

Dette er en oversettelse av den fastsatte læreplanteksten. Læreplanen er fastsatt på Bokmål

Laid down as a regulation by the Norwegian Directorate for Education and Training on 5 February 2008 as delegated in a letter of 26 September 2005 from the Ministry of Education and Research pursuant to the Act of 17 July 1998 no. 61 relating to primary and secondary education (Education Act) Section 3-4 first paragraph.

Valid from 01.08.2008

Purpose

Confectionary is a handicraft trade that shall lay the foundation for practicing an occupation in the production of cakes and confectionery goods. The subject shall use new technology and further develop Norwegian culinary traditions. Furthermore, the subject shall meet standards to educate competitors for international culinary competitions.

Learning in the subject shall contribute to developing competence in raw materials and different production processes. Furthermore, learning in the subject shall contribute to developing safe confectionery products of the highest quality with a focus on sensory qualities and aesthetics. The subject shall contribute to developing good handicraft skills. All food production shall have a quality management system applied to it, based on hazard analysis and critical checkpoints. Learning in the subject shall attempt to promote a professional relationship to service, cooperation, communication and equality.

Learning in the subject shall arrange for varied work tasks. Furthermore, learning shall emphasise professional development in confectionary and alteration work related to the company's routines.

Training completed and passed in the subject will lead to an examination for a Journeyman's Certificate in the trade. The professional title is Confectioner.

Structure

Confectionary consists of three main subject areas. The main subject areas complement each other, and should be viewed in relation to one another.

Overview of the main subject areas:

Year level	Main subject areas		
Vg3 / In-service training at a training establishment	Raw materials and production	Hygiene and quality management	Trade, company and environment

Main subject areas

The main subject area is concerned with production of different doughs, masses, cakes and other products. Being able to utilise and handle raw materials in a hygienic, professional, economical and rational manner is also included. Basic handicraft skills are central themes of the subject. It also covers technology and design, with an emphasis on artistic expression and the genuinely creative aspects of the subject.

The main subject area is concerned with quality management systems, internal control, personal hygiene and hygiene for the food trades in general. Furthermore, current legislation and the role of inspectorate authorities are also included.

The main subject area is concerned with the company's place in society and the organisation and framework conditions for the trade in general. Environment, health and safety are a part of the main subject area.

Basic skills

Basic skills are integrated into the competence aims for this course in areas where they contribute to the development of and are a part of the basic subject competence. In Confectionary, basic skills are understood as follows:

Being able to express oneself orally and in writing in Confectionary involves working with recipes, keeping logs and documentation, receiving and giving information in daily work and communicating with colleagues, customers and collaborators.

Being able to read in Confectionary involves acquiring information about trends in the trade, understanding and comparing recipes, understanding orders and messages and knowing about quality management systems and user manuals.

Numeracy in Confectionary involves revising and adapting recipes, calculating amounts and evaluating time used for production and in relation to economy.

Digital literacy in Confectionary involves communicating, searching for, gathering and using relevant information and using digital tools for purchasing, calculations and inventory control. It also involves the use of digital production equipment.

Competence aims

Raw materials and production

The aims of the training are to enable the apprentice to

- plan, carry out, evaluate and document the production of cakes and confectionary goods
- select and use hand tools, machines and equipment, and carry out daily maintenance on these
- store raw materials and finished products according to current rules for this
- order, control and evaluate the quality of raw materials and additives
- adapt production to customer needs and market demands
- produce confectionary goods that are suitable for persons with allergies and food intolerance
- produce short-crust doughs and different short-crust products
- produce mixed and whipped masses and use these for different products
- produce roasted and blanched masses and use these for different products
- produce flaky pastries and different kinds of puff pastry products
- make, glaze and decorate party cakes, dessert cakes and individual portion cakes
- use chocolate and marzipan
- make products from raw material doughs and wholly or partially manufactured materials
- produce confectionary goods with a point of departure in traditions and trends
- carry out calculation of quantities and use digital tools to calculate goods and production costs based on a given recipe
- perform work in line with ergonomic principles

Hygiene and quality management

The aims of the training are to enable the apprentice to

- practice good personal, production and food industry hygiene according to current regulations
- perform cleaning and cleaning inspections according to current rules and regulations
- perform work in line with current rules and regulations
- store, aftertreat, package and mark products according to current rules for this

- participate in work with fighting insects and other harmful vermin, and follow routines established in this area

Trade, company and environment

The aims of the training are to enable the apprentice to

- discuss and elaborate on the trade's framework conditions and which factors can influence company economic results
- discuss and elaborate on what professionalism and customer service involve
- give an account of content in relevant national and international legislation applicable to the consumer 's rights and obligations, including rules about the right of appeal
- give an account of consumer rights and demands to product labelling and food safety, and current rules and regulation in this area
- use specialist and technical terminology
- practice production and waste handling based on current rules and regulations
- comply with current legislation for environment, health and safety

Assessment

Vg3 Confectionary

Provisions for final assessment:

Main subject areas	Provision
Raw materials and production	All apprentices shall sit for a Journeyman's Examination, which is normally carried out over a period of two working days.
Hygiene and quality management	
Trade, company and environment	

The provisions for assessment are stipulated in the regulations of the Norwegian Education Act.