



**Cambrian
Training**
**Hyfforddiant
Cambrian** ®

FOUNDATION APPRENTICESHIP LEVEL 2 IN BAKING INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed primarily for learners who wish to develop intermediate occupational skills and knowledge in the baking industry. Specific job roles may include :

- Bakery operative
- Bakery packaging and distribution operative
- Bakery service/sales operative
- Bakery quality assurance operative.

WHAT DOES THE QUALIFICATION COVER?

This qualification covers a wide range of craft & automated baking techniques, as well as good service & retail skills to confirm occupational competence.

Currently, the qualification is available within the Food and Drink Apprenticeship framework. However, learners may wish to achieve this qualification outside of the apprenticeship framework where this better meets their learning and development needs or training plan and future progression goals.

LENGTH OF PROGRAMME

15 Months.

**CONTACT OUR HEAD OF FOOD MANUFACTURE,
CHRIS JONES, ON:**

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T: 07811 266 597



**GROUP A
MANDATORY – MIN 21 CREDITS**

H/601/2896	Work effectively with others in food operations
K/601/2897	Understand how to work effectively with others in food operations
T/601/2899	Maintain product quality in food operations
H/601/2901	Understand how to maintain product quality in food operations
K/601/2902	Maintain workplace food safety standards in operations
M/601/2903	Understand how to maintain workplace food safety standards in operations
M/601/2917	Maintain workplace health and safety in food operations
T/601/2918	Understand how to maintain workplace health and safety in food operations
A/601/2919	Contribute to environmental safety in food operations
M/601/2920	Understand how to contribute to environmental safety in food operations
T/601/2921	Contribute to the maintenance of plant and equipment in food operations
A/601/2922	Understand how to contribute to the maintenance of plant and equipment in food operations
L/ 601/2925	Contribute to sustainable practice in food operations
R/601/2926	Understand how to contribute to sustainable practice in food operations
Y/601/2927	Organise and improve work activities for achieving excellence in food operations
D/601/2928	Understand how to organise and improve work activities for achieving excellence in food operations
H/601/2929	Contribute to continuous improvement for achieving excellence in food operations
Y/601/2930	Understand how to contribute to continuous improvement for achieving excellence in food operations
K/601/2933	Contribute to the application of improvement techniques for achieving excellence in food operations
M/601/2934	Understand how to contribute to the application of improvement techniques for achieving excellence in food operations
Y/601/2944	Contribute to problem diagnosis in food manufacture
D/601/2945	Understand how to contribute to problem diagnosis in food manufacture
H/601/2946	Contribute to problem resolution in food manufacture
K/601/2947	Understand how to contribute to problem resolution in food manufacture
F/601/8303	Monitor food hygiene standards using rapid test methods in operations
J/ 601/ 8304	Understand how to monitor food hygiene standards using rapid test methods in operations
T/601/8301	Lift and handle materials safely in food operations

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A/601/8302	Understand how to lift and handle materials safely in food operations
A/601/8316	Carry out task hand-over procedures in food manufacture
F/601/8317	Understand how to carry out task hand-over procedures in food manufacture
H/601/8309	Carry out product changeovers in food manufacture
Y/601/8310	Understand how to carry out product changeovers in food manufacture
Y/601/4631	Control temperature reduction in food manufacture
Y/601/4614	Understand how to control processes in food manufacture
A/601/8297	Produce product packs in food operations
F/601/8298	Understand how to produce product packs in food operations
K/601/8313	Clean in place (CIP) plant and equipment in food operations
M/601/8314	Understand how to prepare for and conduct cleaning in place (CIP) of plant and equipment in food operations
T/601/8315	Understand how to avoid contamination and complete cleaning in place (CIP) of plant and equipment in food operations
J/601/8299	Control hygiene cleaning in food operations
M/601/8300	Understand how to control hygiene cleaning in food operations
L/ 601/8305	Sell food products in a retail environment
R/601/8306	Understand how to sell food products in a retail environment
Y/601/8307	Display food products in a retail environment
D/601/8308	Understand how to display food products in a retail environment
O/601/4551	Select weigh and measure bakery ingredients
H/601/4552	Understand how to select, weigh and measure bakery ingredients
K/ 601/4553	Prepare and mix dough
T/601/4555	Hand divide, mould and shape fermented dough
J/ 601/4561	Tin and tray up dough products
L/ 601/4562	Retard and prove dough products
Y/601/4564	Understand how to process fermented dough (pre-bake)
F/601/4557	Produce laminated pastry
J/ 601/4558	Pin, block and shape dough
L/601/4559	Fill and close pastry products
O/601/4565	Understand how to process pastry (pre-bake)

