



Erasmus+

KNOWLEDGE

ATTITUDE

EXPERIENCE

SKILLS

**Recommendations guide
for the stakeholders**

GROWTH

ABILITY

ETHICS

104



2019-1-BE01-KA204-050433



INTRODUCTION

The following recommendations are the result of what emerged from the analyses carried out by the ENVOL project partners, regarding the valorisation of the EQF level 1 and 2 vocational competences, in particular (but not only) in their Countries. They would like to contribute to solve some of the issues that hinder the recognition of vocational competences (above all the low-level ones) acquired through formal, non-formal or informal learning experiences.



The recommendations propose a set of possible changes that together could lead to:

- a greater uniformity of the NQFs
- a best harmonization of the Country standards of competence and professional profiles;
- the development of systems which include also micro-credentials
- a better know-how of operators of competence standards maintenance
- and of the recognition process
- Efficient diffusion of this opportunity, as a way to support inclusion and facilitate access/re-enter into education and training and career opportunities for a wider range of learners, including disadvantaged and vulnerable groups

PARTNERS

The project brings together 4 European partners:

- **AID** Coordination, BE (www.aid-com.be),
- **Santa Casa da Misericórdia de Lisboa**, PT (www.scml.pt),
- **CIFASA**-Efas Castilla, SP (www.efas-centro.org)
- **Scuola Centrale Formazione**, IT (www.scformazione.org).

The project

The objective of the ENVOL project is to increase the number of positioning of training offers at levels 1 & 2 of the National Qualifications Frameworks (NQF), in relation to the EQF.

The project intends to achieve this goal by developing a system enabling learners to receive positioning and recognition of their learning outcomes obtained within non-formal and informal training systems.

OPERATIONAL OBJECTIVES

1

knowledge

STATE OF THE ART

To provide an overview of approaches and methodologies implemented at national levels for the recognition and validation of non-formal and/or informal learning for low-skilled publics (EQF levels 1 and 2)

2

MODEL

To develop a model describing & analyzing examples of good practice in the positioning at EQF levels 1 and 2

goals

3 USER GUIDE

To produce a guide to enable other training actors to use this positioning model

4 RECOMMENDATIONS

To identify common transnational issues and make recommendations to policy makers

5 INFORMATION

To inform ABOUT the progress of the work (facebook page) and the results (website)

WHY

Rationale of the project

More than a quarter of the EU population aged 25-64 (**61 million people**), left education and training with no more than a **lower secondary education qualification**.

The OECD Adult Skills Survey, which tested levels of **literacy, numeracy and problem-solving skills** in technology-rich environments, indicates that similar proportions of adults aged 16-65 reached the **lowest level of competence in 20 Member States**.


This '**low-skill challenge**' needs to be addressed urgently, as the risks of **skills shortages and mismatches** need to be anticipated in the context of rapidly changing and increasingly demanding European labour markets.



Low-skilled adults are less likely to find a **job** or participate in **learning**, although these are key elements for their social **inclusion** and democratic participation.

It is therefore crucial for their individual well-being as well as for the good of society that they have access to **adequate opportunities to upgrade their skills**, in particular through tailored awareness-raising measures targeting those furthest from the labour market or education and training.

A quite view from the Eurostat data regarding the Employment rates by educational attainment level allows us to confirm that the **labour market still values and needs employees with low levels of qualifications**, as the percentage of adults (20 to 64 years old) that haven't gone further the level 2 according to the International Standard Classification of Education (ISCED) and employed have been increasing since 2015.



All 4 countries in this consortium have their **National Qualification Frameworks** referenced to the **European Qualification Framework**.

Those NQFs are **different** from each other as well as their systems for professional qualification namely in the lower levels.

From the descriptors integrated in the EQF/NQF regarding level 1 and 2 all the partners developed "**workshops**" in each country, aiming to identify some conclusions and tracks regarding their experience on **training and certification of professional areas at the lowest levels** of qualification, and the descriptors for level 1 and 2 of the EQF.

From the analysis made on the different Qualification Systems, on the issue of low levels of qualification, from the perspective of access to qualification paths or access to employment, we can conclude:

JOBS

There is absorption by the different labour markets of workers with low qualification levels

BENEFICIARIES

There are trainees with low levels of qualification who are unable to reach higher levels;

DESCRIPTORS

There are descriptors at the level of skills, competences and responsibility/autonomy for the lowest levels of the EQF

UNITS OF COMPETENCE /LEARNING OUTCOMES

There are units (or sub-units) of competence integrated into the existing Qualifications Frameworks that, in relation to the descriptors of qualification in the NQF and EQF, can be positioned at the lowest levels

HOW: THE STEPS

IO1

Overview of national methodologies and approaches at levels 1 and 2 in the Horticulture and HoReCa sectors.

