

# Certificate Supplement

## 1. Legally protected title of the qualification

Lebensmitteltechnologin / Lebensmitteltechnologe FZ

## 2. Translated title of the qualification

**Food Technologist**  
**Diploma of Vocational Education and Training**

## 3. Profile of skills and competences

Holders of this qualification:

- accept raw material and intermediate product deliveries in a professional manner, check and store these deliveries according to company guidelines, distribute them internally using their company's machines and equipment, and prepare these deliveries for further processing
- independently produce high-quality foodstuffs according to company guidelines and legal regulations, while applying their scientific knowledge and managing and checking the production process
- independently manage and check filling and packaging processes to ensure a high product quality
- possess a good command of the technologies involved in their work, professionally produce and package products and diligently meet all relevant quality standards
- consistently show exemplary behaviour in matters concerning quality, hygiene, food safety, occupational safety, health and environmental protection, the sustainable use of resources, and machine and equipment maintenance. They diligently and independently follow legal regulations and company guidelines.

## 4. Range of occupations accessible to the holder of the qualification

Holders of this qualification work in industrial companies of all sizes and independently produce foodstuff and/or beverages.

They work in various areas according to their specialism. The following are areas in which holders of this qualification may specialise:

- baked goods
- beer
- convenience food
- meat products
- beverages
- chocolate
- dry goods
- sugar confectionary



## 5. Official basis of the qualification

### Name and status of the national authority responsible for issuing the qualification:

- Amt für Berufsbildung und Berufsberatung ABB, Postplatz 2, 9494 Schaan, Liechtenstein  
[www.abb.llv.li](http://www.abb.llv.li); phone: +423 236 72 00; mail: info.abb@llv.li

### Level of the qualification (national or international):

- National Qualifications Framework for the VPET system: Level 4
- European Qualifications Framework: Level 4

### Grading scale/Pass requirements:

- 6 = very good
- 5 = good
- 4 = satisfactory
- 3 = unsatisfactory
- 2 = poor
- 1 = unusable

Minimum passing grade: 4

### Legal basis of the qualification:

- Verordnung vom 19. Februar 2015 über die berufliche Grundbildung Lebensmitteltechnologin/Lebensmitteltechnologe mit Fähigkeitszeugnis (FZ)
- Verordnung über den Nationalen Qualifikationsrahmen für Abschlüsse der Berufsbildung vom 27. August 2014 (RS 412.105.1)

## 6. Officially recognised ways of acquiring the qualification

Training for the VET Diploma Food Technologist lasts 3 years. Training content is usually distributed across two different learning locations: classroom instruction at a vocational school and apprenticeship training at a host company. However, depending on the VET programme, learners will also attend branch courses at a branch training centre. Professional competences required for the given occupation are decided by the sponsor of the VET programme.

- Host companies provide learners with practical skills associated with the occupation. Learners usually work an average of 3 3/4 day(s) per week.
- Vocational schools provide classroom instruction in vocational subjects and subjects falling under the category of language, communication and society (LCS). Learners usually attend classes an average of 1 1/4 day(s) per week; total number of lessons: 1320.
- Branch training centres provide learners with additional skills that are intended to complement classroom instruction and apprenticeship training, total duration of branch courses: 5-10 days.

The qualification procedure and final examination includes the following:

- Practical project covering 16-32 hours



- (Written and/or verbal) testing of knowledge gained from vocational instruction covering 3 hours
- LCS

The calculation of the overall grade takes into account the grades obtained for individual areas of competence and the grades obtained from classroom instruction at the vocational school.

Other equivalent qualification procedures are possible.

**National referencing body:**

AIBA

This certificate supplement draws its legal basis in Article 4 paragraph 1 of the Ordinance of 27 August 2014 on the National Qualifications Framework for Vocational and Professional Qualifications (NQF-VPQ-O, SR 412.105.1). This certificate supplement follows the model recommended by the European Parliament and Council (Decision No. 2241/2004/EC). The purpose of the certificate supplement is to provide sufficient data to improve the international transparency and fair professional recognition of qualifications (diplomas, certificates etc.). It describes the nature, level, context, content and type of training and education pursued and successfully completed by the individual named on the original qualification to which this supplement is appended. The certificate supplement is free from value, judgements, equivalence statements or recommendations on recognition.

Additional information can be found at: [www.nqfl.li](http://www.nqfl.li)

