



IES FUENTESNUEVAS

FOOD INDUSTRIES VOCATIONAL STUDIES



<http://iesfuentesnuevas.centros.educa.jcyl.es/sitio/>



HIGHER TECHNICIAN IN PROCESSES AND QUALITY IN THE FOOD INDUSTRY

The holder of this diploma will have acquired the General Competence with regard to:

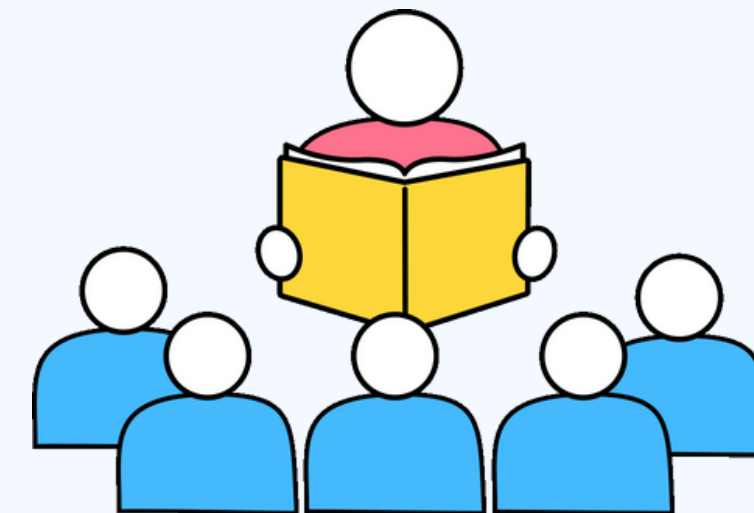
Organising and controlling the processes of food preparation programming and supervising the necessary operations, material and human resources, applying production plans, quality, food safety, labour risks prevention and environmental protection in accordance with current legislation.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE DIPLOMA

The Higher Technician in Processes and Quality in the Food Industry works in small, medium and large enterprises of the food industry within a work team that carries out tasks related to production management, organisation and control, functional areas of logistics, research and development, quality, food safety, labour risks prevention and environmental protection. S/he will hold the position of intermediate officer under the supervision of higher technical staff, although s/he will have a higher degree of autonomy in small enterprises in which s/he will be responsible for business management and administration.

The most relevant occupations or jobs are the following:

- Line, manufacturing plant, department or warehouse manager.
- Shift manager.
- Equipment, processes and products supervisor.
- Production manager.
- New products preparation and processes development manager.
- Food analysis technician.
- Sensory analysis technician.
- Quality control laboratory technician.
- Quality inspector or counsellor.
- Food safety management manager.
- Procurement manager.
- Packaging and packing line manager.
- Environmental control and labour safety manager.
- Commercial agent.



AWARD, ACCREDITATION AND LEVEL OF THE DIPLOMA

Name of the body awarding the diploma on behalf of the King of Spain:

Spanish Ministry of Education or the different Autonomous Communities according to their areas of competence.

The title has academic and professional validity throughout Spain.

Official duration of the education/ training leading to the diploma: 2000 hours.

Level of the diploma (national or international)

:

·NATIONAL: Non-University Higher Education

·INTERNATIONAL:

-Level 5 of the International Standard Classification of Education (ISCED5).

-Level 5 of the European Qualifications Framework (EQF5).

Entry requirements: Holding the Certificate in Post-Compulsory Secondary Education (Bachillerato) or holding the corresponding access test.

Access to next level of education/training: This diploma provides access to University studies.





TECHNICIAN IN THE PREPARATION OF FOODSTUFFS

The holder of this diploma will have acquired the General Competence with regard to:

Preparing and packaging foodstuffs in accordance with production and quality plans, carrying out first-level maintenance of equipment and applying current legislation on food hygiene and safety, environmental protection and labour risk protection.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE DIPLOMA

The Technician in the Preparation of Foodstuffs works in small, medium and large enterprises, at different levels according to technology and organisation. S/he works as an employee or self-employed person that integrates into work teams with people of the same or lower level of qualification, in which s/he performs individual and group tasks in the functional areas of receipt of raw materials and materials, preparation and handling of production equipment, production operations control, packaging and packing, quality control support, storage and dispatch of finished products.

In general, s/he will be accountable to an intermediate officer, except for small enterprises or those where manual operations are still relevant, in which s/he can carry out tasks of employee supervision and be accountable to the production manager during his/her activity.

The most relevant occupations or jobs are the following:

Foodstuffs producer.