Analysis and comparison of existing innovative mechanisms within local workshops.

IO2

Common positioning model of level 1 and 2 professional learning outcomes for BE, IT, PT and ES, starting from the needs and the results of the workshops. The model is based on and uses:

- a common language,
- sub-domains,
- guiding questions
- the terminology and 2-dimensional table present in Bloom's Taxonomy (1957) revised by Anderson and Krathwohl (2001).



103

User guide for the common positioning Model proposed by the four countries involved (Belgium, Italy, Portugal and Spain)

Proposal of application of the Common model, as well as instruments to be used as resources.

104

Recomendations guide for the stakeholders: observations & suggestions to increase the opportunity to valorize Learning Outcomes at the lowest levels.



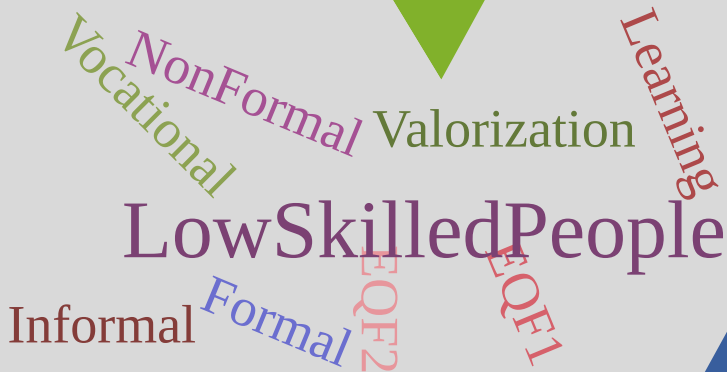
WHAT

Lessons learnt

We identified **six key verbs** to explain the **needs** that we would like to share and the **recommendations** that emerged from our work.

These recommendations are specifically related to the ENVOL project objectives and focus:

- ▶ promoting the valorization
- ▶ of vocational competences
- ▶ at EQF levels 1-2 acquired
- ▶ by low skilled people through
- ▶ formal/non formal/informal learning pathways.



Valorization

Low Skilled People

Vocational

Non Formal

Learning

Informal

Formal

EQF2

EQF1

KEY VERBS and suggestions





HARMONIZE

N° of Levels

Terminology
Templates

HARMONIZE NUMBER OF LEVELS

1

OBSERVATION

There are Countries that have defined their NQF on a lower number of levels, and this implies that 1 NQF level may correspond to 2 different EQF levels: this makes ambiguous the referencing.



All national qualification systems should be articulated on 8 levels, each one corresponding to the equivalent EQF level in order to facilitate univocal referencing

How you call the minimum certifiable element

How you name the elementary professional profiles



HARMONIZE

N° of Levels

Terminology

Templates

HARMONIZE TERMINOLOGY for the MINIMUM CERTIFIABLE ELEMENT



OBSERVATION

2

Different Countries/regions call with different names the minima certifiable elements:

- competence
- units of competence
- learning outcomes
- units of learning outcomes
- key activities
- professional qualifiers



Suggestion

Standard terminologies and definitions (in English) facilitates the transition of people from one system to another, even within European countries.

UNITS OF COMPETENCE

EUROPEAN CATALOGUE

HARMONIZE TERMINOLOGY for the ELEMENTARY PROFESSIONAL PROFILES

3

OBSERVATION

Different names are used between different countries, and in some cases between regions of the same country, to denominate the same professional profile, even if is an elementary one and there is no need for specifications/ differentiations

Suggestion

At least for the professional profiles from level 1 to 3, and at least in some professional areas, a unique denomination of the profile would facilitate mobility of workers (internal, national, transnational...)

ENVOL proposal

HARMONIZE TERMINOLOGY for the ELEMENTARY PROFESSIONAL PROFILES

ENVOL proposed to use

ISCO (integrated also in the ESCO classification)
to define a common profile at executive work profile

Considering the high mobility registered in the labour market and within the low skilled and non qualified workers, the harmonization of the profiles adopted in different countries for the elementary occupation (and within level 1 & 2 of the EQF) would contribute for the European common framework for low skilled.



