



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

FOUNDATION APPRENTICESHIP LEVEL 2 IN BAKING INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed to develop the skills and knowledge of workers in the bakery sector.

WHAT DOES THE QUALIFICATION COVER?

The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence in a variety of sector job roles including:

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

Learners will choose optional units to match their job roles and learning and development needs. These include areas such as selecting, weighing and measuring ingredients, oven baking dough products, slicing and bagging, wrapping and packaging, retail operations and maintaining quality.

LENGTH OF PROGRAMME

18 Months.

CONTACT OUR BUSINESS DEVELOPMENT TEAM VIA:

E: info@cambriantraining.com

T: 01938 555893



GROUP A MANDATORY UNITS

Maintain workplace food safety standards in food and drink operations

Work safely in food manufacture

Principles of HACCP based food safety systems

GROUP B UNDERPINNING KNOWLEDGE – MINIMUM OF 3 UNITS

Principles of flour milling and flour types for bakery

Principles of flour in bakery

Principles of fats and oils in bakery

Principles of sugars and starches in bakery

Principles of dairy products in bakery

Principles of egg and egg products in bakery

Principles of salt and dough conditioners / improvers in bakery

Principles of pre-mixes and concentrates in bakery

Principles of the Bulk Fermentation Process

Principles of the Chorleywood bread process

Principles of Mechanical Dough Development (MDD) (Spiral mixing)

Principles of dough fermentation and process control

Principles of yeast manufacture and storage in bakery

Principles of retarding and proving dough and process control

Principles of pastry lamination & process control

Principles of oven baking bakery products

Principles of cooling bakery products using automated processes

Principles of frying bakery products

Principles of preparing and handling bakery finishing materials

Principles of mixing flour confectionery and process control

Principles of hot plate baking bakery products

Principles of decorative pastes in bakery

Principles of packaging in bakery

Principles of improvement in food operations

Principles of continuous improvement techniques (Kaizen) in food operations

Principles of sustainability in food operations

CONTACT OUR BUSINESS DEVELOPMENT TEAM

VIA:

E: info@cambriantraining.com

T: 01938 555893



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

FOUNDATION APPRENTICESHIP LEVEL 2 IN BAKING INDUSTRY SKILLS

GROUP C BAKERY SECTOR – MINIMUM OF 6 CREDITS

Select, weigh and measure ingredients in bakery operations
Prepare and mix dough in bakery operations
Divide, mould and shape fermented dough in bakery operations
Produce laminated pastry in bakery operations
Pin, block and shape dough in bakery operations
Fill and close pastry products in bakery operations
Tin and tray up dough products in bakery operations
Retard and prove dough products in bakery operations
Oven bake dough products in bakery operations
Fry dough products in bakery operations
Batch finish dough products in bakery operations
Prepare and mix flour confectionery in bakery operations
Hand deposit, pipe and sheet flour confectionery in bakery operations
Deposit and griddle hot plate products in bakery operations
Tray up and prepare flour confectionery in bakery operations
Oven bake flour confectionery in bakery operations
Batch finish flour confectionery in bakery operations
Assemble and fill celebration cakes in bakery operations
Mask and cover celebration cakes in bakery operations
Decorate and store celebration cakes in bakery operations
Temper chocolate
Control enrobing of chocolate
Control depositing/moulding of chocolate
Cool chocolate after processing
Bake off products for sale in food operations
Sell food and drink products in a retail environment
Maximise sales of food and drink products in a retail environment
Display food and drink products in a food retail environment
Control slicing and bagging in food and drink operations
Control the proving of dough products in automated operations
Control the division, moulding and shaping of fermented dough in automated operations
Control the oven-baking of dough products in automated operations
Control product wrapping and labelling in automated bakery operations

**CONTACT OUR BUSINESS DEVELOPMENT TEAM
VIA:**

E: info@cambriantraining.com

T: 01938 555893



GROUP D SUPPORT OPERATIONS

Monitor food hygiene standards using rapid test methods in food and drink operations
Prepare ingredients and store fillings and toppings in food operations
Control temperature reduction in food and drink operations
Control wrapping and labelling in food and drink operations
Slice and bag individual products in food operations
Contribute to problem diagnosis in food and drink operations
Contribute to problem resolution in food and drink operations
Carry out product changeovers in food and drink operations
Produce product packs in food and drink operations
Produce individual packs by hand in food and drink operations
Pack orders for despatch in food and drink operations
Store and organise goods and materials in food and drink operations
Lift and handle materials in food manufacture
Supply materials for production in food and drink operations
Carry out hygiene cleaning in food and drink operations
Clean in place (CIP) plant and equipment in food and drink operations
Control washing and drying machinery in food and drink operations
Contribute to the maintenance of plant and equipment in food and drink operations
Carry out sampling in food and drink operations
Organise and improve work activities in food operations
Contribute to the application of improvement techniques in food operations
Contribute to environmental safety in food manufacture
Contribute to sustainable practice in a food environment
Maintain product quality in food and drink operations
Contribute to continuous improvement in food operations
Carry out task handover procedures in food and drink operations
Prepare and clear areas for counter/take-away service
Provide a counter/take-away service
Prepare and clear areas for table/tray service
Provide a table/tray service
Finish bake-off products
Assemble and process products for food service

**CONTACT OUR BUSINESS DEVELOPMENT TEAM
VIA:**

E: info@cambriantraining.com

T: 01938 555893