DL\_9

**Lesson 9 Education in the food industry**

***Aim: To understand education in the food industry.***

**Task 1**

Answer the questions by filling in the table „WHAT I KNOW”***.***

|  |  |  |
| --- | --- | --- |
| Question | WHAT I KNOW | WHAT I HAVE LEARNT |
| What education can one get in a vocational school, what qualification level? |  |  |
| What education can one get in a vocational secondary school, what qualification level? |  |  |
| What education can one get in a college or higher education institution, what qualification level? |  |  |
| What occupation can one learn in the food industry at the 5th qualification level, where? |  |  |
| What occupation can one learn in the food industry at the 3rd qualification level? |  |  |

**Task 2**

Read the text and fill in the column „WHAT I HAVE LEARNT”.

**Education in the food industry**

In the food industry it is possible to get professional education at different levels starting from vocational education up to higher education.

## Vocational education **(ISCED level 1 and 2)**

**Vocational schools deliver professional basic education programmes with the study duration up to 3 years and vocational education programmes with study duration 2-3 years.**

Professional basic education programmes focus on such professional readiness as being able to perform very simple, 1st professional qualification level tasks. (*First level – skills and knowledge are obtained in an educational institution or practically. This professional readiness allows to perform very simple tasks. Under supervision*). Vocational education programmes intended for people with basic education focus on acquiring skills and knowledge necessary for the 2nd professional qualification level (*Second level – readiness that allows independently to perform qualified tasks. Is responsible for his/her work done according to the guidelines; can work in a team).*

Table #6. 1st and 2nd professional qualification level in the food industry

|  |  |  |
| --- | --- | --- |
| Name of occupation | Qualification level | Educational institution |
| Assistant pastry cook | 1 |  |
| Assistant pastry cook works in pastry departments and food companies that produce pastry. Prepares ingredients, cooks simple yeast dough pastry, short pastry, salty fillings and decorations. | | |
| Pastry cook | 2 | Daugavpils Trade Vocational Secondary School; Jelgava Vocational Secondary School; Kuldīga Technology and Tourism Technical School; Rīga Tourism and Creative Industries Technical School; Vecbebri Professional Secondary School; Viduslatgale Professional Secondary School. |
| Pastry cook works in pastry departments and food companies, prepares yeast dough and short pastry, pastry items, fillings and decorations, cooks and decorates pastry items. | | |

## ****Vocational secondary school** (ISCED level 3)**delivers professional secondary education programmes with study duration after completing basic education 4 years or after completing vocational education – 1-2 years. Professional secondary education programmes focus on acquiring skills and knowledge necessary for the 3rd professional qualification level *(Third level – readiness that allows to perform worker’s duties that include planning and organizing. After gaining practical experience can be responsible for resources distribution and for other workers.)*

Table #7. 3rd professional qualification level in the food industry

|  |  |  |
| --- | --- | --- |
| Name of occupation | Qualification level | Educational institution |
| Sweets and chocolate items technician | 3 | Rīga Tourism and Creative Industries Technical School |
| Sweets and chocolate items technician plans and organizes production of sweets and chocolate items, takes part in introducing new technological processes and items, assists in quality management and control process. | | |

## ****Postsecondary education** (ISCED level 4)**

After general secondary or vocational education it is possible to study professional further education programmes (duration 1 to 3 years) or professional advanced training programmes (not less than 160 hours that can be part of qualification).

These programmes focus only on acquiring skills and knowledge according to the requirements of professional qualification levels. Study process and assessment is organized as in other secondary professional education programmes.

Table #8. 4th professional qualification level in the food industry

|  |  |  |
| --- | --- | --- |
| Name of occupation | Qualification level | Educational institution |
| Food quality specialist | 4 | Olaine Mechanics and Technology College |
| Food quality specialist works in a food manufacturing company or laboratory and/or quality control laboratory. Food quality specialist organizes and/or selects specimens for laboratory tests from the environment, ingredients, by-products and ready produce; organizes and/or performs specimen registration and chemical, microbiological tests according to the internal control and safety system; presents test results, compares them to the standard and safety and quality requirements. | | |

## ****Higher education** ISCED level 5)**

**College** - higher education institution that realizes 1st level professional higher education programmes. Colleges can be independent institutions or part of higher education institution.

**Higher education institution – realize 2nd level of professional higher education programmes and academic higher education programmes. There are university-type and nonuniversity-type institutions.** *University-type institutions focus on scientific and research work so they mainly deliver academic education programmes and related professional programmes. Non-university-type institutions focus on acquiring professional skills and knowledge. Research is carried out in the field art, agriculture and some sciences.*

Table #9. 5th professional qualification level in the food industry

|  |  |  |
| --- | --- | --- |
| Name of occupation | Qualification level | Educational institution |
| Food and beverage process engineer | 5 | Latvia University of Agriculture |
| Food and beverage process engineer has knowledge of food production technological processes and technology improvement, production economics; has knowledge of technological equipment, necessary energy resources, basic principles of quality management system and its introduction in businesses to ensure safe food production. Leads, plans and organizes manufacturing of food products, performs quality control at all production stages, ensures personnel cohesion; organizes and assists in introducing new products with the focus on work and fire safety regulations; is responsible for compliance with regulatory acts of Latvia and other. | | |