HARMONIZE

N° of Levels
Terminology

Templates

HARMONIZE TEMPLATES for the MINIMUM CERTIFIABLE ELEMENT

4

OBSERVATION

The templates to describe competences / units of competence / learning outcomes / units of learning outcomes / key activities, professional qualifiers, etc. in EU Countries/Regions have similar fields but not identical and in some cases necessary descriptors are lacking



Suggestion

Use the "minimum certifiable element" template developed by ENVOL partners (see Intellectual Output n.3).

ENVOL proposal

HARMONIZE TEMPLATES for the MINIMUM CERTIFIABLE ELEMENT

THE APPLICATION OF THE MODEL

Unit Code number	Code number that uniquely identifies the unit of competence/ learning outcomes	
Unit Level	EQF	According to all the information related to learning outcomes: knowledge, skills, context, autonomy, responsibility
Unit Title	Name of the unit of competence; it should be short and it contains nouns or verbs in the <ing> form.	
Competence description	This part is a short description of the competence; it contains the following items: <ul style="list-style-type: none"> - the core (to be able to... plus a set of verbs) - autonomy (degree) and responsibility - the context (scope, predictability, complexity). 	
Knowledge	Skills	
A structured set of knowledge that are strictly necessary to act the competences (to describe knowledge keep in mind depth, type, predominant cognitive process and use appropriate adjectives according to the EQF level of the competence)	A structured set of skills that are strictly necessary to act the competence. (to describe skills keep in mind complexity, application of knowledge, depth and breadth, according to the EQF level of the competence).	
Responsibility and Autonomy		
It must be highlighted the responsibility for individual achievement and/or third parties' achievement and the degree of autonomy.		
Evaluation of the performance		
A list of activities which require the application of knowledge, skills and the ability to use them. The situations highlight also the context and the level of responsibility and autonomy requested.		



ARTICULATE

Top-down

Proficiency levels

ARTICULATE

TOP-DOWN APPROACH from ECONOMIC SECTOR to WORK PROCESSES to COMPETENCES

5



OBSERVATION

Production processes and key activities which characterize the job are almost the same in all countries and not only at European level



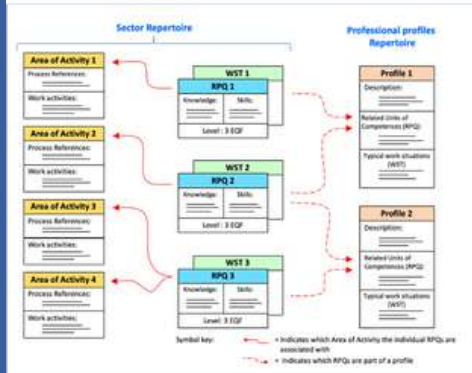
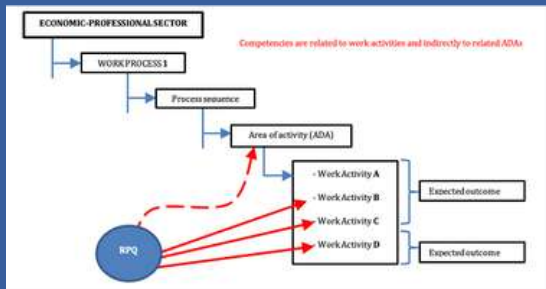
Suggestion

Assume production processes & key activities in an economic sector as the starting point for the creation of a repertoire of "Units of Competence" for all EU Countries, that can be combined to compose professional profiles and qualification/training courses

ENVOL proposal

ARTICULATE

**TOP-DOWN APPROACH
from ECONOMIC SECTOR
to WORK PROCESSES
to COMPETENCES**





ARTICULATE

Top-down

Proficiency levels

ARTICULATE LEVELS of PROFICIENCY

6



OBSERVATION

Competence/learning outcomes referring to the same economic sector can be acted with different levels of proficiency according to the predictability/complexity of the context, the degree of responsibility and autonomy requested, the depth and type of knowledge applied, the cognitive process exercised etc.



Suggestion

Set a range of declinations of the competence on consecutive EQF levels (explicitly indicated) to graduate the proficiency in the application of the competence in an incremental scale of width, depth, autonomy, responsibility, complexity of work/study activities.

