

Craft Bakery Skills Level 2



1. Overview and Introduction to Craft Bakery Skills Level 2 (SCQF Level 5)

The Scottish Vocational Qualification (SVQ) in Craft Bakery Skills Level 2 (SCQF Level 5) is part of a suite of qualifications which are designed to provide candidates with the knowledge and skills that they will need for employment within the bakery manufacturing sector.

This qualification is designed for candidates who are working within the bakery sector of the wider food and drink industry. It offers the opportunity to develop skills and knowledge required in a wide range of bakery techniques. It will also suit candidates who are competent in their particular field but are looking for ways of developing their existing skills and knowledge.



This qualification is suitable for

- Bakers
- Confectioners
- Food processing operatives

This qualification offers the opportunity to tailor the units to suit specific business needs, for example: selecting and measuring bakery ingredients; preparing, mixing and baking dough or flour confectionery products and preparing and finishing products such as cakes;



2. Qualification Content

- Food and Drink Operations (Craft Bakery Skills) Level 2 (SCQF Level 5)

Award Structure:

Candidates must complete a minimum of 9 units (if undertaking a Modern Apprenticeship)

Unit Title
Group A (Mandatory)
Maintain workplace food safety standards in manufacture
Maintain the workplace and health & safety in food manufacture
Group B (a minimum of 4 units)
Select weigh and measure ingredients in bakery operations
Prepare and mix dough in bakery operations
Divide, mould and shape fermented dough in bakery operations
Produce laminated pastry in bakery operations
Pin, block and shape dough in bakery operations
Fill and close pastry products in bakery operations
Tin and tray up dough products in bakery operations
Retard and prove dough products in bakery operations
Oven bake dough products in bakery operations
Fry dough products in bakery operations
Batch finish dough products in bakery operations
Prepare and mix flour confectionery in bakery operations
Hand deposit, pipe and sheet flour confectionery in bakery operations
Deposit and griddle hot plate products in bakery operations
Tray up and prepare flour confectionery in bakery operations
Oven bake flour confectionery in bakery operations
Batch finish flour confectionery in bakery operations
Assemble and fill celebration cakes in bakery operations
Mask and cover celebration cakes in bakery operations
Decorate and store celebration cakes in bakery operations
Group C (a maximum of 3 units)
Plan and organise your own work activities in a food business
Communicate in a business environment
Prepare tools and equipment for use in food and drink operations
Sharpen and maintain cutting tools for use in food and drink operations
Maintain product quality in food and drink operations
Contribute to continuous improvement in food operations
Clean in place (CIP) plant and equipment in food and drink operations
Lift and handle materials in food manufacture
Contribute to environmental safety in food manufacture
Contribute to the maintenance of plant and equipment in food manufacture
Contribute to problem diagnosis in food and drink operations
Contribute to problem resolution in food and drink operations
Carry out hygiene cleaning in food and drink operations
Carry out sampling in food and drink operations
Organise and improve work activities in food operations
Contribute to the application of improvement techniques in food operations
Contribute to sustainable practice in a food environment

Core Skills (SCQF Level 4):

Candidates undertaking a Modern Apprenticeship Level 2 must also complete the following Core Skills as part of the MA Framework

- F42N 04: Working with Others
- F42E 04: Information and Communication Technology
- F42A 04: Numeracy
- F426 04: Communication
- F42J 04: Problem Solving

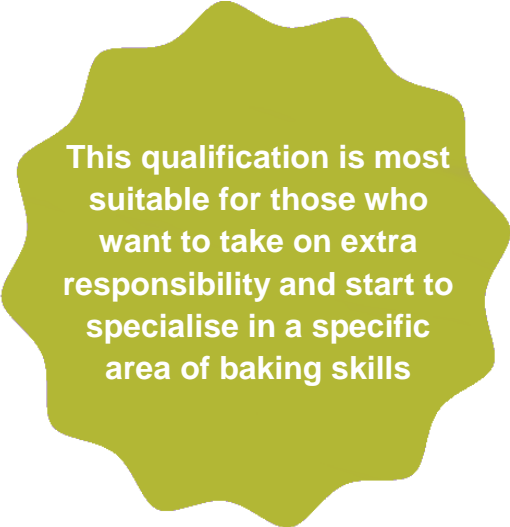
3. Benefits of the Qualification

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

4. 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 and health and safety standards in the workplace.

The James Allan Bakery Academy has been specifically designed to support candidates through their journey to become a qualified baker. This online learning resource will enable users to learn about baking and complete the apprenticeship programme through the use of interactive learning content and online portfolio building. It provides high quality up-to-date interactive content that assists knowledge, understanding and skills.



This qualification is most suitable for those who want to take on extra responsibility and start to specialise in a specific area of baking skills

5. 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 candidate 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.

6. 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 Improve Ltd (Sector Skills Council).

Methods of assessment can include:

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

Each candidate
will be appointed
a dedicated
Training Advisor

7. Engagement with Training Advisor

Each candidate 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 candidate, 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 candidate aware of their contact details should they require any future information and guidance.

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

