

BEM Micro-credential

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

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)	<p>Knowledge</p> <p>The student knows and understands:</p> <ul style="list-style-type: none"> - 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 	<p>Skills</p> <ul style="list-style-type: none"> - 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. 	<p>Competences (autonomy / responsibility)</p> <ul style="list-style-type: none"> - 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.

		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			