ARTICULATE LEVELS of PROFICIENCY

Code number:	940203	Code number:	940103
EQF Level:	02	EQF Level:	01
Title:	Preparing basic semi-finished products and simple food items.	Title:	Preparing basic semi-finished products and simple food items.
Competence:	To be able to assemble raw materials and execute basic operations of cooking to prepare cold/hot basic semi-finished products and simple food items. These operations are done in a structured and stable context of study or work, with a limited autonomy in making decisions and solving ordinary and routine problems and with responsibility only for routine achievements.	Competence:	To be able to assemble raw materials and execute basic operations of cooking to prepare cold/hot basic semi-finished products and simple food items. These operations are done in a structured and stable, family context, under direct supervision with a limited autonomy in making decisions and solving ordinary and routine problems in the family context and with shared responsibility only for routine achievements.
Knowledge:	<p>Main utensils for food manipulations: typologies, specific names, way of use (safe and efficient); Bindings (easy to be prepared): specific names, recipe and way of use; Sauces (easy to be prepared): specific names, recipe and way of use; Other (easy to be prepared) food items: specific names, recipe; Basic methods for mixing, assembling raw materials; Basic methods of cooking; Containers for food storage: typologies, indications of use; Procedures for the correct storage of semi-finished products/pre-elaborated raw materials; Basic self-control protocols of food hygiene.</p>	Skills:	<p>Interpret the recipe or the cook's/chef's directions regarding the semi-finished/food items preparation; Mix raw materials; Assemble raw materials to produce semi-finished products, cold dishes, ready-to-cook products; Execute operations of food cooking (i.e. boiling, toasting, frying, gratin, stewing, braising) at a basic level; Reheating food for consumption; Store the semi-finished products / pre-elaborated raw materials according to conservation rules; Operate in compliance with food hygiene and workplace safety regulations.</p>
Knowledge:	<p>Main utensils for food manipulations: typologies, specific names, way of use (safe and efficient); Bindings (easy to be prepared): specific names, recipe and way of use; Sauces (easy to be prepared): specific names, recipe and way of use; Other (easy to be prepared) food items: specific names, recipe; Basic methods for mixing, assembling raw materials; Basic methods of cooking; Containers for food storage: typologies, indications of use; Procedures for the correct storage of semi-finished products/pre-elaborated raw materials; Basic self-control protocols of food hygiene.</p>	Skills:	<p>Interpret the recipe or the cook's/chef's directions regarding the semi-finished/food items preparation; Mix raw materials according to the cook's/chef's directions; Assemble raw materials to produce semi-finished products, cold dishes, ready-to-cook products according to the cook's/chef's directions; Execute operations of food cooking (i.e. boiling, toasting, frying) at a basic level according to the cook's/chef's directions; Reheating food for consumption; Store the semi-finished products / pre-elaborated raw materials according to the cook's/chef's directions; Operate in compliance with food hygiene and workplace safety regulations.</p>

Note that also Digi.Comp. has been declined on 8 levels of proficiency



ENABLE

Positioning to the lowest levels

Positioning by Non-formal
training organisations

ENABLE

L.O. POSITIONING on the LOWEST LEVELS EQF

7

OBSERVATION

Few Countries identify VET qualifications at level 1 (Austria, Malta); some Countries (e.g. Portugal, Spain) allows the recognition of competences for academic level 1 by formal / non formal / informal learning pathways and offer adult training for reaching academic level 1.

Suggestion

- Encourage the positioning of LEARNING OUTCOMES at level EQF 1.
- Encourage the bodies entitled for designing qualification standards to develop profiles on the lowest levels of qualification in cooperation with stakeholders (economic sector representatives, social parts, institutions...)

