



NEW VET

NETWORK FOSTERING THE EUROPEAN WORK-BASED
LEARNING SYSTEM FOR VET PROVIDERS

Co-funded by the
Erasmus+ Programme
of the European Union



French national qualification framework

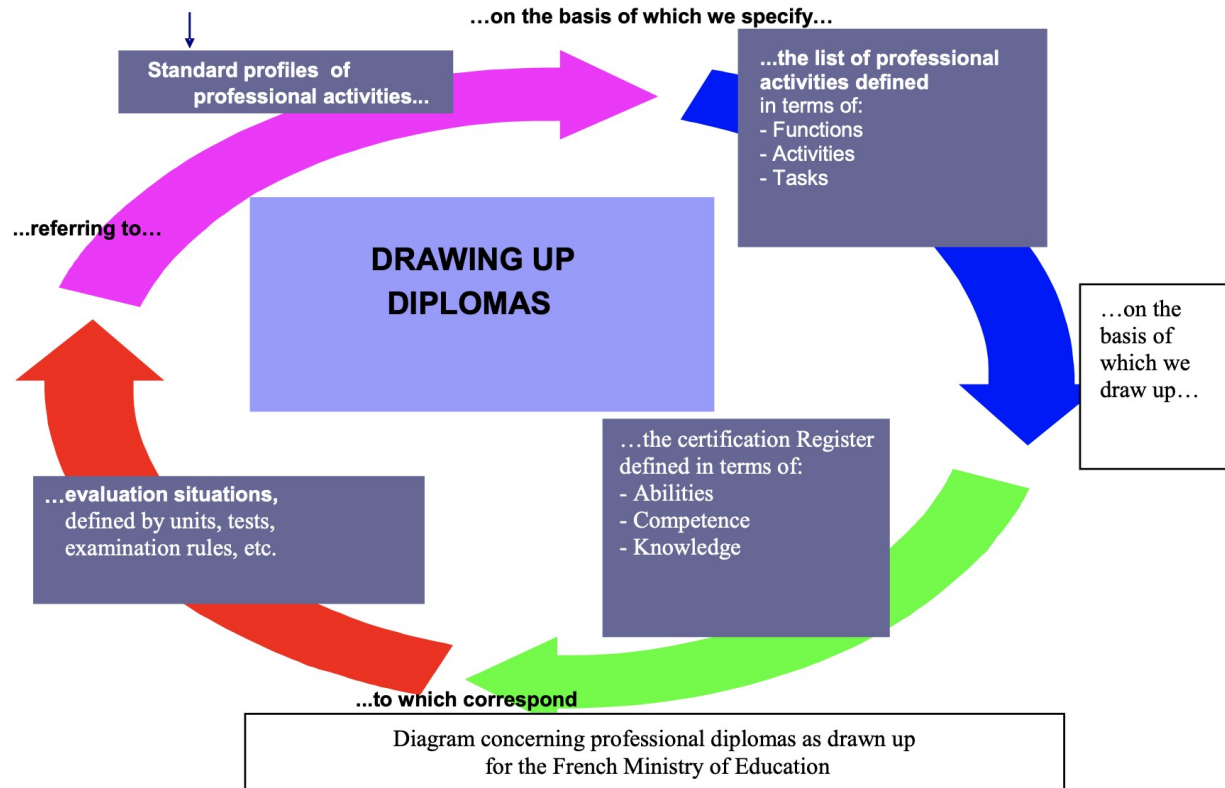
VET

A qualification framework based on learning outcomes

- Reminder:
 - Initial VET: teenagers attending school on a full-time basis, apprentices
 - Continuous VET: teenagers who have left or completed their initial education or training, adults on the job market (= workers)
- Professional and vocational certificates built around “unit of competences” (*Blocs de compétences*)
 - eg. CAP cuisine (cook)

Elaboration process for qualifications

*EVERYTHING STARTS WITH
AND RETURNS TO*



A unique entry point

- France competence www.francecompetences.fr
 - ex-RNCP = national database of vocational qualifications + ...
- Search for a qualification
- Register a new qualification
- Look at the competence reference framework
- Access to individual training account (500 €/y max 5000 €)

A qualification can be obtained

- Initial VET (→ student/pupil)
- Continuous VET (→ trainee : professionalisation work contract / unemployed)
- Apprenticeship (→ apprentice / work contract)
- Validation of experience (= accreditation of prior learning) (→ citizens)
- Evaluation by final exam (→ free candidate)

Main French National Certificates

- CAP (*Certificat d'aptitude professionnelle*) = Certificate of professional competence [EQF 3]
- Bac Pro (*Baccalaureat professionnel*) [EQF 4]
- BTS (Brevet de technicien supérieur) = Senior technician [EQF 5 – 120 ECTS]

Certificate of professional competence (CAP) EQF level 3

The certificate of professional competence is a national diploma that attests a first level of professional qualification. It aims to provide a direct entry into professional life but also makes it possible to pursue further studies. In particular, it allows direct access to the first year of a professional baccalaureate speciality in the same sector.

A wide offer

- Licence professionnelle (Level 6)
- Ministry of labour through AFPA → “*Titres professionnels*”
- Branches: CQP (Certificats de qualification professionnelle)
- ...

Ex. of qualifications for cooks

	When (in Initial VET if applicable)	Duration	Diplomas	EQF Level	ECTS
National diplomas	Secondary level (Age 14)	2 years	Certificate of professional competence as cook	3	
	(Age 16)	+ 1 year	Complementary certificate “Light cooking art”	3	
			Complementary certificate “Cook for desserts in restaurants”	3	
	Secondary level (Age 14)	3 years	Professional baccalaureate in cooking	4	
	Min. 5 years of work experience (2 years if already a diploma)	2 years	Professional Certificate in Culinary Arts	4	
	Tertiary level (Age 17)	2 years	Senior technician diploma specialised in Hotels and Restaurants	5	120
University diplomas	Tertiary level	1 year	Professional licence “Culinary arts and table arts”	6	180
	Tertiary level (after a <i>licence</i> eq. Bachelor degree)	18 months	Master in Culinary leadership and innovation	7	300
Other RNCP Certifications	Secondary level (not accessible in initial training)	Min. 6 months	Certificate of professional qualification as a cook	-	
	Secondary level (not accessible in I-VET training)	1120 hours	Professional Title of Cook	3	
	Tertiary level	3 years	Manager in cooking and catering (Bachelor Culinary Management)	6	180
	Tertiary level	3 years	Bachelor in Culinary Arts and Entrepreneurship	6	180

Old classification correspondance

1969 list		ECF grid	
I- Doctorate grade	→	8	
I - Master grade	→	7	
II - Bachelor grade	→	6	
III	→	5	
IV	→	4	
V	→	3	
Not applicable		2	
Not applicable		1	