



CERTIFICATE SUPPLEMENT (*)



SWEDEN

1. CERTIFICATE TITLE

Yrkeshögskoleexamen

Mathantverk; bagare, bär-, frukt- och grönsaksförädlare, charkuterist och mejerist

2. TRANSLATION OF CERTIFICATE TITLE

Higher Vocational Education Diploma

Artisan Food: bakers, berries, fruit and vegetable processors, charcutier and cheesemaker

This translation has no legal status.

3. SKILLS AND KNOWLEDGE PROFILE

The holder of this document has

- Knowledge of production and processing in one of the following selected areas of expertise: bakery, dairy, meat or berries, fruits and vegetables
- Knowledge of how artisan food making creates unique products that are rich in flavour, high quality and clear in identity.
- Knowledge of how dexterity and knowledge are the hallmarks of artisan food throughout the production chain.
- Knowledge of the methods used to produce artisan food and the conditions of this process.
- Knowledge that enables the production of safe food.
- Knowledge of food processing premises, marketing and selling of artisan food and products that can be traced back to their source.
- Skills to develop food working proficiency and implement theoretical knowledge into practice.
- Skills to practice different methods, how to handle raw materials and utilise tools and machines.
- Skills to design processing premises, marketing and sales of artisan food.
- Skills in creative thinking and finding innovative solutions.
- Competence to highlight how artisan food is a tradition that develops methods and creates innovative products.
- Competence to apply the acquired knowledge and skills when working for an artisan food company or starting a company.
- Competence to determine the quality of raw materials and how to process them.
- Competence that taste good and are of the highest quality.
- Competence to plan, approve and design practical premises and select equipment.
- Competence to work with artisan food, both in cooperation with others and independently.

4. PROFESSIONS AVAILABLE FOR THE HOLDER OF THE CERTIFICATE

Artisan Food Worker, Artisan Food Producer and Restaurant and Tourism Worker

5. OFFICIAL STATUS OF THE CERTIFICATE

Name and address of the awarding institution	Name and address of the public authority issuing awarding entitlement to education providers
	The Swedish National Agency for Higher Vocational Education Box 145, 721 05 Västerås Sweden www.myh.se
Diploma level (national or international designation)	Grading scale
SEQF/EQF:	Fail (Icke godkänt - IG) Pass (Godkänt - G) Pass with Distinction (Väl godkänt - VG)

6. OFFICIALLY RECOGNISED MANNER OF OBTAINING THE DIPLOMA

Description of vocational education and training received	Per cent of whole programme (%)	Length (weeks)
• College/education centre		weeks
• Placement – Learning in a work environment		weeks
Total teaching/study duration resulting in diploma		weeks
Further information		
The Higher Vocational Education Diploma requires a minimum of a Pass (Godkänt) in all courses. Five HVE credits correspond to one week of full-time studies.		
A Higher Vocational Education Diploma is awarded if the study programme comprises a minimum of 200 Higher Vocational Education credits (HVE credits).		
An Advanced Higher Vocational Education Diploma is awarded if the study programme comprises a minimum of 400 HVE credits, at least one quarter of programme time is spent on student placement, and the student has completed an independent project.		
Entry requirement is successful completion of upper secondary education.		
For more information on higher vocational education, please visit the website of the Swedish National Agency for Higher Vocational Education: www.myh.se		

(*) Explanatory notes

This document is intended to provide additional information about the specified diploma and has no legal status in itself. It is based on Council Resolution 93/C No. 49/01 of 3 December 1992 on the transparency and clarity of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency and clarity of vocational education certificates, and the European Parliament and Council Recommendation 2001/613/EC of 10 July 2001 on mobility within the Union of students, persons undergoing vocational training, volunteers, teachers and educators.

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