ENABLE

L.O. POSITIONING on the LOWEST LEVELS EQF

Code number:	940203	Code number:	940103
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Knowledge:	Skills:	Knowledge:	Skills:
<p>Main utensils for food manipulations: typologies, specific names, way of use (safe and efficient);</p> <p>Bindings (easy to be prepared): specific names, recipe and way of use;</p> <p>Sauces (easy to be prepared): specific names, recipe and way of use;</p> <p>Other (easy to be prepared) food items: specific names, recipe;</p> <p>Basic methods for mixing, assembling raw materials;</p> <p>Basic methods of cooking;</p> <p>Containers for food storage: typologies, indications of use;</p> <p>Procedures for the correct storage of semi-finished products/pre-elaborated raw materials;</p> <p>Basic self-control protocols of food hygiene.</p>	<p>Interpret the recipe or the cook's/chef's directions regarding the semi-finished/food items preparation;</p> <p>Mix raw materials;</p> <p>Assemble raw materials to produce semi-finished products, cold dishes, ready-to-cook products;</p> <p>Execute operations of food cooking (i.e. boiling, roasting, frying, gratin, stewing, brazing) at a basic level;</p> <p>Reheating food for consumption;</p> <p>Store the semi-finished products / pre-elaborated raw materials according to conservation rules;</p> <p>Operate in compliance with food hygiene and workplace safety regulations.</p>	<p>Main utensils for food manipulations: typologies-specific names, way of use (safe and efficient);</p> <p>Bindings (easy to be prepared): specific names, recipe and way of use;</p> <p>Sauces (easy to be prepared): specific names, recipe and way of use;</p> <p>Other (easy to be prepared) food items: specific names, recipe;</p> <p>Basic methods Short and simple instructions for mixing, assembling raw materials;</p> <p>Basic methods Short and simple instructions for cooking operations (ex. boiling, frying, roasting);</p> <p>Containers— for — food — storage — typologies, indicators of use;</p> <p>Procedures for the correct storage of semi-finished — products/pre-elaborated — raw materials;</p> <p>Basic self-control protocols of food hygiene.</p>	<p>Interpret the recipe or the cook's/chef's directions regarding the semi-finished/food items preparation;</p> <p>Mix raw materials according to the cook's/chef's directions;</p> <p>Assemble raw materials to produce semi-finished products, cold dishes, ready-to-cook products according to the cook's/chef's directions;</p> <p>Execute operations of food cooking (i.e. boiling, roasting, frying) at a basic level according to the cook's/chef's directions;</p> <p>Reheating food for consumption;</p> <p>Store the semi-finished products / pre-elaborated raw materials according to the cook's/chef's directions;</p> <p>Operate in compliance with food hygiene and workplace safety regulations.</p>



ENABLE

Positioning to the lowest levels

Positioning by Non-formal
training organisations

ENABLE POSITIONING of TRAININGS by NON-FORMAL TRAINING ORGANISATIONS



OBSERVATION

8

Non formal training organisation lack the possibility to attribute an EQF level to the training they offer to a public of adults usually far from employment and motivation to lifelong training



Suggestion

Allow the non-formal training organizations implementing a specific methodology -adapted to their own trainees but related to the guidelines for the design of Learning Units (IO3 template) in order to reach standards given by their NQF- to position their training within this NQF to empower trainees & encourage upskilling pathways



DEVELOP

Guides/glossaries/check lists


Micro-credentials

DEVELOP

TOOLS
such as **GUIDES,**
GLOSSARIES,
CHECK LISTS

9

OBSERVATION



The referencing to EQF and NQF levels is based on a consistent use of descriptors, verbs, concepts... related to different dimensions (knowledge, skills, context, responsibility, autonomy...)



Suggestion

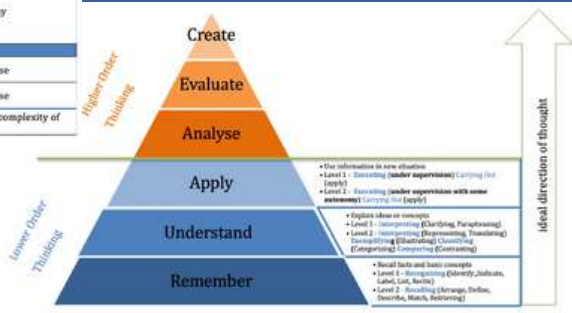
Provide tools that support the operators in understanding and using the EQF and NQF descriptors for positioning training and learning outcomes at the proper level.

What the individual should know and understand		
<input type="checkbox"/> 1.2	Basic	Depth of knowledge
<input type="checkbox"/> 1	Factual	Type of knowledge (predominant)
<input type="checkbox"/> 2	Factual and Conceptual	
<input type="checkbox"/> 1	Interpret basic information to apply in a familiar context or work and study context	Cognitive Process (predominant)
<input type="checkbox"/> 2	Interpret information to apply in a work or study context	
What the individual should be able to do		
<input type="checkbox"/> 1.2	To carry out tasks and solve simple and common problems (implementation tasks)	Complexity of tasks
<input type="checkbox"/> 1.2	Applying simple rules and tools	Application of knowledge
<input type="checkbox"/> 1.2	Range of cognitive and material skills of restricted breadth and basic depth	Depth and Breadth of skills to be used
What the individual should be able to take on		
<input type="checkbox"/> 1.2	Shared responsibility for their routine achievements. Acting under direct supervision	Degree of responsibility for your achievements
<input type="checkbox"/> 1.2	No responsibility for third party achievements	Degree of responsibility for the achievements of third parties
<input type="checkbox"/> 1	Limited autonomy in making decisions and solving ordinary and routine problems	Degree of autonomy
<input type="checkbox"/> 2	Limited, but with some autonomy in making decisions and solving ordinary and routine problems	
What are the characteristics of the context?		
<input type="checkbox"/> 1	Familiar/everyday life and in a field of study or work	Scope of the exercise
<input type="checkbox"/> 2	In a field of study or work	Scope of the exercise
<input type="checkbox"/> 1.2	Stable and structured	Predictability and complexity of the context

