

1. TITLE OF THE CERTIFICATE (DE) ⁽¹⁾**Lehrabschlussprüfungszeugnis Fleischverarbeitung**⁽¹⁾ in original language**2. TRANSLATED TITLE OF THE CERTIFICATE (EN) ⁽²⁾****Certificate of Apprenticeship “Meat Processing” (f/m)**⁽²⁾ This translation has no legal status.**3. PROFILE OF SKILLS AND COMPETENCES****Specialist areas of competence:****Production of meat and meat products**

The specialist in meat processing prepares various cuts of meat for sale and processes them according to industry-specific recipes into meat products such as cured products, sausages (e.g. cooked, fried and boiled sausages, ham), tinned meat and ready-to-cook meat dishes.

When processing meat, he/she expertly cuts carcasses and meat from various types of livestock such as cattle, pigs, sheep and game. He/she checks the industry-specific requirements for quality and freshness according to internal criteria, taking into account the changes in the meat after slaughter. The specialist then prepares ingredients such as different types of meat, salts, sugar and spices for processing. According to the recipe, he/she makes the corresponding calculations, such as determining the raw material consumption, the fat and salt content, the cooking and maturing time, and adjusts the ingredients and quantities. He/she derives his/her own recipes from standard recipes, adapts them as necessary according to specific customer requirements, and develops recipe and work chronologies.

Through various work steps such as salting, curing, smoking, frying, boiling, cooling, drying, cooking, maturing, roasting, mixing, filling and seasoning, the specialist achieves the desired properties in terms of preservation, conservation, appearance, consistency and flavour. He/she uses the necessary utensils and equipment such as hatchets, larding needles, meat mincers, sausage fillers, piercing thermometers, brine testers/areometers and smoking ovens. He/she also operates company-specific machines such as cooling systems, smokehouses and cutters, taking into account the relevant safety regulations, and monitors and controls the manufacture of the products. The specialist prepares the finished goods ready for the shop and arranges them in a visually appealing way so that they can be passed on for sale.

When carrying out work, the specialist ensures compliance with the relevant fundamental specifications, legal regulations and guidelines, such as hygiene regulations and specifications of the Food Safety and Consumer Protection Act (LMSVG), BGBl. I (Federal Law Gazette) No. 13/2006, as amended by BGBl. II (Federal Law Gazette) No. 289/2022, as well as the Regulation (EU) No. 1169/2011 on the provision of food information to consumers (LMIV), OJ 19 of 40 No. L 304 of 22.11.2011 p. 18, as amended by Regulation (EU) 2015/2283, OJ No. L 327 of 11.12.2015 p. 1.

Quality control, maturing and storage

The specialist in meat processing carries out storage and withdrawal of internal goods and ensures professional maturing methods are carried out. While ensuring products are stored appropriately, he/she pays attention to order, profitability and product safety. To do this, he/she packs the products as required (e.g. refrigerated), labels them and creates batches in accordance with legal and operational standards.

He/she documents the saleability of the products, carries out ongoing quality controls such as simple food technology analyses and takes retained samples. The specialist identifies product-specific defects due to incorrect preservation, conservation, maturing or storage and draws conclusions about their origin.

Advisory services for customers

When advising customers, the specialist in meat processing responds to customer requirements and advises how to use the products on offer, such as the preparation of various sausages. He/she also offers additional services on request, such as the preparation of ready-to-cook products (e.g. stuffed roasts).

Product management

The specialist in meat processing determines the goods required for the manufacture of the products on offer and is involved in ordering, taking into account the legal and internal procurement processes. When receiving goods, he/she provides support in the selection of suitable animals for slaughter and draws on his/her professional expertise here. He/she makes economical use of any leftover raw materials, such as blood, offal, bones or hides, and properly disposes of any parts that are unsuitable for human consumption.

