

1. TITLE OF THE CERTIFICATE (DE) ⁽¹⁾
Reife- und Diplomprüfungszeugnis der Höheren Lehranstalt für Lebensmitteltechnologie – Getreide- und Biotechnologie
⁽¹⁾ in original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN) ⁽²⁾
School Leaving Certificate and Diploma Certificate of the Higher Federal Technical College of Food Technology – Grain technology and Biotechnology
⁽²⁾ This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES
<p>A typical holder of the certificate is able to carry out typical engineering activities in the fields of food technology, grain and biotechnology. Communicate about technical and economic matters orally and in writing in the English language. Apply typical engineering principles in the fields of:</p> <ul style="list-style-type: none"> • crop plants and other raw materials • manufacturing of foodstuffs and bio-technological products • forms of nutrition/dietetics and types of diets, as well as their physiological effects • bio-technological methods used in food production, the pharmaceutical industry and in environmental technology, laboratory methods and operating principles applied for analysis, simulations and synthesis • measurement, testing and analytical processes used in chemistry, in microbiology, in molecular biology and in genetic engineering • hygiene of foodstuffs and industrial hygiene, HACCP concept • pest control, thereby considering toxicological and ecological aspects, as well as explosion protection • specification of foodstuffs and biotechnological products according to legal requirements • planning, execution and operation of production processes and production facilities in the foodstuff, grain and biotechnological sectors • measuring technology, open and closed loop control <p>Apply typical engineering principles in the following economic areas:</p> <ul style="list-style-type: none"> • marketing and sales • quality management and product management according to specific standards • accounting, balancing, cost accounting, financing and investment, commercial and tax law • human resources and staff management, negotiation techniques, contract design/drafting <p>Prepare to contribute their personal and social competences in the fields of:</p> <ul style="list-style-type: none"> • interdisciplinary work and activities in management, as well as • their problem-solving skills, capacity for team work, creativity, entrepreneurial thinking and acting, customer-orientation.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE ⁽³⁾
<p>Range of occupations:</p> <p>Technical expert in food technology, grain and biotechnology, technical expert or employee in production, research and development, as well as in purchase and sales, for food-producing companies, biotechnological, pharmaceutical and environmental enterprises. Experts for the operation and the maintenance of production facilities, for production planning and for production control, as well as for the optimisation of industrial processes and the acceptance of raw materials. Product manager and industrial engineer. Execution of analyses, monitoring of testing facilities, maintenance of laboratory equipment, active work in quality management, quality assurance and in validation, as well as in the realisation of hygiene standards (HACCP).</p> <p>Pursuit of regulated professions on a self-employed basis (www.gewerbeordnung.at)</p>

⁽³⁾ if applicable
<p>(*) 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 2001/614/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. More information on transparency is available at: http://europass.cedefop.eu.int/ or http://www.europass.at</p>

5. OFFICIAL BASIS OF THE CERTIFICATE	
Name and status of the body awarding the certificate Educational institution recognized by the State of Austria, for address see certificate	Name and status of the national/regional authority providing accreditation/recognition of the certificate Federal Ministry of Education
Level of the certificate (national or international) EQF/NQF 5 ISCED 55	Grading scale / Pass requirements 1 = excellent (excellent performance) 2 = good (good performance throughout) 3 = satisfactory (balanced performance) 4 = sufficient (performance meeting minimum pass levels) 5 = not sufficient (performance not meeting minimum pass levels) In addition, the overall performance at the final exam is rated as follows: Pass with distinction, Good pass, Pass, Fail
Access to next level of education/training In accordance with the School Organisation Act (Schulorganisationsgesetz), Federal Law Gazette no. 242/1962 as amended, this certificate entitles holders to attend a university, a post-secondary VET course (Kolleg), and a post-secondary VET college (Akademie); in accordance with the Act on Fachhochschule Study Programmes (Bundesgesetz über Fachhochschul-Studiengänge), Federal Law Gazette no. 340/1993 as amended, to attend a Fachhochschule study programme; and in accordance with the 2005 Higher Education Act (Hochschulgesetz), Federal Law Gazette I no. 30/2006 as amended, to attend a university college of teacher education (Pädagogische Hochschule).	International agreements <ul style="list-style-type: none"> • European Convention on the Equivalence of Diplomas leading to Admission to Universities, Federal Law Gazette no. 44/1957 • Convention on the Recognition of Qualifications concerning Higher Education in the European Region, Chapter IV, Federal Law Gazette III no. 71/1999 • Training completed with this certificate is a regulated education and training programme in accordance with Article 11, point (c) (ii) of Directive 2005/36/EC on the recognition of professional qualifications, as last amended by Directive 2013/55/EU. The level of training corresponds to point (c) of Article 11 of the Directive.
Legal basis National curriculum, Federal Law Gazette II no. 262/2015 current version Examination specification BMHS (concerning the final exams in vocational schools and colleges), Federal Law Gazette II no. 177/2012 current version	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE
1. Training and education as defined by the National Curriculum for Secondary Colleges of Food Technology 2. External certification as defined in Federal Law Gazette II no. 362/1979 current version
Additional information
Entry requirements: successful completion of school year 8; if necessary entrance examination
Duration of Education: 5 years
Duration of compulsory work placement: totally 8 weeks
Educational objectives: Intensive five-year initial training programme in occupation-related practice and occupation-related theory, as well as in general education subjects, technical-scientific and business-related subjects. Independent use of thinking methods as well as attitudes towards work and decision-making which qualify graduates to immediately exercise professions at executive level in the engineering, arts and crafts sector in industry and trade as well as to take up higher studies. Use of personal and social competences in the way they are required for modern forms of work and communication – including in multicultural teams. Modern frames of mind and attitudes to work such as a cosmopolitan approach, creativity and innovation capacity.
Subjects include: see List of Subjects in the Reifeprüfung-Certificate and VET-Diploma
More information (including a description of the national qualification system) is available at: http://www.certificate.at or at http://www.edusystem.at or at https://www.bmbwf.gv.at
National Reference Point: info@zeugnisinfo.at National Europass Center: info@europass-info.at