

# Level 2 Professional Bakery (Part-Time)

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.

# **Entry Requirements**

FDQ Level 1, interview or relevant experience.

## **Career Prospects**

Progression to higher level course or employment within the bakery profession. 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 bakers within retail environments and operator roles within automated plant bakeries

#### **Course Modules**

Units include, Principles of baking, Principles of bakery ingredients, Understand how to manufacture baked goods, Maintain quality and solve problems in bakery, innovation and new product development in bakery, Produce, bake and finish dough, products in craft bakery etc

#### **Assessment**

Through practical application you wil build a portfoilo of evidence and products.

#### **Additional Costs**

You will be required to purchase some equipment and uniforms - Information available at enrolment

## **STUDY MODE**

PT

#### **LOCATION**

Coleg Afan Colea Bannau Brycheinioa Academi Chwaraeon Llandarcy Coleg Castell-nedd Coleg Y Drenewydd Coleg Pontardawe Canolfan Adeiladwaith Abertawe

Afan College Brecon Beacons College Llandarcy Academy of Sport Neath College Newtown College Pontardawe College Swansea Construction Centre

































### **COURSE LENGTH**

1Y

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