrial foreman in foodstuffs, certified industrial foreman in confectionary goods</p>	<p>International agreements</p> <p>In the field of vocational training, joint declarations on the comparability of qualifications obtained in the respective vocational training systems have been signed on the basis of bilateral agreements concluded between Germany and France and between Germany and Austria.</p>
<p>Legal basis Ordinance on Initial Vocational Education and Training in the Occupation of Pastry cook of 06/03/2003 (Federal Law Gazette, Part I, p 790) Resolution of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany, KMK, of 21.03.2003), (Federal Gazette, No 192a of 15.10.2003)</p>	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

<p>Final examination administered by the competent body:</p> <ol style="list-style-type: none"> 1. after completion of dual training in a company and at part-time vocational school (normal procedure) 2. after retraining in a recognized training occupation 3. as an external examination for working people without formal vocational qualifications or persons who have been trained at full-time vocational schools or other vocational training institutions
<p>Additional information</p> <p>Entry requirements: Entry requirements are not governed by legislation; as a rule, young people are admitted after completing (nine or ten years of) general education.</p> <p>Duration of training: 3 years.</p> <p>Training in the "dual system": Teaching of the knowledge, skills and competences needed for an occupation is based on the typical requirements of work and business processes and prepares the trainees for a specific job. The training is provided in a company and at part-time vocational school: In the company, the trainees acquire practical skills in a real working environment. On one or two days per week, the trainees attend part-time vocational school, where they are taught general and vocational knowledge related to their training occupation.</p> <p>More information is available at: www.berufenet.arbeitsagentur.de</p> <p>National Europass Centre www.europass-info.de</p>