

INSTITUTO DE FORMACIÓN
Y ESTUDIOS SOCIALES



Euromeat

Leonardo da Vinci



**Federación
Agroalimentaria**

**PROTOCOL
FOR THE TRAINING OFFER DETECTION
AND
PROFESIONAL PROFILES DEFINITION**

Phase 2

**EUROMEAT: QUALIFICATIONS TRANSPARENCY
IN THE MEAT INDUSTRY SECTOR IN THE EUROPEAN UNION**

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1. Results and products of the Phase 2: national report development.

As result of the Phase 2, we could know the training offer and professional profiles situation adapted to the needs in the European Union and the development of training itinerary proposals fitted to the possible evolution of the training needs in the next years.

The finals products of this phase are: a national report of each country and a compared report about the training offer, professional profiles and competences, which exist in the sector actually and the evaluation about the training needs and training itinerary in: food safety, food handling, quality control, wholesale trading, new technologies, TIC, production proceed in the meat industry, labour risk prevention, ect.

2. Outline for the national report development.

It's proposed to the Euromeat partners to develop a report, at least 10 pages, which includes the following principals points:

1. Socio labour situation in the meat Industry in each country:
 - Business structure in the country: kinds and sizes of the companies.
 - Collective agreements and labour categories: collective agreements and principals references.
 - Training offer description in the country: Educational System, Permanent Training.
 - Access to Vocational Training in the meat industry.
 - Access to work in the sector.
2. Training offer and professional competences in the field of.....
 - Slaughtering and raw meat preparation. (IFES)
 - Meat product preparation. (CNERTA)
 - Food safety, hygienic and security. (BIOCERT)
 - Wholesale meat marketing. (BFW)

Slaughtering and preparation example:

- 2.1. Lairage worker.
- 2.2. Slaughter, Cutter and Trimmer.
- 2.3. Meat product preparer / packer.
- 2.4. Cold store / warehouse worker

3. Bibliography and documentation

For the training offer and professional competences analysis (point 2), it could be used the following reference grid for the vocational training presentation.

Training offer.

In each country, we will have to mark if the each one of the professions and competences are covered by the Vocational Training, the information will consist on:



- Determine whether there is specific vocational training, initial or permanent¹, for this profession.
- Write one file for each training action, if you consider more than one.
- Determine which one of the considered competences are covered by the concrete training action.
- Define briefly the main elements of each training action.

Profession	Lairage worker	Country	Spain
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Initial Vocational Training

Denomination			
Responsible body ²			
Duration in hours		ISCED Level	
Entry conditions (Previous diploma)			
Minimum age Entry			
Competences covered (Mark which ones of the competences are covered by this training action)			
1. To unload cattle from the transport unit.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
2. To identify the animals and control the documents.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
3. To Lead the animals to the stable and classify them.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
4. To put aside those animals that are or may be ill.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
5. To take care of the animals and their well being.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
6. To bring the animals to the slaughter box.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
Is the completion of this training action a formal condition for getting a job in this profession?	Yes <input type="checkbox"/>	No <input type="checkbox"/>	

¹ As for Permanent Training, give the more relevant examples.

² Indicate, by instance, if it depends on the Ministry of Education, on the Ministry of Labour, on a regional administration, private institution...

Permanent Vocational Training

Denomination			
Responsible body ³			
Duration in hours		ISCED Level	
Entry conditions (Previous diploma)			
Minimum age Entry			
Competences covered (Mark which ones of the competences are covered by this training action)			
7. To unload cattle from the transport unit.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
8. To identify the animals and control the documents.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
9. To Lead the animals to the stable and classify them.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
10. To put aside those animals that are or may be ill.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
11. To take care of the animals and their well being.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
12. To bring the animals to the slaughter box.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
Is the completion of this training action a formal condition for getting a job in this profession?	Yes <input type="checkbox"/>	No <input type="checkbox"/>	

3. Methodology

To develop the national report, it will done a documental analysis of the most important secondary and bibliographic sources in the country, fitted to the goals of this Phase.

4. Presentation format

It's important that all partners work with the same format, cause the reports will be given to the European Commission and they must show formal unity. For this reason we follow the next criteria:

- Use the cover proposed on this protocol. Each institution will include its own logo.
- The type Tahoma and size 11.
- It must be respected the chapter numbers which are proposed in protocols.

³ Indicate, by instance, if it depends on the Ministry of Education, on the Ministry of Labour, on a regional administration, private institution...