

FDQ Level 3 Certificate in 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.

Course Modules

Units consist of: Produce specialist individual dough based products. Design and develop specialist individual flour confectionary. Produce specialist individual flour confectionary. Understand how to manage and evaluate production performance in food manufacture. Contribute to optimising work areas in food manufacture. The principles of HACCP for food manufacture.

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.

Additional Costs

Candidates will be required to wear a white hat, jacket and suitable shoes. Equipment is discussed during the first session.

STUDY MODE PT

LOCATION COURSE LENGTH 30 Weeks

