

Automated Plant Bakery Skills Level 2



1. Overview and Introduction to Automated Plant Bakery Skills Level 2 (SCQF Level 5)

The Scottish Vocational Qualification (SVQ) in Automated Plant Bakery Skills Level 2 (SCQF Level 5) is part of a suite of qualifications which are designed to provide candidates with the knowledge and skills that they will need for employment within the bakery manufacturing sector.

This qualification is designed for candidates who are working within the bakery sector of the wider food and drink industry. It offers the opportunity to develop skills and knowledge required in a wide range of bakery techniques. It will also suit candidates who are competent in their particular field but are looking for ways of developing their existing skills and knowledge.



This qualification is suitable for

- Machine operators
- Food processing operatives

This qualification offers the opportunity to tailor the units to suit specific business needs, for example: weighing, preparing, mixing, moulding, proving and baking dough products using automated machinery processes as well as wrapping/labelling finished products, planning your work, handover procedures and recording production operations



2. Qualification Content

- Food and Drink Operations (Automated Plant Bakery Skills) Level 2 (SCQF Level 5)

Award Structure:

Candidates must complete a minimum of 8 units (10 units if undertaking a Modern Apprenticeship)

Candidates must complete both units from Group A, a minimum of 4 units from Group B and any other 2 units from Groups B or C.

Unit No	Unit Title	Unit Code
Group A (a minimum of 3 units)		
2050	Maintain workplace food safety standards in manufacture	F2MD 04
3075	Maintain the workplace and health & safety in food manufacture	F2MB 04
Group B (a minimum of 3 units)		
2237	Control Weighing Using Automated Baking Processes	H652 04
2238	Control the Preparation and Mixing of Dough Using Automated Baking Processes	H653 04
3175	Start up plant and equipment in food manufacture	F2PA 04
3176	Shut down plant and equipment in food manufacture	F2P0 04
2170	Report and record production operations in food manufacture	F2N4 04
2239	Control the Division, Moulding and Shaping of Dough Using Automated Baking Processes	H654 04
2240	Control the Proving of Dough Products Using Automated Baking Processes	H655 04
2241	Control the Oven-baking of Dough Products Using Automated Baking Processes	H656 04
2242	Control Product Wrapping and Labelling Using Automated Baking Processes	H657 04
2243	Control the Cooling of Oven-baked Dough Products Using Automated Baking Processing	H658 04
2176	Control Batching in Food Manufacture	F2JX 04
3191	Control Forming in Food Manufacture	F2K5 04
3192	Control Depositing in Food Manufacture	F2K2 04
3193	Control Enrobing in Food Manufacture	F2K4 04
3050	Maintain product quality in food and drink operations	H3GH 04
2175	Control Temperature Reduction in Food Manufacture	F2KK 04
Group C		
2001	Plan and organise your own work activities in a food business	H3P3 04
3177	Carry out task hand-over procedures in food manufacture	F2JB 04
3178	Carry out product changeovers in food manufacture	F2J7 04
2070	Contribute to the Maintenance of Plant and Equipment in Food Manufacture	F2JV 04
Group D		
3245	Principles of salt and dough conditioners / improvers in bakery	H3J1 04
3226	Principles of dough fermentation and process control	H3HK 04
3225	Principles of retarding and proving dough and process control	H3HJ 04
3060	Principles of continuous improvement techniques (Kaizen) in a food environment	H13J 04
3080	Principles of sustainability in a food environment	H157 04
3246	Principles of pre-mixes and concentrates in bakery	H3J2 04
3247	Principles of packaging in bakery	H3J3 04

Core Skills (SCQF Level 5):

Candidates undertaking a Modern Apprenticeship Level 2 must also complete the following Core Skills as part of the MA Framework

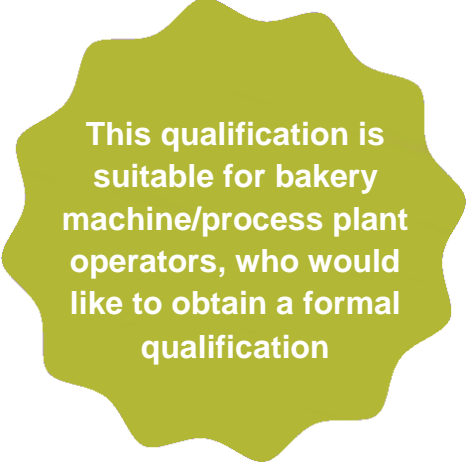
- F42N 04: Working with Others
- F42E 04: Information and Communication Technology
- F42A 04: Numeracy
- F426 04: Communication
- F42J 04: Problem Solving

3. Benefits of the Qualification

This qualification provides bakery businesses with an opportunity to develop good bakery practices and understanding. It allows skills and knowledge to be developed in a wide variety of areas depending upon the type of business and products that apply. Topics covered may include compliance functions like food safety and health and safety; operative functions including dough processing and problem resolution and specific functions like wrapping and labelling.

4. Learning Content

This qualification develops the skills and knowledge required when working in a bakery operator role. It enables individuals employed in bakeries to be more proficient in food safety standards and automated machinery processes.



This qualification is suitable for bakery machine/process plant operators, who would like to obtain a formal qualification

5. How the learning is delivered

We use a Blended Learning approach suited to workplace learning on an individual basis or groups as required.

The Training Advisor will visit the candidate within the workplace on a regular basis to support, advise, guide and facilitate workshops and individual one to one learning and development; all visits are in the workplace so there is no need to release staff to college.

6. The Assessment Process

Assessment of this award will be through a series of theoretical and practical assessments or tasks and projects defined by a set of National Occupational Standards (NOS) developed by Improve Ltd (Sector Skills Council).

Methods of assessment can include:

- *observation*
- *discussion*
- *personal statements*
- *projects, testimonies*
- *supporting documentation.*

Each candidate
will be appointed
a dedicated
Training Advisor

7. Engagement with Training Advisor

Each candidate will be appointed a dedicated Training Advisor. An Individual Training Plan will be drawn up and the units for delivery will be agreed by the candidate, employer and training advisor. Each visit date will be agreed and progress will be mapped in the form of progress reviews that will also detail work to complete for next visit, date of next visit and any feedback that either party wishes to convey.

The training advisor will also make each candidate aware of their contact details should they require any future information and guidance.

National Food and Drink Training

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