

Professional Bakery Level 2 (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 **COURSE LENGTH** 1Y

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

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



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