

Baker

Duration: 18 months

Delivery Model: Day Release

Overview

Bakers will be able to make a wide range of breads and baked goods, using a range of traditional craft and mechanical processing methods.

They will work safely and hygienically, following recipes and specifications, to ensure the quality and standards of products meet customer requirements.

In addition to the core bakery skills and knowledge apprentices will also complete one of the following specialist pathways based on their job role:

- Craft
- Retail

Qualification Awarded

- Apprenticeship certificate
- Level 1 and/or Level 2 Maths and English (if applicable)



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Skills an apprentice will learn

- Measuring ingredient quantities.
- Making dough.
- How to safely work machinery, such as power mixers, industrial ovens, and production lines.
- Managing supplies.
- Keeping production areas clean.
- How to come up with ideas for new products.

End Point Assessment Content

Observation with questions, interview regarding portfolio and multiple choice test.

Potential Progression Routes

- Level 3 Lead Baker

Did you know?

Bakers work in one of the largest, most dynamic, and fastest growing sectors of the food and drink industry.

Baker

Level 2

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