

## FDQ Ltd - Qualification Purpose and Structure

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
321-273	FDQ Level 2 Diploma in Bakery	603/2879/4	3	31/01/2023

### Purpose overview

This qualification is designed for learners who wish to develop intermediate skills and knowledge in Bakery. Learners will work towards compliance standards which will confirm occupational competence in job roles including: craft baker, in-store baker and automated plant baker.

Roles in the bakery industry are varied and range from craft bakers producing small scale artisan bread, as well as morning goods, cakes and pastries to in-store bakers within retail environments and operator roles within automated plant bakeries.

The qualification is designed to support achievement of the Standard for Bakery Apprenticeship. However, learners may wish to achieve this qualification outside of an apprenticeship programme where this better meets their learning and development needs.

### Regulation

The qualification is regulated by the Office of Qualifications and Examinations Regulation (Ofqual), which is a non-ministerial government department that regulates qualifications, exams and tests in England. This is a Regulated Qualifications Framework (RQF) qualification, with an assigned Ofqual purpose D. Confirm occupational competence and/or 'licence to practice' Sub purpose D1. Confirm competence in an occupational role to the standards required.

### Entry Requirements

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or food skills experience to take this qualification. However, as this qualification assesses and recognises competent achievement within the workplace, learners will need to be employed or contracted in a workplace or engage in substantive periods of work experience or placement.

When used to support achievement of the Standard for Bakery Apprenticeship, entrants should typically have achieved at least Entry Level 3 in English and Maths. They will need to

achieve level 1, and take the test for level 2 English and maths prior to undertaking the end-point assessment for the apprenticeship.

Prior achievement of the L1 Certificate or Diploma in Food Industry Skills may be an advantage for some learners.

### Qualification Content

This qualification contains mandatory knowledge units in areas including the principles of baking, including health and safety and food safety, and bakery ingredients and their functionality. Occupational knowledge is built by exploring bakery manufacturing practice; problem solving in bakery; bakery innovation and new product development; effective team working in bakery. Occupational skills are built within the production of bread and morning goods, cakes and pastries, putting newly gained knowledge into practice.

Learners will study 8 core units and follow one of three pathways to give the best fit with their business: craft baker, in-store baker or automated baker; giving an additional 2 units. 'Added value' units are also provided, which provide extra knowledge and skills within specific aspects of bakery, e.g. cake decorating, artisan patisserie and how to adapt recipes for special diets. **These 'added value' units achieve credits but they DO NOT contribute to achievement of the qualification.** They are not a mandatory requirement of the qualification.

This qualification is a diploma requiring achievement of 37 credits. See below for a complete list of units that make up the qualification, their associated credits and Guided Learning Hours (GLH). Please note that the Total Qualification Time (TQT) of 370 hours represents the total number of hours required to complete the diploma, and is comprised of the following activities:

#### GLH:

- Classroom based induction activities
- Classroom based learning under supervision, in a group or 1 to 1 basis
- Skills practice carried out in training areas within the workplace where the learner is observed or assessed during the activity
- Invigilated or supervised examinations or assessments
- 1 to 1 meetings with teaching staff e.g. face to face, or telephone/webcam sessions
- Work based practice observed by the employer, tutor or other witness more qualified than the learner
- E assessment where the learner is supervised by teaching staff

**TQT** includes all GLH activities plus:

- Research activities where the learner carries out independent research to assist with assessments
- Skills practice at place of learning or workplace where the learner is responsible for generating their own evidence of practice such as a statement of attendance (not by teaching staff)
- On-line e-learning and e-assessment where the learner independently studies specific resources and is assessed on their knowledge and understanding.

