

Professional Bakery

Diploma Level 2

STUDY MODE
Full time

LOCATION
Moulton

LEVEL
Level 2

START DATE
Sep 2023

DURATION
1 year



If you are passionate about professional bakery and excited to join this ever growing industry then this is the course for you. The UK Bakery market is worth £3.9 billion and is one of the largest markets in the food industry, our Level 2 Diploma in Professional Bakery will set you up to successfully join this sector.

At Moulton our Professional Bakery students have access to an exciting range of specialist resources at the College. Our Food and Drink Innovation Centre is equipped with an industry-standard bakery, food technology suite, sensory rooms for product development and micro-brewery.

Guided by our specialist staff and expert guest lecturers you'll learn advanced practical skills in a wide range of bread, pastry, flour confectionery and cake decoration techniques. As part of your course you will have the opportunity to take part in competitions and industry visits where you will learn and develop practical skills and insights that will be vital for your future in professional bakery.

What you'll learn

The qualification covers mandatory bakery skills in areas like mixing, processing, baking, finishing and presenting bakery products. You will get to learn a large range of skills and techniques in this mandatory group of units covering fermented products like bread and pastries; flour confectionery like cake and sponge products; sugar-based products like meringues and celebration cakes; and chocolate craft. You can also choose from a list of optional units in bakery knowledge and enterprise skills to meet your own learning and development needs.

A typical week

This is a full time course taking place on three days per week from 9.00am - 4:30pm. There will be a mix of practical and theoretical work which are split into 1 hour - 2 hour lessons. You will have regular breaks and hour lunch. An example timetable can be viewed [here](#).

How will I be assessed?

- Written Assessments
- Practical assessments

Where can it lead to?

This qualification will support progression to further learning in: Subject areas

- Bakery craft and processing
- Bakery science and technology
- Food preparation and processing
- Food science and technology
- Food hygiene, safety and quality Particular qualifications
- FDQ L3 Diploma in Professional Bakery
- L3 Professional Cookery qualifications
- L3 Patisserie and Confectionery qualifications
- L3 Cake Decoration qualifications
- L3 Food and Beverage qualifications
- L3 Award in Food Safety Supervision for Manufacturing

Entry requirements

Four GCSEs at grade 2-3 (D-E) or above or a Level 1 Diploma in a related subject.

Good to know

All ingredients used as part of your course are provided by the College free of charge

Visit this course on our website: <https://www.moulton.ac.uk/courses/pd2pb/professional-bakery-diploma-level-2>

For further information please contact the college: <https://www.moulton.ac.uk/contact>