

Certificate Supplement

1. Legally protected title of the qualification

Bäckerin-Konditorin-Confiseurin/Bäcker-Konditor-Confiseur mit Fähigkeitszeugnis (FZ)

2. Translated title of the qualification

Baker-Pâtissier-Confectioner,
Diploma of Vocational Education and Training Specialism Bakery-Pastry Shop or Pastry
Shop-Confectionary

3. Profile of skills and competences

Holders of this qualification produce doughs, batter, ice cream, creams, fillings as semi-finished goods, rolls and laminated products, Viennoiseries and fried goods, snacks and catering goods, flaky pastries, pies, cakes, tarts, honey cakes, creamy desserts and ice cream, pastries and cookies, confectionery and petits fours.

In the specialism Bakery-Pastry Shop, they also produce doughs as semi-finished goods, normal bread, special bread/hard rolls, sour breads as well as fancy and decorative products.

In the specialism Bakery-Pastry Shop-Confectionary, they also produce basic batter as semi-finished goods, pralines/chocolate specialties, sugar specialties, couverture items as well as fancy and decorative products.

Holders of this qualification work under tight deadlines with precision and taking the necessary precautions to ensure safety. It is important that products reach the shop punctually so that they can be sold fresh. Holders of this qualification think and act in a cost-effective and environmentally friendly manner. They carry out their assignments systematically and independently. They are used to working in a team and are open-minded about innovation. They adhere to standards intended to ensure occupational safety, occupational health and environmental protection.

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

Holders of this qualification process and refine raw ingredients and semi-finished goods to transform them into high-quality bakery, confectionery or patisserie goods that are ready for consumption. Through various techniques, devices, machines and equipment, they work cost-effectively and make efficient use of resources. They calculate sales and inventory and ensure that all supplies and goods are properly stored, managed and prepared.

Holders of this qualification conscientiously adhere to standards intended to ensure hygiene, occupational safety, occupational health and environmental protection. They cater to the needs of customers and in so doing strive for high quality and reliability in their work.

Holders of this qualification work in the bakery-confectionery or confectionery-pastry Shop business as well as in production lines of bakery and sweets industries.



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
Postadresse: Postfach 684, 9490 Vaduz, Liechtenstein
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 21. Juni 2011 über die berufliche Grundbildung Bäckerin-Konditorin-Confiseurin/Bäcker-Konditor-Confiseur 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 Baker-Pâtissier-Confectioner, VET Diploma 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 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 day(s) per week; total number of lessons: 1080.
- Branch training centres provide learners with additional skills that are intended to complement classroom instruction and apprenticeship training, total duration of branch courses: 10 days.

The qualification procedure and final examination includes the following:



- Practical project covering 12 hours
- (Written and/or verbal) testing of knowledge gained from vocational instruction covering 6 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