Interdisciplinary areas of competence:

- Working in an operational and professional environment
- Quality oriented, safe and sustainable work
- Digital work

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE ⁽³⁾**Range of occupations:**

Employment in particular in enterprises of the butcher's trade, in the meat processing industry, in abattoirs, in fresh meat departments of supermarkets, and in canteens, catering and communal kitchens

⁽³⁾ if applicable

(*) Explanatory note

This document has been developed with a view to providing additional information on individual certificates; it has no legal effect in its own right. These explanatory notes refer to the Decision (EU) no. 2018/646 of the European parliament and the Council of 2 May 2018 on a common framework for the provision of better services for skills and qualifications (Europass).

More information on Europass is available at: <http://europass.cedefop.europa.eu> or www.europass.at

5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate Lehrlingsstelle der Wirtschaftskammer (Apprenticeship Office of the Economic Chamber; for the address, see certificate)	Name and status of the national/regional authority providing accreditation/recognition of the certificate Bundesministerium für Arbeit und Wirtschaft (Federal Ministry of Labour and Economy)
Level of the certificate (national or international) NQF/EQF 4 ISCED 35	Grading scale / Pass requirements Overall performance: Pass with Distinction Good Pass Pass Fail
Access to next level of education/training Access to the <i>Berufsreifeprüfung</i> (i.e. certificate providing university access for skilled workers) or a vocational college for people under employment. Access to relevant courses at a <i>Fachhochschule</i> (i.e. university level study programme of at least three years' duration with vocational-technical orientation); additional examinations must be taken if the educational objective of the respective course requires it.	International agreements Between Germany, Hungary, South Tyrol and Austria, international agreements on the mutual automatic recognition of apprenticeship-leave examinations and other vocational qualifications have been concluded. Information on equivalent apprenticeship occupations can be obtained from the Federal Ministry of Labour and Economy.
Legal basis 1. Training Regulation for Meat Processing BGBl. II (Federal Law Gazette) No. 387/2023 (company-based training) 2. Curriculum framework (education at the vocational school for apprentices) 3. The present apprenticeship trade replaces the apprenticeship trade Meat Processing (Training and Examination Regulation BGBl. II (Federal Law Gazette) No. 188/2000 as amended by BGBl. II (Federal Law Gazette) No. 177/2005), which expires as of 31 of December 2024.	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

1. Training in the framework of the given Training Regulation for Meat Processing and of the curriculum of the vocational school for apprentices. Admission to the final apprenticeship examination upon completion of the apprenticeship period specified for the apprenticeship trade concerned. The final apprenticeship examination aims to establish whether the apprentice has acquired the skills and competences required for the respective apprenticeship trade and is able to carry out the activities particular to the learned trade herself/himself in an appropriate manner.
2. Admission to the final apprenticeship examination in accordance with Article 23 (5) of the *Berufsausbildungsgesetz* (Vocational Training Act). An applicant for an examination is entitled to sit the final apprenticeship examination

without completing a formal apprenticeship training if she/he has reached 18 years of age and is able to prove acquisition of the required skills and competences by means of a relevant practical or an on-the-job training activity of appropriate length, by attending relevant courses etc.

Additional information:

Entry requirements: successful completion of 9 years of compulsory schooling

Duration of training: 3 years

Enterprise-based training: Enterprise-based training comprises $\frac{4}{5}$ of the entire duration of the training and focuses on the provision of job-specific skills and competences according to Article 3 of the Training Regulation, BGBl. II (Federal Law Gazette) No. 387/2023, enabling the apprentice to exercise qualified activities as defined by the profile of skills and competences specified above (cf. job profile).

Education at vocational school: School-based education comprises $\frac{1}{5}$ of the entire duration of the training. The vocational school for apprentices has the tasks of imparting to apprentices the basic theoretical knowledge, of supplementing their enterprise-based training and of widening their general education in the framework of subject-oriented part-time instruction.

More information (including a description of the national qualification system) is available at:
www.zeugnisinfo.at and www.edusystem.at

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