ENVOL proposal

DEVELOP

TOOLS
such as **GUIDES,**
GLOSSARIES,
CHECK LISTS





DEVELOP

Guides/glossaries/check lists

Micro-credentials

DEVELOP
THE USE
of MICROCREDENTIALS
as part
of the QUALIFICATION
SYSTEM



OBSERVATION

10

Some people don't reach full qualification or entire certifiable elements (units of Competence / L.O.) at the end of a training pathway or following a recognition process of non-formal/informal learning



Suggestion

Develop and integrate the use of micro-credentials as part of the qualification system to better reflect modularization of learning pathways, help individuals obtain recognition of their knowledge, skills and competences and motivate lifelong learning behaviour.



10

ENVOL proposal

The template developed by ENVOL partners identifies units of competences that are able to be certified by themselves and reflect the principal of the organization of modularization of learning paths. Each unit of competence can be a part of a qualification and be developed and integrated in the micro credentials principal.

DEVELOP

**THE USE
of MICROCREDENTIALS
as part
of the QUALIFICATION
SYSTEM**



TRAIN

Repository maintenance operators
Competence Recognition operators

TRAIN

OPERATORS in charge of MAINTENANCE of REPOSITORIES OF QUALIFICATIONS /COMPETENCES

11



OBSERVATION

The process of design and maintenance (update / integration / review) of the repositories of qualifications / competences involve many figures, both from labour market and VET (authorities/operators).



Suggestion

Strengthen capability in the application/use of NQF / EQF levels in the design / review of minima certifiable elements with compliance to the EQF descriptors.



TRAIN

Repository maintenance operators
Competence Recognition operators

TRAIN
OPERATORS
in charge
of the PROCESS
of IDENTIFICATION,
RECOGNITION,
VALIDATION
AND CERTIFICATION
OF COMPETENCES

12



OBSERVATION

The process of identification, recognition, validation and certification of learning outcomes/competences acquired also in non formal / informal learning is still in an experimental stage or not yet well developed in many Countries.



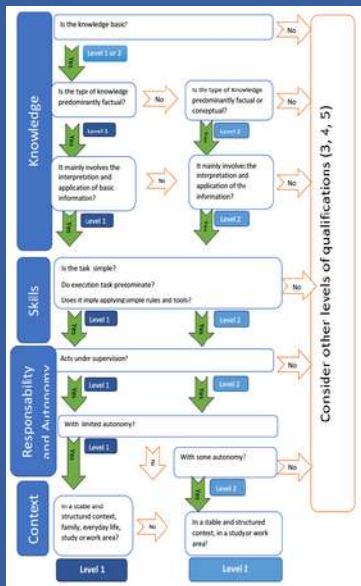
Suggestion

Strengthen capability in the analysis of work / life experiences that can enable learning outcomes and the emersion of evidences of the competences / skills / knowledge acquired and their referencing to standards of competences.

ENVOL proposal

TRAIN

**OPERATORS
in charge
of the PROCESS
of IDENTIFICATION,
RECOGNITION,
VALIDATION
AND CERTIFICATION
OF COMPETENCES**





INFORM

Low skilled public

INFORM

**LOW SKILLED PUBLIC
about the possibility
to have their LEARNING
OUTCOMES from LIFE /
WORK EXPERIENCE
valorised**

13



OBSERVATION

The possibility of recognition and valorization of learning outcomes from informal / non formal training or life experiences and the way to access those services are little known among wide public, especially the low skilled one.



Disseminate the possibility to access services for the identification, recognition, validation and certification of competences. Align all services targeting low skilled adults offering efficient and integrated guidance services and making available validation of non-formal and informal learning. Raise awareness (campaigns) in order to promote the importance for lifelong upskilling pathways.

PARTNERS

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de

Skills

Knowledge



stay tuned



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