

1. TITLE OF THE CERTIFICATE (CZ)⁽¹⁾

**Vysvědčení o maturitní zkoušce z oboru vzdělání:
29-41-L/51 Technologie potravin (denní studium)**

⁽¹⁾ In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE⁽²⁾

**Maturita Certificate in:
29-41-L/51 Food Technology (full-time study)**

⁽²⁾ This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

General competences:

- be familiar with various methods of learning, use sources of information well, show functional literacy;
- understand assignments or identify the cores of problems, exert variable solutions, work both independently and within a team;
- communicate in one foreign language at the level of at least B1 of the Common European Framework of Reference for Languages;
- cope with changing socio-economic conditions, be financially literate;
- be aware of the labour market mechanisms, and of the employee-employer relationships, act on career decisions responsibly, understand the significance of lifelong learning;
- use basic mathematics and the basic principles of physics and chemistry when needed in daily situations;
- work with the means of information and communication technologies, exploit adequate sources of information, handle information effectively;
- act in an environmentally-conscious manner and in compliance with strategies for sustainability;
- support values of local, national, European and world cultures, recognize the value of life;
- exert fundamentals of health protection, occupational safety, and fire prevention and safety;
- exert norms and prescriptions in the field.

Vocational competences:

- know the principles of technological processing of ingredients for food products, master the technological procedures of food production, apply knowledge about processed ingredients and additives;
- handle independently all production and auxiliary procedures related to relevant food operation and manage a certain production section;
- operate machines and machinery equipment of relevant food operation;
- observe hygienic and safety standards and technological procedures and ensure the sanitation of food operation;
- manage optimally all starting materials and products with the option of further use of intermediates and waste products;
- set and assess quality indicators of ingredients, semi-products, and finished products during the entire technological process and rectify the mistake;
- solve technological problems, including defects in machines and equipment for food production, packing, and labelling;
- keep prescribed operation records of food production as well as technical and laboratory documentation;
- prepare technological calculations and statistical assessments of relevant food production;
- understand economy, business, logistics and marketing.



4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

The graduate is employed as food technologist in the field of food production when working in operating laboratories, on quality control, durability and safety of food, the creation of critical points of the food service including the provision of sanitation schedule, work safety and hygiene measures. He/she can also professionally assess changes in technology in terms of production facilities.
Examples of possible jobs: technologist, shift supervisor, head of operating centers, in the purchase of raw and auxiliary materials, marketing and sales of raw materials and food products, in food marketing

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate Střední průmyslová škola potravinářství a služeb Pardubice náměstí Republiky 116 Pardubice 530 02 CZ public school		Name and status of the national/regional authority providing accreditation/recognition of the certificate Ministry of Education, Youth and Sports Karmelitská 7 118 12 Praha 1 Czech Republic	
Level of the certificate (national or international) Upper secondary education completed by the Maturita examination ISCED 354, EQF 4	Grading scale		
	Result in the general section – success rate in % Czech language and literature, foreign language: more than 87 % to 100 % excellent - 1 more than 73 % to 87 % commendable - 2 more than 58 % to 73 % good - 3 44 % to 58 % sufficient - 4 0 % and less than 44 % insufficient - 5 Mathematics and Advanced Mathematics: more than 85 % to 100 % excellent - 1 more than 67 % to 85 % commendable - 2 more than 49 % to 67 % good - 3 33 % to 49 % sufficient - 4 0 % and less than 33 % insufficient - 5	Pass requirements 1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) Overall assessment: Prospěl s vyznamenáním: Pass with Honours (the average mark is ≤ 1,5) Prospěl: Pass (an examination mark is not worse than 4) Neprospěl: Fail (the examination mark in one or more subjects is 5)	
Access to next level of education / training ISCED 655/645/746, EQF 6 and EQF 7 (EQF7 only for Long first degree programmes at Master's)	International agreements		
Legal basis Law No. 561/2004 on Pre-school, Basic, Secondary, Post-secondary and Other Education (School Act) as amended by later regulations Ss. 22 and 24 of the Decree No. 177/2009 Coll., on Detailed Conditions for Completing Education by the School-leaving Examination in Secondary Schools, as amended.			

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Description of vocational education and training received	Percentage of total programme	Duration
<ul style="list-style-type: none"> • School- / training centre-based 	The ratio between theoretical education and practical training is defined by education providers themselves with regard to the respective educational programme and the employers' needs.	
<ul style="list-style-type: none"> • Workplace-based 		
<ul style="list-style-type: none"> • Accredited prior learning 		
Total duration of the education / training leading to the certificate		2 years / 2 048 lessons
Entry requirements Upper secondary education completed by the final examination – Apprenticeship Certificate (ISCED 353, EQF 3)		
Additional information More information (including a description of the national qualifications system) available at: EQF , EURYDICE , NPI		
National Pedagogical Institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1		  stamp and signature Done at Prague for the school year 2025/2026

(*) Explanatory note

The Certificate supplement provides additional information about the certificate and does not have any legal status in itself. Its format is based on the Decision (EU) 2018/646 of the European Parliament and of the Council of 18 April 2018 on a common framework for the provision of better services for skills and qualifications (Europass) and repealing Decision No 2241/2004/EC.

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