### **This qualification could lead to**

This qualification will support progression to further learning in:

#### 1. Subject areas including:

- Bakery production
- Bakery science and technology
- Food safety and quality
- Food team leading/management

#### 2. Further qualifications including:

- FDQ L3 Certificate for Proficiency in Food Industry Skills
- FDQ L3 Certificate for Proficiency in Food Management
- FDQ L3 Certificate for Proficiency in Food Manufacturing Excellence
- FDQ L3 Certificate for Proficiency in Baking Industry Skills
- L3 Award in Food Safety Supervision for Manufacturing
- L3 Award in HACCP for Food Manufacturing

#### 3. Apprenticeships (Advanced/Level 3) including:

- Food and Drink Apprenticeship Standards (England and Wales)
- Food and Drink Modern Apprenticeships (Scotland)
- Food and Drink Apprenticeship Framework (N.Ireland)

### **Qualification support**

This qualification has been supported by the Food and Drink Training and Education Council and a range of training providers, colleges and employers.

## **Further information**

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

Or by contacting FDQ:

Tel: 0113 397 0395

E mail: [fdq@fdq.org.uk](mailto:fdq@fdq.org.uk)

## **Assessment**

The qualification consists of a number of units detailing the Underpinning Knowledge (UK), Occupational Competence (OC) or Occupational Knowledge (OK) required to achieve the qualification. The qualification must be assessed using a multiple-choice examination, workbooks and portfolios of evidence, practical demonstration/assignment and oral examination according to the type of unit being assessed. Further details on mandatory assessment techniques can be found in the FDQ Qualification Handbook.

Learners must achieve all learning outcomes within units of assessment in order to pass the qualification.

Overall grading of the qualification: Fail, Pass, Merit or Distinction

## Rules of Combination (RoC)

*FDQ Level 2 Diploma in Bakery – total credits: 37*

**Total Qualification Time (TQT) 370 hours**

Group A – 2 Mandatory units 7 credits

Group B – 1 Mandatory unit 5 credits

Group C – 3 Mandatory units 8 credits

Group D – 2 Mandatory units 10 credits

Group E – 2 Pathway Mandatory Optional units 7 credits

Guided Learning Hours (GLH) 266-270

Group F – 6 Added Value Optional Units 3 or 4 credits each (do not contribute to Diploma)

Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>Group A - Mandatory units</b>					
D/616/8418	UK	Principles of baking	2	3	18
H/616/8419	UK	Principles of bakery ingredients	2	4	24
<b>Group B - Mandatory unit</b>					
Y/616/8420	OK	Understand how to manufacture baked goods	2	5	35
<b>Group C - Mandatory units</b>					
D/616/8421	OC	Maintain quality and solve problems in bakery	2	3	18
H/616/8422	OC	Understand how to carry out	2	3	20

Unit ref	Unit type	Unit title	Level	Credit	GLH
		innovation and new product development in bakery			
K/616/8423	OC	Demonstrate effective teamwork in baking	2	2	12
<b>Group D- Mandatory units</b>					
M/616/8424	OC	Produce fermented and enriched doughs	2	5	40
T/616/8425	OC	Produce cake and pastry products	2	5	40
<b>Group E - Craft Bakery Pathway- Mandatory Optional units</b>					
A/616/8426	OC	Produce, bake and finish dough products in craft bakery	2	3	28
F/616/8427	OC	Produce, bake and finish cake and confectionery products in craft bakery	2	4	35
<b>Group E - In-store Bakery Pathway – Mandatory Optional units</b>					
J/616/8428	OC	Offer excellent customer service in bakery	2	3	24
L/616/8429	OC	Prepare, display and manage stock in retail bakery	2	4	35
<b>Group E - Automated Bakery Pathway – Mandatory Optional units</b>					
F/616/8430	OC	Produce baked goods in automated bakery	2	3	25
J/616/8431	OK	Understand how to manufacture goods in an automated bakery	2	4	35

Unit ref	Unit type	Unit title	Level	Credit	GLH
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### Group F - 'Added value' Optional units

L/616/8432	OC	Cover and decorate celebration cakes	2	4	25
R/616/8433	OC	Produce and finish artisan patisserie and desserts	2	4	25
Y/616/8434	OC	Produce and finish artisan dough products	2	4	25
D/616/8435	OC	Produce and finish display breads	2	4	25
H/616/8436	OC	Adapt recipes for health and special diets	2	4	25
J/616/8428	OC	Offer excellent customer service in bakery	2	3	24