

1. Title of the certificate (TR)
Pastacı Mesleki Yeterlilik Belgesi (Seviye 4)
⁽¹⁾ In the original language

2. Translated title of the certificate (EN)
Pastry Cook VQA Vocational Qualification Certificate (Level 4)
⁽¹⁾ If applicable. This translation has no legal status.

3. Profile of skills and competences		
A typical holder of the certificate is able to:		
UNIT CODE	TYPE	UNITS
13UY0183-4/A1	MANDATORY	Occupational Health and Safety and Environmental Protection <ul style="list-style-type: none"> • Takes OHS precautions at working environment and during assignment. • Takes environmental protection measures at working environment and during work.
13UY0183-4/A2	MANDATORY	Work Organization and Professional Development <ul style="list-style-type: none"> • Organizes business processes and team. • Maintains the tools, devices and equipment. • Arranges the supply and stock applications of materials used at production and service of the pastry, dessert. • Prepares standard menu and recipe. • Constitutes budgetary data for production processes of pastry and dessert. • Arranges the presentation and service operations of the products. • Defines the need for professional development.
13UY0183-4/A3	MANDATORY	Hygiene, Food Safety and Quality <ul style="list-style-type: none"> • Carries out personal hygiene and health applications in business processes. • Defines food safety concepts, risks and hazards during pastry, dessert and other dough products preparation processes. • Conducts hygiene and sanitation applications related to product, food materials, utensils, equipment and production areas at the production processes of pastry, dessert and other dough products. • Supports the improvement of productivity and quality in business processes.
13UY0183-4/B1	OPTIONAL	Making and Serving Dough Varieties, Sweet/Salty Dough Products <ul style="list-style-type: none"> • Recognizes the materials used at making dough and dough products. • Prepares dough varieties. • Performs preparation and serving of sweet/salty dough products from dough varieties.
13UY0183-4/B2	OPTIONAL	Making and Serving Milky, Chocolatey Dessert and Making Ice Cream <ul style="list-style-type: none"> • Prepares milky and chocolatey dessert varieties. • Prepares ice cream.
13UY0183-4/B3	OPTIONAL	Sauce Making, Making Fruity, Grain Dessert and Serving <ul style="list-style-type: none"> • Explains sauces and syrups used in pastry and dessert making. • Prepares grain dessert varieties. • Prepares fruity dessert varieties.
13UY0183-4/B4	OPTIONAL	Making Cake and Serving <ul style="list-style-type: none"> • Prepares cake. • Decorates the cake in accordance with the type and technique and prepares for serving.
13UY0183-4/B5	OPTIONAL	Making Baklava and Varieties <ul style="list-style-type: none"> • Prepares filo pastry for baklava. • Arranges the baklava tray. • Bakes the baklava and prepares for serving. • Makes other baklava variety desserts.

4. Range of occupations accessible to the holder of the certificate (1)
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⁽¹⁾ If applicable

⁽¹⁾ Explanatory note
This document is designed to provide additional information about the specified certificate and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers.
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5. Official basis of the certificate	
<p>Name and status of the body awarding the certificate Pastry Cook (Level 4) Vocational Qualification Certificate, is awarded by Authorised Certification Bodies authorised by Vocational Qualification Authority. The list of Authorised Bodies available at: http://www.myk.gov.tr/ybk</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate Vocational Qualification Authority (Mesleki Yeterlilik Kurumu) Ziyabey Caddesi 1420. Sokak No:12 Balgat Çankaya/ANKARA TURKIYE www.myk.gov.tr</p>
<p>Level of the certificate (national or international) ISCO 08: 7512 (Bakers, Pastry Cooks and Candy Manufacturers) and Level 4- Turkish Qualifications Framework Detailed information on Turkish Qualifications Framework available at: http://www.tyc.gov.tr</p>	<p>Grading scale / Pass requirements It is required that the candidate must be successful at all of the units in at least one of the alternatives below for obtaining Pastry Cook (Level 4) Vocational Qualification Certificate. Alternative 1: A1, A2, A3 and B1, B2, B3, B4 Alternative 2: A1, A2, A3 and B1 Alternative 3: A1, A2, A3 and B2 Alternative 4: A1, A2, A3 and B5 Alternative 5: A1, A2, A3 and B1, B2, B3, B4, B5</p>
<p>Access to next level of education/training -</p>	<p>International agreements -</p>
<p>Legal basis Vocational Qualification Authority Law No. 5544</p>	
6. Officially recognised ways of acquiring the certificate	
<p>This document is prepared for candidates applying to authorised certification bodies, in the case of meeting the performance criteria after theoretical and applied assessments are made and each required unit for obtaining the qualification is successfully completed.</p> <p>The performance criteria and assessment rates may be different for each qualification.</p> <p>Entry requirements There is not an entry requirement for this national qualification.</p> <p>Information 13UY0183-4- 25.12.2013 Rev. No:00</p> <p>Additional information It is an equitable, transparent and confidential system including rules and activities regarding the development and application of technical and vocational education standards and qualifications, and accreditation, authorisation, audit, assessment, certification related to them, based on national and international occupational standards. The levels of VQA Vocational Qualification Certificates in relation to Turkish Qualifications Framework are defined as a result of comparing the learning outcomes of the related national qualification to TQF level descriptors. TQF level descriptors, defining the minimum learning outcomes required for the qualifications levelled according to TQF, are available at http://www.tyc.gov.tr/st. Since TQF is referenced to European Qualifications Framework (EQF), eight TQF levels correspond to eight EQF levels. Level 4 qualifications for which this certificate herein is issued are defined as "Employee exercises self-management for the work or study activities that are usually predictable, but are subject to change; supervises the routine work of others, taking some responsibility for the evaluation and improvement of work or study activities."</p> <p>More information (including a description of the national qualifications system) available at: Vocational Qualifications Authority www.myk.gov.tr www.tyc.gov.tr</p> <p>Europass www.europass.gov.tr https://europass.cedefop.europa.eu/</p>	

