

BEM Micro-credential



BEM content (for all partners)	Title/name of the credential	Food safety in mobile objects, on street and market stands
	Function of microcredit / purpose	This micro-credential provides practical and professional knowledge and skills in the field of food safety, adapted to the specific requirements of mobile units, street, and market stalls. The program integrates green and digital skills, including energy-efficient technologies and digital tools for monitoring hygiene standards and safety protocols. Participants will master techniques for maintaining hygiene, proper food handling, and implementing sustainable practices to improve service quality and meet modern standards.
	Possible target groups	<ul style="list-style-type: none"> • Individuals who prepare, sell, or handle food in mobile units and at markets. • Entrepreneurs in the field of street food trade. • Workers in food retail interested in upgrading their knowledge and skills. • People from vulnerable groups, including the unemployed, returnees, and residents of rural areas.
	Branch/sector of application	<ul style="list-style-type: none"> • Agriculture • Food production • Food retail • Street trade
	Fields of application / work environment	<ul style="list-style-type: none"> • Mobile units for food preparation and sales. • Stalls at markets and public spaces. • Sales spaces at public events and shopping centers.

	<p>Typical work/professional tasks</p>	<ul style="list-style-type: none"> • Maintaining hygiene of the workspace, tools, and equipment. • Proper storage and handling of food in compliance with safety standards. • Application of HACCP standards for food safety. • Use of digital tools for recording hygiene and safety procedures • Implementation of sustainable methods to reduce waste and conserve resources 		
	<p>Learning outcomes (personal and job related)</p>	<p>Knowledge</p> <ul style="list-style-type: none"> • Basic hygiene principles and their application in street food trade. • Rules for food storage and handling at appropriate temperatures. • National and international standards for food safety. • Ecological principles relevant to resource conservation in mobile units. • Use of digital tools for recording and controlling safety protocols. 	<p>Skills</p> <ul style="list-style-type: none"> • Proper cleaning and disinfection of work surfaces, equipment, and spaces. • Effective use of digital tools to track hygiene procedures • Organization and management of food supplies in accordance with safety standards. • Identifying signs of food spoilage and making decisions about its use. 	<p>Competencies:</p> <ul style="list-style-type: none"> • Independent managing hygiene and safety procedures in mobile units. • Adapting safety practices to the specific requirements of street and market trade. • Implementing innovative and sustainable solutions for waste reduction. • Active using digital tools for managing safety processes.

	Validation	Criteria		Procedures
		<ul style="list-style-type: none"> • Successful completion of professional tasks in a real or simulated environment. • Demonstration of practical skills for maintaining hygiene and food safety. 		<ul style="list-style-type: none"> • Formation of the examination committee • Implementation of a practical project on a given topic • Assessment of competencies and issuance of a certificate or digital badge
	Recognized/accepted (documented by MoU)	Vocational Education and Training Centre Examination Centre Directorate for Food Safety, Veterinary and Phytosanitary Affairs Employers in the food production and trade sector		
	Provider(s)	Directorate for Food Safety, Veterinary and Phytosanitary Affairs Local schools. Center for Vocational Education and Training Employers		
Additional information (if needed)	Entry level / prerequisites	Basic knowledge of hygiene standards and safe food handling practices.		
	Possible duration (recommendation)	Theoretical and practical training: 35 hours. Validation: 15 hours. Total duration: 50 hours.		

Specific content (national) (if needed)	Position in the chain of educational programs	NQF level III–V
	Referring to NQF	The micro-credential can be aligned with National Qualifications Framework (NQF) level relevant to professional upskilling in agriculture, food and trade.
	Credits	2 Credits It is possible to include credits based on the agreed scoring system within the national education framework.