

Work areas (within which the company will be able to place trainees)**Basic programme**

✓ Tick off the appropriate

- Using knowledge about the composition and treatment of milk, product technology and production hygiene in employing simple production techniques under supervision to make dairy products.
- Taking part in teamwork to handle operational tasks in a dairy enterprise.
- Using knowledge about trends in society, dairy enterprises and the labour market and understanding their practical significance in relation to work environment, job functions, qualification requirements and ways of working together.
- Using knowledge about hygienic and nutritional aspects and how they relate to the role played by food and dairy products in public health, and understanding the importance of health promotion from personal, business-oriented and societal points of view.
- Using the correct raw materials, ancillary materials and other materials and the correct working methods and equipment in the performance of simple, well-defined tasks in a dairy enterprise.
- Having an overview over the production flow in an enterprise and thus taking part in production planning and logistics functions.

Work areas (within which the company will be able to place trainees)**Main programme**

✓ Tick off the appropriate

- Using knowledge about the role played by the various components of milk in the taste, texture and nutritional value of dairy products in the making of these products, at a level equivalent to Level F of the basic subject Chemistry.
- Using knowledge about the physical principles that affect the capacity and efficiency of production equipment, thus ensuring safe and financially optimal operations, with due consideration of the quality characteristics of dairy products, at a level equivalent to Level F of the basic subject Physics.
- Using the English language in general and job-related contexts, thus working in the context of an international labour market, at a level equivalent to Level F of the basic subject English.
- Using mathematics to make the calculations necessary in connection with standardising products and performing simple statistical and operating cost analysis, at a level equivalent to Level F of the basic subject Mathematics.
- Using knowledge about the composition and heat treatment of milk, product technology and production hygiene in independent work involving simple production methods in the making of various dairy products.
- Operating common production equipment and ancillary equipment in the production of dairy products and taking part in troubleshooting and error correction work.
- Taking part in the implementation and validation of the cleaning and quality control procedures at the workplace.
- Taking part in the packing of dairy products, ensuring that the labelling used is correct.
- Using information technology for communication and calculation.
- Working in a team to perform operational tasks in a dairy enterprise so that both production and work are carried out in a way that is appropriate financially, environmentally and quality-wise.
- Collaborating with people in other professions.
- Meeting the conditions for adding competencies through employment and further and supplementary education and training.
- Taking corrective action in production with regard to the enterprise's quality management system so as to ensure that output complies with the quality requirements defined by the enterprise.
- Planning and carrying out production of dairy products on the basis of predefined product definitions and manuals in a way that ensures high quality.
- Resolving production technology issues and helping to develop innovative solutions independently or as part of a team.