**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 gluten  content 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 examination  commission (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. | | | |
| 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. | | | |
| Reference to NQF |
| Credits |