

1. TITLE OF THE CERTIFICATE (CZ)<sup>(1)</sup>

**Vysvědčení o maturitní zkoušce z oboru vzdělání:  
29-42-M/01 Analýza potravin (denní studium)**

<sup>(1)</sup> In the original language

2. TRANSLATED TITLE OF THE CERTIFICATE<sup>(2)</sup>

**Maturita Certificate in:  
29-42-M/01 Food Analysis (full-time study)**

<sup>(2)</sup> 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, procedures and use of classical and modern laboratory methods and sensory analysis from the food industry, choose a suitable analytical method;
- know the principles of the technological processing of raw materials into food products;
- organize, plan and eventually manage the quality control system of technological processes and food products;
- ensure compliance with technological standards and a system of quality control and food safety requirements; use the new control laboratory methods with regards to national and international standardization;
- take and process samples for analysis according to the technological procedure;
- carry out a complete laboratory and sensory analysis of the samples and a control analysis of the production operations in compliance with the valid regulations, write out a protocol, assess the results of the analyses, propose appropriate measures;
- use and operate laboratory equipment in the relevant labs, including their maintenance;
- ensure compliance in the areas of personal hygiene and sanitation of work environment, in the areas of occupational safety and health at work and fire prevention in the laboratory and food service;
- keep the documentation and records in the laboratory.

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

The graduate is employed in the field of food industry in work activities associated with the production and control of foodstuffs. He/she is employed mainly as a laboratory technician who performs and ensures quality control of food and raw materials in manufacturing plants, operational and research laboratories, e.g. in state laboratories for food quality inspections, in private accredited laboratories, He/she is employed in other related industries specialized in the implementation of chemical, physico-chemical, biological and biochemical analyzes, e.g. in the areas of environment such as water treatment and wastewater treatment, institutions for environmental protection specialized on the control and care for the environment.



The graduate can be employed also in the production operations of food factories in the area of purchasing raw materials and auxiliary substances, sales and distribution of raw materials and products, in trade companies in the area of food marketing.

Examples of possible jobs: technician for quality control and hygiene in food and feed industry, technician for quality management system and hygiene in food and feed industry, eventually technologist in the food and feed industry or business agent, buyer of raw materials, sales staff.

## 5. OFFICIAL BASIS OF THE CERTIFICATE

<b>Name and status of the body awarding the certificate</b> Střední průmyslová škola potravinářství a služeb Pardubice náměstí Republiky 116 Pardubice 530 02 CZ public school		<b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b> Ministry of Education, Youth and Sports Karmelitská 7 118 12 Praha 1 Czech Republic	
<b>Level of the certificate (national or international)</b>  Upper secondary education completed by the Maturita examination <b>ISCED 354, EQF 4</b>	<b>Grading scale</b>		
	<b>Result in the general section – success rate in % Czech language and literature, foreign language:</b> 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 <b>Mathematics and Advanced Mathematics:</b> 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	<b>Pass requirements</b> 1 excellent (výborný) 2 very good (chvalitebný) 3 good (dobrý) 4 satisfactory (dostatečný) 5 fail (nedostatečný) <b>Overall assessment:</b> 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)	
<b>Access to next level of education / training</b> ISCED 655/645/746, EQF 6 and EQF 7 (EQF7 only for Long first degree programmes at Master's)		<b>International agreements</b>	
<b>Legal basis</b> 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"> <li>• School- / training centre-based</li> <li>• Workplace-based</li> <li>• Accredited prior learning</li> </ul>	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.	
Total duration of the education / training leading to the certificate		<b>4 years / 4 096 lessons</b>
<b>Entry requirements</b> Completed compulsory school education		
<b>Additional information</b> More information (including a description of the national qualifications system) available at: <a href="#">EQF</a> , <a href="#">EURYDICE</a> , <a href="#">NPI</a>		
<b>National Pedagogical Institute of the Czech Republic – National Europass Centre Czech Republic, Senovážné nám. 872/25, 110 00 Praha 1</b>		  <p style="text-align: center;">stamp and signature  <b>Done at Prague for the school year 2024/2025</b></p>

**(\*) 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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