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R/601/4563	Oven bake dough products
L/601/4576	Fry dough products
Y/601/4578	Batch finish dough products
F/ 601/4574	Understand how to process dough based products (post-bake)
Y/ 601/ 4581	Prepare and mix flour confectionery
H/601/4583	Hand-deposit, pipe and sheet flour confectionery
K/601/4584	Deposit and fry hot plate products
T/ 601/4586	Tray up and prepare flour confectionery for baking
L/ 601/ 4593	Understand how to process flour confectionery (pre-bake)
F/601/4588	Oven-bake flour confectionery
J/ 601/4592	Batch-finish flour confectionery
R/601/4594	Understand how to process flour confectionery (post-bake)
Y/601/4595	Assemble and fill celebration cakes
K/601/4598	Mask and cover celebration cakes
Y/601/4600	Decorate celebration cakes
D/601/4601	Provide accessories and store celebration cakes
K/601/4603	Understand how to decorate celebration cakes
H/601/4616	Understand how to prepare and store savoury fillings and toppings in food manufacture
F/601/4610	Control enrobing in food manufacture
K/601/4617	Understand how to temper chocolate
T/601/4619	Understand how to enrobe chocolate
K/601/4620	Understand how to mould chocolate
M/601/4621	Understand how to cool chocolate after processing
M/601/4540	Divide, mould and shape fermented dough using automated processes
F/601/4543	Prove dough products using automated processes
J/601/4544	Oven bake dough products using automated processes
R/601/4546	Control product wrapping and labelling using automated processes
D/601/4548	Cool oven baked dough products using automated processes
R/601/4613	Control slicing in food manufacture
A/601/4606	Control heat treatment in food manufacture

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J/601/4608	Control depositing in food manufacture
K/601/4570	Prepare ingredients and store fillings and toppings in food manufacture
M/601/4571	Understand how to prepare and store sweet fillings and toppings in food manufacture
A/601/4573	Bake off food products for sale
J/601/4575	Understand how to bake off food products for sale
R/601/4580	Produce individual packs by hand in food operations
D/601/4582	Prepare to operate a counter/take away service in food operations
J/601/4589	Understand how to prepare to operate a counter/take way service in food operations
F/601/4591	Operate a counter/ take-away service in food operations
D/601/4596	Understand how to operate a counter/ take-away service in food operations
M/ 601/4599	Prepare to operate a table/tray service in food operations
H/601/4602	Understand how to prepare to operate a table/tray service in food operations
M/601/4604	Operate a table/tray service in food operations
T/601/4605	Understand how to operate a table/tray service in food operations
F/601/4607	Finish bake off products
J/601/4611	Understand how to finish bake off products
D/601/4615	Assemble and process products for food service
M/ 601/4618	Understand how to assemble and process products for food service
A/601/4623	Store goods and materials in food operations
F/601/4624	Understand how to store and organise goods and materials in food operations
J/ 601/4625	Supply materials for production in food operations
L/601/ 4626	Understand how to supply materials for production in food operations
R/601/4627	Pack orders for dispatch in food operations
Y/601/4628	Understand how to pack orders for despatch in food operations
D/601/4632	Control wrapping in food manufacture
T/601/4653	Slice and bag individual food products
R/601/4658	Understand how to slice and bag individual food products
D/601/4663	Understand how to control defrosting in food manufacture
M/601/4666	Control washing and drying machinery in food operations
T/601/4670	Understand how to control washing and drying machinery in food operations

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R/601/4675	Fill or extrude meat and meat-based mixtures
D/601/4677	Understand how to fill or extrude meat and meat-based mixtures
D/601/8311	Carry out sampling for quality control in food operations
H/601/8312	Understand how to carry out sampling for quality control in food operations
D/601/5280	Maximise sales in a food retail environment
J/601/5290	Maintain displays and assess effectiveness of promotions in a food retail environment
R/601/5292	Understand how to maximise sales of food products in a retail environment
D/601/5294	Understand how to plan to maximise sales of food products in a retail environment

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GROUP B OPTIONAL UNITS

L/601/4478	Principles of Mechanical Dough Development (MDD) (Spiral mixing)
H/601/4504	Principles of dough fermentation and process control
T/601/4538	Principles of yeast manufacture and storage in bakery
D/601/4503	Principles of retarding and proving dough and process control
J/601/4480	Principles of pastry lamination & process control
T/601/4507	Principles of oven baking bakery products
A/601/4511	Principles of cooling bakery products using automated processes
J/601/4513	Principles of frying bakery products
R/601/4515	Principles of preparing and handling bakery finishing materials
Y/601/4516	Principles of mixing flour confectionery and process control
F/601/4509	Principles of hot plate baking bakery products
A/601/4525	Principles of decorative pastes in bakery
H/601/4535	Principles of packaging in bakery
L/601/2701	Principles of sustainability in food operations
A/601/2953	Principles of improvement in food operations
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations
H/601/4518	Principles of flour milling and flour types for bakery
D/601/4520	Principles of flour in bakery
K/601/4522	Principles of fats and oils in bakery
M/601/4523	Principles of sugars and starches in bakery
L/601/4528	Principles of dairy products in bakery
L/601/4531	Principles of egg and egg products in bakery
Y/601/4533	Principles of salt and dough conditioners/ improvers in bakery
D/601/4534	Principles of pre-mixes and concentrates in bakery
M/601/4473	Principles of the Bulk Fermentation Process
A/601/4475	Principles of the Chorleywood bread process

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