

Professional Bakery

Diploma Level 3

STUDY MODE
Full time

LOCATION
Moulton

LEVEL
Level 3

START DATE
Sept 2025

DURATION
1 year



If you are passionate about taking your professional bakery skills to a higher level and are passionate about joining 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 3 Diploma in Professional Bakery will set you up with the skills and knowledge you need to successfully join this sector.

Here 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 a micro-brewery.

Guided by our specialist staff and expert guest lecturers you'll learn fundamental skills to develop advanced practical skills and knowledge in a wide range of techniques including; bread, pastry, flour confectionery and cake decoration to support progress to the next level of vocational learning.

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 will I learn on the course?

This qualification covers mandatory bakery skills in advanced craft areas including pre-baking, baking, post-baking, and presenting bakery products.

You will get to learn a large range of skills and techniques in this mandatory group of advanced craft units covering

- Fermented products
- Flour confectionery
- Sugar and chocolate craft

You may also choose optional units in bakery knowledge and enterprise skills to meet your own specific learning and development needs.

What will this course cost me?

You will need to order equipment and clothing for this course.

Full details of the clothing and equipment list for our Professional Bakery course can be found by [clicking here](#).

What does a typical week look like?

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 including a lunch break.

How will I be assessed?

Assessments for this course include a mixture of;

- Written Assessments
- Practical Assessments

Where can it lead to?

The qualification will support progression to further learning in:

- Artisan bakery/patisserie
- Bakery science and technology
- Bakery and food processing management
- Food science and technology
- Food hygiene, safety and quality management

Specific qualifications this course can lead to;

- 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 Apprenticeships (Higher/Level4/5)
- Management Apprenticeship Frameworks

What are the entry requirements for this course?

A Level 2 Diploma in a related subject and four GCSEs at grade 4 (C) or above.

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/pd3pb/professional-bakery-diploma-level-3>

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