



Professional Bakery Level 3 (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 Chweraeon 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