- Machinery and equipment operator for the treatment and preparation of foodstuffs.

Packaging and packing lines operator and controller.

Warehouse receiving operator and warehouse keeper.

Raw materials and materials collector for lines of production.

Additives, adjuvants and preservatives dose manager.

Line supervisor.



AWARD, ACCREDITATION AND LEVEL OF THE DIPLOMA

Name of the body awarding the diploma on behalf of the King of Spain: Spanish Ministry of Education or the different Autonomous Communities according to their areas of competence.

The title has academic and professional validity throughout Spain.

Official duration of the education/ training leading to the diploma: 2000 hours.

Level of the diploma (national or international)

- NATIONAL: Post-Compulsory Secondary Education

- INTERNATIONAL:

- Level 3 of the International Standard Classification of Education (ISCED3).

Entry requirements: Holding the Certificate in Compulsory Secondary Education or holding the corresponding access test.

Access to next level of education/training: This diploma may provide access to Higher Technical Cycles provided that an entrance exam is passed.

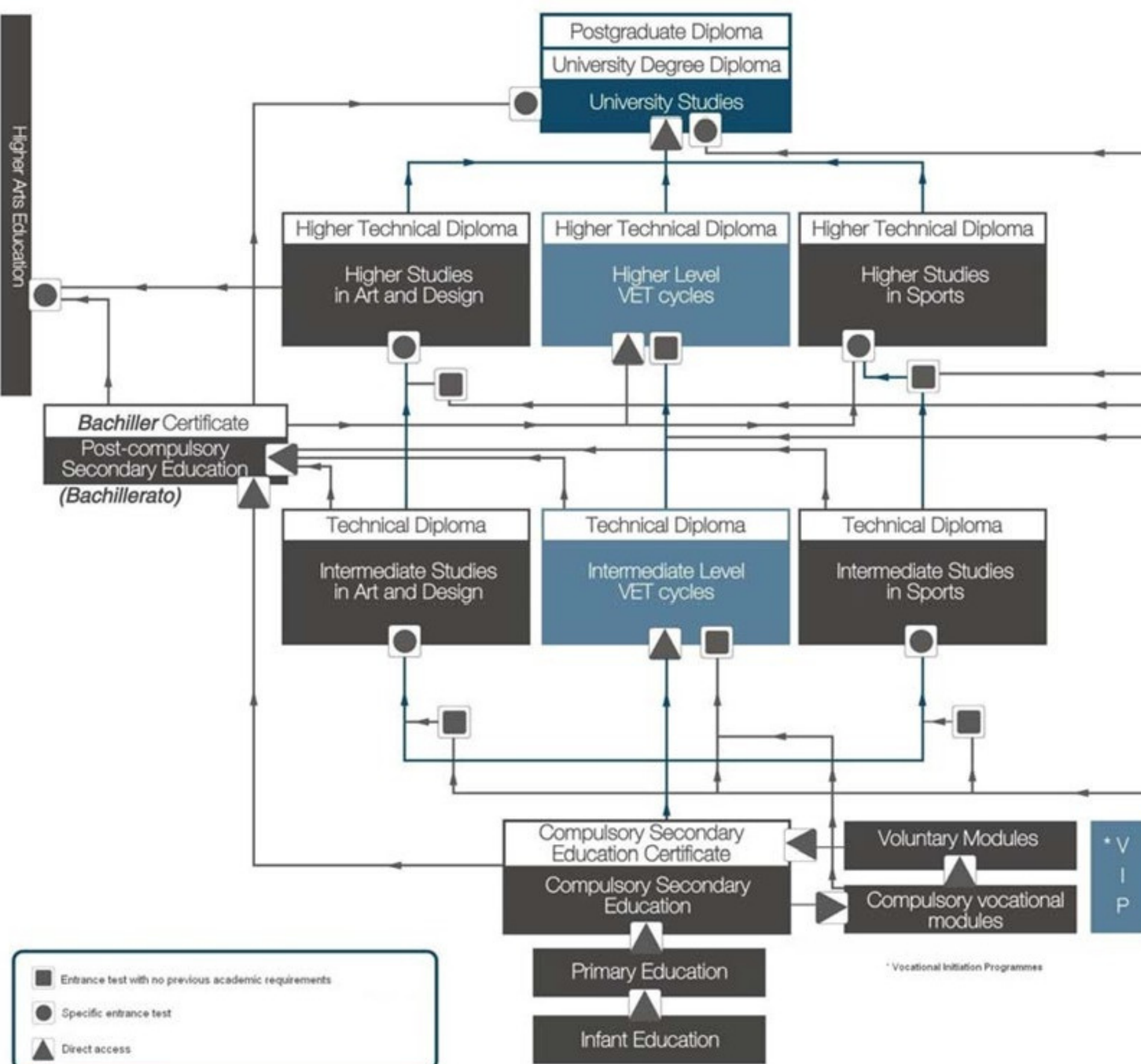


Higher Education

Secondary Education

Higher Arts Education

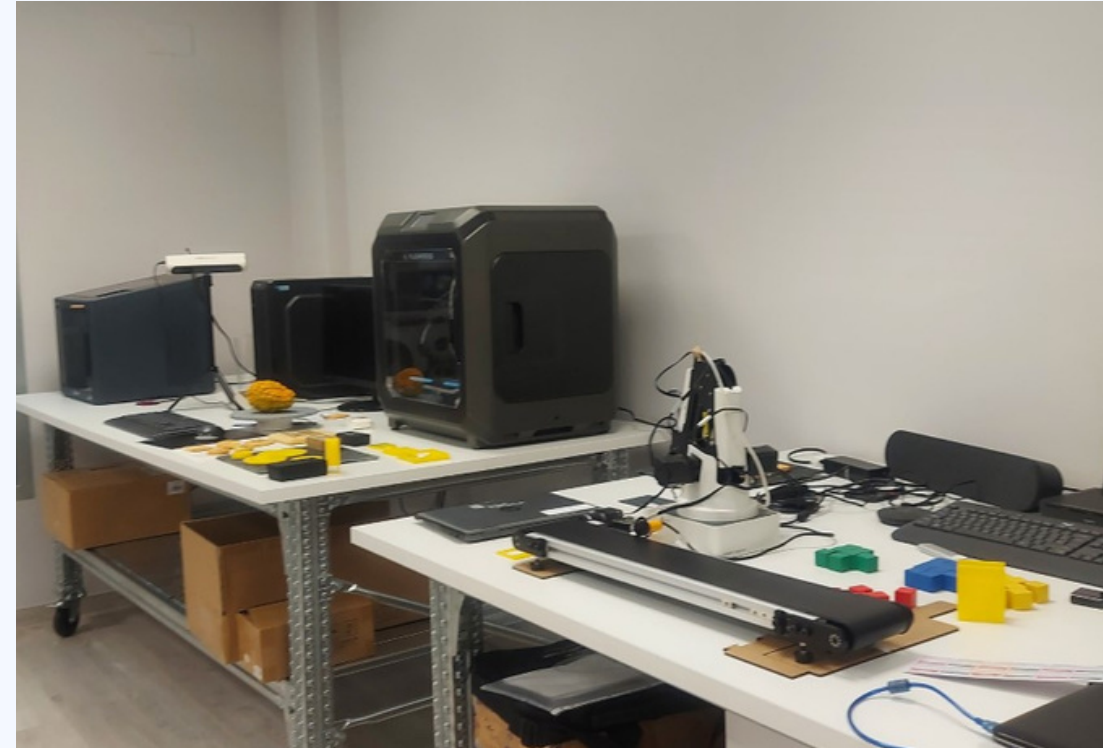
LABOUR MARKET





COOKIES WITH A QR TO INSTAGRAM

You can scan the QR
in the cookie to join
the Instagram of our
high school.



NEW TECHNOLOGIES

We use 3D Food printers,
Robotic arm, virtual glasses,
and develop free hardware
projects.



