

Bakery Skills Level 3

1. Overview and Introduction to Bakery Skills Level 3 (SCQF Level 6)

The Scottish Vocational Qualification (SVQ) in Bakery Skills Level 3 (SCQF Level 6) 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 specialist knowledge in bakery science and technology required to support the business and increase productivity. It will also suit candidates who are competent at specialist baking industry activities and are looking to develop their existing skills and knowledge.



This qualification is
suitable for

- Bakers
- Confectioners
- Technical/NPD
roles

This qualification offers the opportunity to tailor the units to suit specific business needs, for example: designing and developing specialist dough and confectionery products, monitoring hygiene cleaning, managing production performance, and maximising sales of food products.



2. Qualification Content

- Food and Drink Operations Bakery Skills Level 3 (SCQF Level 6)

Award Structure:

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

Candidates must complete 1 unit from Group A, a minimum of 4 units from Group B and any other 3 units from Groups A, B, or C.

Unit No	Unit Title	Unit Code
Group A (a minimum of 1 unit)		
3049	Monitor and maintain product quality in food and drink operations	H3GG 04
3076	Monitor health, safety and environmental systems in food manufacture	F2P1 04
3069	Monitor food safety at critical control points in manufacture	F2NY 04
Group B (a minimum of 4 units)		
3229	Design and develop specialist individual dough based products	H3HN 04
3230	Evaluate specialist individual dough based products	F2LH 04
3231	Produce specialist individual dough based products	F2MC 04
3237	Design and develop specialist individual flour confectionery products	H3HS 04
3232	Batch produce advanced craft fermented dough products	H3HP 04
3233	Batch produce advanced craft non-fermented dough products	H3HR 04
3238	Evaluate specialist individual flour confectionery products	H3HT 04
3239	Produce specialist individual flour confectionery products	H3HV 04
3240	Batch produce advanced craft flour confectionery products	H3HW 04
Group C		
3065	Manage organisational change for achieving excellence in a food environment	H13N 04
3211	Monitor hygiene cleaning in food and drink operations	H3HE 04
3090	Manage commissioning and handover of plant and equipment in food manufacture	H3KY 04
3092	Maintain plant and equipment in food manufacture	F2M8 04
3053	Interpret and communicate information and data in food and drink operations	H3L0 04
3070	Contribute to continuous improvement of food safety in manufacture	F2JH 04
3072	Report on compliance with food safety requirements in manufacture	F2N6 04
3071	Control and monitor safe supply of raw materials and ingredients in food manufacture	F2JW 04
2062	Maintain, promote and improve environmental good practice in food manufacture	F2MF 04
3168	Manage production performance in food manufacture	H3H9 04
3169	Evaluate production performance in food manufacture	H3HA 04
3179	Contribute to optimising work areas in food manufacture	F2JP 04
3180	Diagnose production problems in a food environment	H442 04
3181	Resolve production problems in a food environment	H443 04
3051	Monitor and control quality of work activities in food and drink operations	H3GJ 04
3155	Maximise sales of food products in a food retail environment	H440 04
Group D		
3082	Principles of waste minimisation in a food environment	H3GN 04
3220	Principles of mixing dough and process control	H3HG 04
3223	Principles of pastry lamination and process control	H3HH 04
3226	Principles of dough fermentation and process control	H3HK 04
3245	Principles of salt and dough conditioners / improvers in bakery	H3J1 04
3246	Principles of pre-mixes and concentrates in bakery	H3J2 04
3225	Principles of retarding and proving dough and process control	H3HJ 04

Core Skills (SCQF Level 5):

Candidates undertaking a Modern Apprenticeship Level 3 must also complete the following Core Skills as part of the MA Framework

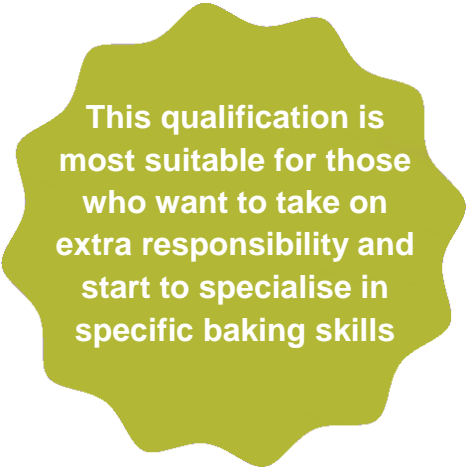
- F42P 04: Working with Others
- F42F 04: Information and Communication Technology
- F42B 04: Numeracy
- F427 04: Communication
- F42K 04: Problem Solving

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 and confectionery processing, problem resolution, product development and advanced craft skills.

4. Learning Content

This qualification develops the skills and knowledge required when working in a bakery role. It enables individuals employed in bakeries to be more proficient in food safety standards, critical control points, new product design, recipe formulation and product evaluation.



This qualification is most suitable for those who want to take on extra responsibility and start to specialise in specific baking skills

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

Unit 2, Halbeath Interchange Business Park, Kingseat Road, Halbeath, KY11 8RY

Email: apprenticeship@nfdt.org | Telephone 01383 661555 | www.nfdt.org

