

FDQ - Qualification Purpose and Structure

FDQ number	Qualification title	Qualification approval number (QN) Qualification Wales Number	EQF Level	Review date
322-152	FDQ Level 3 Diploma in Professional Bakery	600/6866/8 C00/0512/8	4	31 st Dec 2021

Purpose overview

This qualification is designed primarily for learners who wish to develop advanced practical skills and knowledge in a wide range of bread, pastry, flour confectionery and cake decoration techniques to support progress to the next level of vocational learning.

Ofqual purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area. Sub purpose B2. Develop knowledge and/or skills in a subject area

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification. However, prior achievement of FDQ Level 2 Certificate/Diploma in Professional Bakery may be an advantage for some learners. The qualification assesses and recognises achievement within a learning environment.

The qualification covers mandatory bakery skills in advanced craft areas like: pre-baking, baking, post-baking, and presenting bakery products. Learners have a large choice of skills in this mandatory group of advanced craft units covering fermented products, flour confectionery and sugar and chocolate craft. Learners may choose optional units in bakery knowledge and enterprise skills to meet their learning and development needs. See below for: (i) a complete list of units that make up the qualification and their value within the qualification and (ii) the minimum and maximum Credits, Guided Learning Hours and Total Qualification Time.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - artisan bakery/patisserie

- bakery science and technology
 - bakery and food processing management
 - food science and technology
 - food hygiene, safety and quality management
2. particular qualifications including;
- FDQ L4 Certificate/Diploma for Proficiency in Food Manufacturing Excellence
 - L4 Award in Management of Food and Beverage
 - L4 Certificate/Diploma in Business Management
 - L4 Diploma in Hospitality Management
 - L4 Certificate/Diploma in Management and Leadership
 - L4 Certificate in Nutrition for Institutional Management
 - L4 Award in Food Safety Management for Manufacturing
3. Apprenticeships (Higher/Level 4/5) including;
- Management Apprenticeship Frameworks (England and Wales)
 - Management Modern Apprenticeships (Scotland)
 - Management Apprenticeship Framework (N. Ireland)

These frameworks relate to technician/manager level roles including;

- bakery technician/manager
- food processing and manufacture technician/manager
- food sales and service manager
- food safety/quality assurance technician/manager

This qualification is a Diploma requiring achievement of 55 credits, graded at pass/fail. It is primarily designed for learners progressing into Level 4 learning in subject areas, qualifications and into Higher Apprenticeships or roles listed above.

Qualification support

This qualification has been recognised for entry to further learning, qualifications and apprenticeships and has received support from FDQ Approved Centres including Further Education Colleges.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/professional/professional-bakery/>

Or by contacting FDQ Tel: 0113 3970 395 Email: fdq@fdq.org.uk

Rules of Combination (RoC)

Diploma	
Total credits required for qualification	55
Total Qualification Time (TQT)	531 hours
Group A - Bakery skills units	Mandatory 27 + credits
Group B - Bakery knowledge units	Optional 0-19 credits
Group C - Enterprise units	Optional 0-9 credits
Guided Learning Hours Range (min-max)	483-546

Assessment Method

Practical tests and assignments: internally assessed, internally and externally quality assured. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

List of units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
Group A Bakery Skills units					
Fermented products					
H/602/4160	VS	Demonstrate pre-bake skills in craft breadmaking	3	3	30
T/602/4163	VS	Demonstrate pre-bake skills in craft enriched doughs and morning goods	3	3	30
R/602/4168	VS	Demonstrate skills in proving and baking craft fermented dough products	3	3	27
A/503/2352	VS	Demonstrate skills in finishing and packing craft fermented dough products	3	3	30