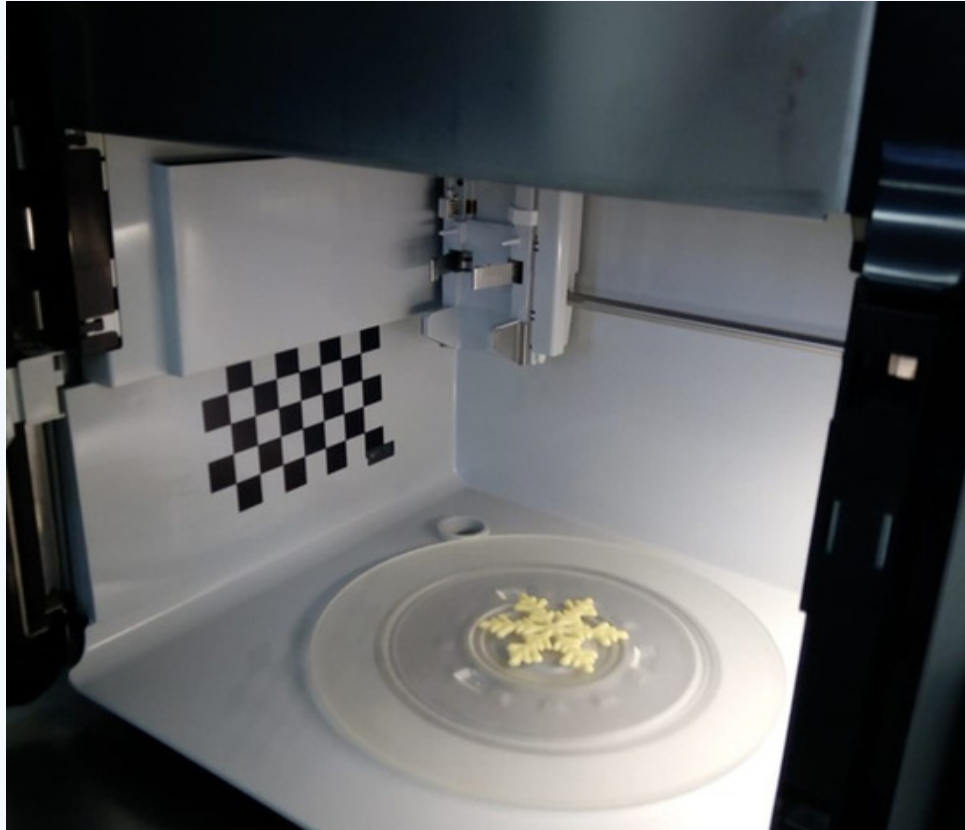
PASTRY PROCESSING

The students make
different kinds of
cakes and pastry.

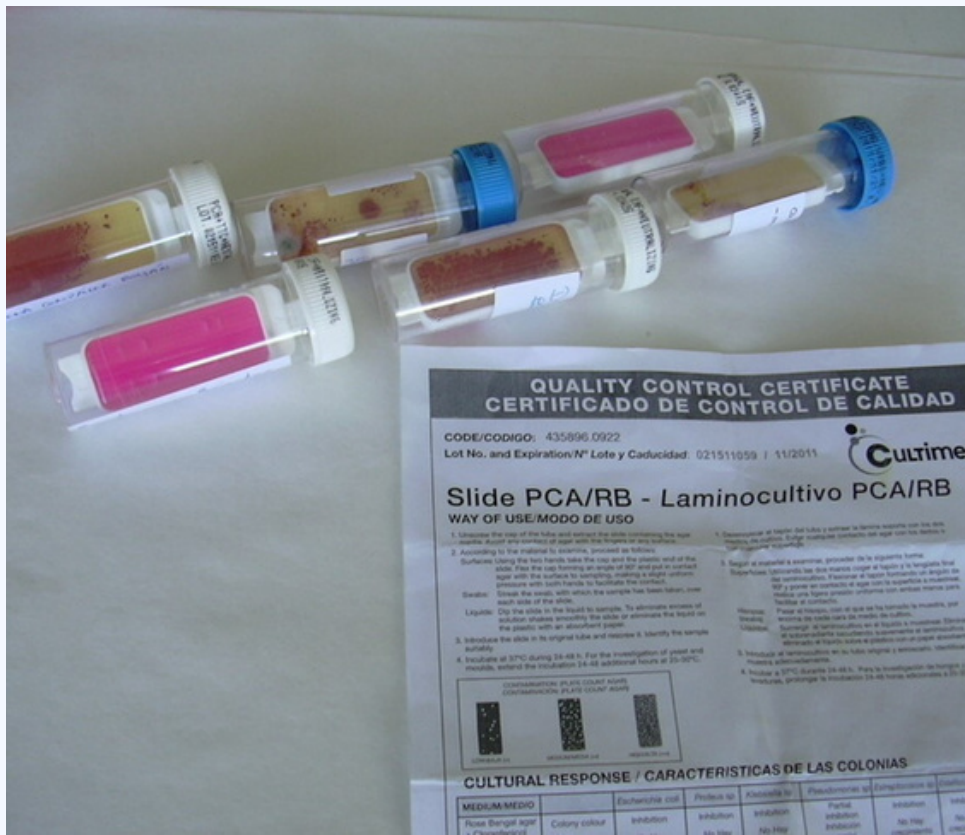


BREWING

Integrated food processes
students make beer with a
local producer.



In our high school we work in traditional food processing like cheese and other dairy products. We also use new technologies, chemical and microbiological food analysis.





THANK YOU

Contact us:

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