

Diploma in Bakery Level 2



1. Overview and Introduction to Diploma in Bakery Level 2

The Food & Drink Qualification (FDQ) Diploma in Bakery is part of a suite of qualifications which are designed to provide learners with the knowledge and skills that they will need for employment within the bakery manufacturing sector

This qualification is designed for learners who wish to develop intermediate skills and knowledge in Bakery. Learners will work towards compliance standards which will confirm occupational competence in job roles including: craft baker, in-store baker and automated plant baker.

Roles in the bakery industry are varied and range from craft bakers producing small scale artisan bread, as well as morning goods, cakes and pastries to in-store bakeries within retail environments and operator roles within automated plant bakeries.

This qualification is suitable for

- Bakers
- Confectioners
- Food processing operatives



Entry Requirements

Learners need to be aged 16 or over undertake this qualification. Learners do not require any prior qualifications or food skills experience to undertake this qualification. However, as this qualification assesses and recognises competent achievement within the workplace, learners will need to be in full-time employment prior to commencement of this training programme.

National Food and Drink Training

Unit 2, Halbeath Interchange Business Park, Kingseat Road, Halbeath, KY11 8RY

Email: apprenticeship@nfdt.org Telephone 01383 661555 www.nfdt.org

1. Qualification Content

- FDQ Level 2 Diploma in Bakery – Total Credits 37

Award Structure:

In order to successfully obtain a diploma in Bakery, learners must complete a minimum of 37 credits. Learners may exceed the minimum number of units and credits required from this optional group, but additional units will not contribute towards the final qualification grade.

Added value' units are also provided, which provide extra knowledge and skills within specific aspects of bakery, e.g. cake decorating, artisan patisserie and how to adapt recipes for special diets. **These 'added value' units achieve credits but they DO NOT contribute to achievement of the qualification.** They are not a mandatory requirement of the qualification.

Minimum credits to achieve the qualification	37
Group A – Mandatory units	7 credits
Group B – Mandatory unit	5 credits
Group C – Mandatory units	8 credits
Group D – Mandatory units	10 credits
Group E – Pathway Mandatory Optional units	7 credits
Group F – Added Value Optional Units	3 or 4 credits each (do not contribute to Diploma)
Guided Learning Hours (GLH)	266-270

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A - Mandatory units					
8418	UK	Principles of baking	2	3	18
8419	UK	Principles of bakery ingredients	2	4	24
Group B - Mandatory unit					
8420	OK	Understand how to manufacture baked goods	2	5	35
Unit ref	Unit type	Unit title	Level	Credit	GLH
8421	OC	Maintain quality and solve problems in bakery	2	3	18
8422	OC	Understand how to carry out innovation and new product development in bakery	2	3	20
8423	OC	Demonstrate effective teamwork in baking	2	2	12
8424	OC	Produce fermented and enriched doughs	2	5	40
8425	OC	Produce cake and pastry products	2	5	40
Group E - Craft Bakery Pathway– Mandatory Optional units					
8426	OC	Produce, bake and finish dough products in craft bakery	2	3	28
8427	OC	Produce, bake and finish cake and confectionery products in craft bakery	2	4	35

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E - In-store Bakery Pathway – Mandatory Optional units

8428	OC	Offer excellent customer service in bakery	2	3	24
8429	OC	Prepare, display and manage stock in retail bakery	2	4	35

Unit ref	Unit type	Unit title	Level	Credit	GLH
F8430	OC	Produce baked goods in automated bakery	2	3	25
8431	OK	Understand how to manufacture goods in an automated bakery	2	4	35

Added value' Optional units

8432	OC	Cover and decorate celebration cakes	2	4	25
8433	OC	Produce and finish artisan patisserie and desserts	2	4	25
8434	OC	Produce and finish artisan dough products	2	4	25
8435	OC	Produce and finish display breads	2	4	25
8436	OC	Adapt recipes for health and special diets	2	4	25
8428	OC	Offer excellent customer service in bakery	2	3	24

Functional Skills

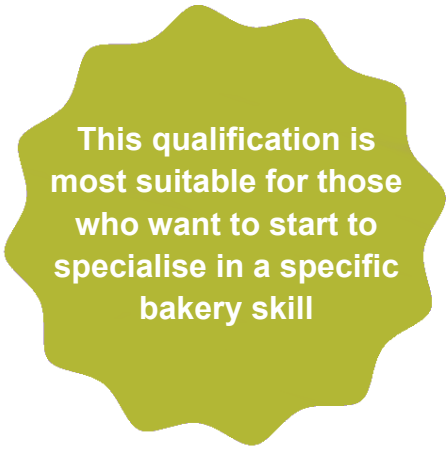
Learners undertaking the Bakery Standard Level 2 must also complete the following Functional Skills as part of the Apprenticeship Standard.

- 3748-01: Functional Skills English
- 3748-02: Functional Skills Mathematics

On completion of these Functional Skills learners will be awarded a nationally recognised certificate from City & Guilds.

2. Benefits of the Qualification

This qualification provides bakery businesses with an opportunity to develop good bakery practices and understanding. It allows skills and knowledge to be developed in a wide variety of areas depending upon the type of business and products that apply. Topics covered may include compliance functions like food safety and health and safety; operative functions including dough and confectionery processing and problem resolution and specific functions like packaging and labelling.



This qualification is most suitable for those who want to start to specialise in a specific bakery skill

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3. Learning Content

This qualification develops the skills and knowledge required when working in a bakery role. It enables individuals employed in bakeries to be more proficient in food safety standards and in maintaining the workplace.

How the learning is delivered

We use a Blended Learning approach suited to workplace learning on an individual basis or groups as required.

The Training Advisor will visit the learner within the workplace on a regular basis to support, advise, guide and facilitate workshops and individual one to one learning and development; all visits are in the workplace so there is no need to release staff to college.

4. The Assessment Process

Assessment of this award will be through a series of theoretical and practical assessments or tasks and projects defined by a set of National Occupational Standards (NOS) developed by The National Skills Ascendancy for Food & Drink (NSAFD) (Sector Skills Council).

Methods of assessment can include:

- *observation*
- *discussion*
- *personal statements*
- *projects, testimonies*
- *supporting documentation.*



Each learner will
be appointed a
dedicated
Training Advisor

5. Engagement with Training Advisor

Each learner will be appointed a dedicated Training Advisor. An Individual Training Plan will be drawn up and the units for delivery will be agreed by the learner, employer and training advisor. Each visit date will be agreed and progress will be mapped in the form of progress reviews that will also detail work to complete for next visit, date of next visit and any feedback that either party wishes to convey.

The training advisor will also make each Learner aware of their contact details should they require any future information and guidance.



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