**BEM Micro-credential **

**Training and Methodical Center of Vocational Education and Training in Donetsk Region**

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| **BEM content****(for all partners)** | Title / name of the credential | **Cooking dumplings from unleavened dough** |
| Function of the micro-credentials / purpose  | Deepening professional competencies and practical skills in making dumplings from unleavened dough. Professional development of students in the production of culinary products from flour. |
| Possible target groups | Employees of food service enterprises, socially vulnerable groups, the unemployed, and adults. |
| Branch / sector of application | Processing industry / cook of flour products |
| Fields of application / work environment | Enterprises producing culinary products from flour, vocational education institutions, and employment centers. |
| Typical work / professional tasks | Preparation of unleavened dough. Preparation of filling and minced meat for dumplings from unleavened dough. |
| Learning outcomes (personal and job related) | **Knowledge**The student knows and understands:* structure and rules of operation of equipment, tools, organization of production

of the flour mill;* the procedure for receiving raw materials from the warehouse and from the supplier;
* types and signs of flour quality;

- types of improvers to change the glutencontent of flour;* rules for preparing flour, eggs, and liquid for kneading unleavened dough;
* requirements for the quality of the kneaded dough;
* conditions and shelf life of unleavened dough.
 | **Skills*** determine the types and quality of flour;
* use improvers to change the gluten content of flour;
* comply with the conditions and shelf life of unleavened dough;
* create, execute and use documents in professional activities.

- perform calculations when making unleavened dough. | **Competences (autonomy / responsibility)**- prepares equipment, tools, and the workplace for use;- produces unleavened dough in accordance with the technological map;- controls the quality of the mixed unleavened dough. |
| Validation  | **Criteria** | **Procedures** |
| Conformity;Flexibility and target orientation;Reliability | Creation of an examinationcommission (EC);The student performs the exam task;Decision of the EC;Delivery of a certificate or digital badge |
| Recognised / accepted (documented by MoU) | Documented by MoU:1. "Galya Baluvana, sole proprietorship of L. Sokolova.
2. "Celentano, sole proprietorship of O. G. Sokolova.
3. "The Pab", individual entrepreneur Sumrak G. G.
4. "Magic City", Sumrak O. A.
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| Provider(s) | Kramatorsk Higher Vocational School. Vocational education institutions, and enterprises, private and public sector. |
| **Additional information****(if needed)** | Entry level / prerequisites | Duration of study 3.5 weeks / 128 classroom hours / 4.2 ECTS. |
| Possible duration (recommendation) |
| **Specific content (national)** | Position in the chain of educational programmes | 1. Professional and theoretical training - 48 hours.
2. Professional and practical training - 76 hours.
3. Qualifying trial work - 4 hours.
4. State qualification certification - 4 hours.
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| Reference to NQF |
| Credits |