



## Level 3 Professional Bakery (Part-Time)

The FDQ Level 3 certificate in professional bakery offers learners the opportunity to develop skills and knowledge required in bakery production. It will also suit learners who are competent at specialist bakery skills activities and are looking for ways of developing their existing skills and knowledge, perhaps to support product development, advanced craft skills or managing technical operations.

### Entry Requirements

Learners need to be 16 years old or over. Learners do not require any prior qualifications or units of food skills experience to take this qualification. However prior achievement of FDQ level 2 certificate in professional bakery may be an advantage for some learners.

### Career Prospects

Obtaining Level 2 and 3 FDQ certificates in professional bakery would assist a candidate seeking employment in the bakery industry, or in starting up a small business of their own.

### Assessment

The course is delivered through hands on practical sessions, Under pinning knowledge and projects delivered through theory sessions.

Assessment is continues over the length of the course and successful completion of the course will be decided on evidence of practical tasks and underpinning knowledge recorded in the candidates portfolio of completed work by the assessor.

### STUDY MODE

PT

### LOCATION

Neath College - 0330 818 8100

### COURSE LENGTH

2Y

Coleg Afan  
Coleg Bannau Brycheiniog  
Academi Chwaraeon Llandarcy  
Canolfan Ragoriaeth Adeiladwaith Maesteg  
Coleg Castell-nedd  
Coleg Y Drenewydd  
Coleg Pontardawe  
Canolfan Adeiladwaith Abertawe

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



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