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
Flour confectionery					
M/602/4145	VS	Demonstrate pre-bake craft skills in almond and sugar-based flour confectionery	3	3	30
F/602/4151	VS	Demonstrate pre-bake craft skills in cake and sponge flour confectionery	3	3	30
Y/602/4155	VS	Demonstrate pre-bake craft skills in pastry based flour confectionery	3	3	30
T/602/4082	VS	Demonstrate bake and post-bake craft skills in almond and sugar-based flour confectionery	3	3	30
T/602/4115	VS	Demonstrate bake and post-bake craft skills in cake and sponge flour confectionery	3	3	30
F/602/4117	VS	Demonstrate bake and post-bake craft skills in pastry based flour confectionery	3	3	30
Sugar and chocolate craft					
A/602/4133	VS	Demonstrate cake decoration craft skills in making fondant	3	2	20
L/602/4136	VS	Demonstrate cake decoration craft skills in techniques with royal icing	3	3	30
R/602/4140	VS	Demonstrate cake decoration craft skills in techniques with sugar paste	3	3	30
H/602/4143	VS	Demonstrate cake decoration design skills in techniques with royal icing	3	2	20
K/602/4144	VS	Demonstrate cake decoration design skills in techniques with sugar paste	3	2	20
T/504/4113	VS	Demonstrate skills in using chocolate and ganache	3	3	25
F/504/4115	VS	Demonstrate cake decoration craft skills in wired sugar flower techniques	3	3	24
Group B Bakery Knowledge units					

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
K/602/4225	UK	Principles of flour in bakery	3	2	20
M/602/4226	UK	Principles of fats and oils in bakery	3	2	20
T/602/4227	UK	Principles of sugars and starches in bakery	3	2	20
A/602/4228	UK	Principles of dairy products in bakery	3	2	20
K/602/4712	UK	Principles of mixing flour confectionery and process control	3	2	20
F/602/4229	UK	Principles of egg and egg products in bakery	3	2	20
T/602/4230	UK	Principles of salt and dough conditioners/improvers in bakery	3	2	20
A/602/4231	UK	Principles of packaging in bakery	3	2	20
A/602/4567	UK	Principles of the Bulk Fermentation Process (BFP)	3	2	20
F/602/4182	UK	Principles of the Chorleywood Bread Process (CBP)	3	2	20
F/602/4568	UK	Principles of Mechanical Dough Development (MDD) using spiral mixing	3	2	20
M/504/4112	UK	Principles of Activated Dough Development	3	2	18
K/602/4192	UK	Principles of retarding and proving dough and process control	3	2	20
F/602/4196	UK	Principles of dough fermentation and process control	3	2	20
K/602/4211	UK	Principles of oven baking bakery products	3	2	20
D/602/4223	UK	Principles of preparing and handling bakery finishing materials	3	2	20
A/504/4114	UK	Principles of tempering chocolate for moulding	3	2	18
T/602/4034	UK	Principles of quality in food operations	3	3	18

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
L/602/4038	UK	Principles of product development in food operations	3	4	31
T/502/0183	UK	The principles of food safety supervision for manufacturing	3	3	25
Y/600/2382	UK	The principles of HACCP for food manufacturing	3	3	20
Group C Enterprise units					
R/504/4099	UK	Principles of building food business relationships	3	3	23
L/504/4098	UK	Principles of creating a vision for food business	3	2	16
A/504/4100	UK	Principles of developing a food business idea	3	2	15
A/504/4095	UK	Principles of exploring food business motives	3	2	15
J/504/4102	UK	Principles of keeping financial records in food business	3	4	28
H/504/4110	UK	Principles of keeping up to date with legislation in food business	3	2	12
H/504/4107	UK	Principles of preparing a plan for food business	3	2	13
J/504/4097	UK	Principles of carrying out banking for food business	3	3	22
L/504/4103	UK	Principles of implementing plans in food business	3	3	23
F/504/4101	UK	Principles of choosing supplies and suppliers for food business	3	3	24
R/504/4104	UK	Principles of planning to sell food business products or services	3	2	14
Y/504/4105	UK	Principles of planning the marketing of food business products or services	3	3	23

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/504/4106	UK	Principles of managing succession in food business	3	2	16
K/504/4108	UK	Principles of improving the quality of food business products or services	3	3	24
M/504/4109	UK	Principles of investing capital in food business	3	3	23
K/504/4111	UK	Principles of making food business presentations	3	2	9
M/504/4093	UK	Principles of deciding on a food business location	3	3	23
T/504/4094	UK	Principles of establishing customer needs in food business	3	3	24
F/504/4096	UK	Principles bidding for work in food business	3	3	23