

Craft Bakery Skills Level 2

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

The Scottish Vocational Qualification (SVQ) in Craft 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

- Bakers
- Confectioners
- Food processing operatives

This qualification offers the opportunity to tailor the units to suit specific business needs, for example: selecting and measuring bakery ingredients; preparing, mixing and baking dough or flour confectionery products and preparing and finishing products such as cakes;



2. Qualification Content

- Food and Drink Operations (Craft 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 3 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)		
2220	Select Weigh and Measure Bakery Ingredients	F2NF 04
2221	Prepare and Mix Dough	F2R6 04
2222	Hand Divide, Mould and Shape Fermented Doughs	F2LV 04
2224	Retard and Prove Dough Products	F2ND 04
2225	Oven Bake Dough Products	F2PP 04
2227	Batch Finish Dough Products	F2HN 04
3224	Tin and Tray Up Dough Products	F2S1 04
2229	Prepare and Mix Flour Confectionery	F2R7 04
2230	Hand Deposit Pipe and Sheet Flour Confectionery	F2LS 04
2232	Tray Up and Prepare Flour Confectionery for Bakery	F3D4 04
2233	Oven Bake Flour Confectionery	F2PR 04
2234	Batch Finish Flour Confectionery	F2HP 04
2235	Assemble And Fill Celebration Cakes	F2HD 04
3234	Mask And Cover Celebration Cakes	F2MT 04
3235	Decorate Celebration Cakes	F2KS 04
2236	Provide Accessories And Store Celebration Cakes	F2MH 04
Group C		
2001	Plan and organise your own work activities in a food business	H3P3 04
3004	Communicate in a business environment	FE02 04
3050	Maintain product quality in food and drink operations	H3GH 04
2060	Lift and handle materials safely in food manufacture	F2M4 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
3223	Principles of pastry lamination and process control	H3HH 04
3060	Principles of continuous improvement techniques (Kaizen) in a food environment	H13J 04
3082	Principles of waste minimisation in a food environment	H3GN 04
3241	Principles of flour milling and flour types for bakery	H3YD 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

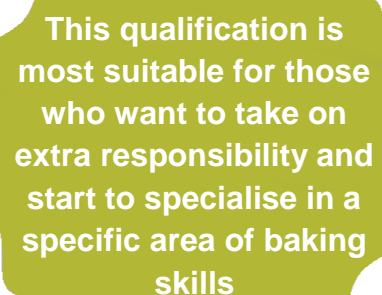
- F42N 04: Working with Others
- F42E 04: Information and Communication Technology
- F42A 04: Numeracy
- F426 04: Communication
- F42J 04: Problem Solving

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 and confectionery processing and problem resolution and specific functions like packaging and labelling

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 and in maintaining the workplace.



This qualification is most suitable for those who want to take on extra responsibility and start to specialise in a specific area of 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

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