

Professional Bakery

Certificate Level 2

STUDY MODE
Full time

LOCATION
Moulton

LEVEL
Level 2

START DATE
Sept 2024

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 Certificate in Professional Bakery will set you up to successfully join this sector.

At Moulton College our Professional Bakery students have access to an exciting range of specialist resources. Our Food and Drink Innovation Centre is equipped with industry-standard bakery kitchens, and much more.

Guided by our specialist staff and expert guest lecturers you'll learn advanced practical skills in a wide range of techniques including; bread, pastry, flour confectionery and cake decoration.

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?

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 the 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

You can also choose from a list of optional units in bakery knowledge and enterprise skills to meet your own learning and development needs.

What will this course cost me?

You will need to order equipment and clothing for this course, direct from Russums.

Full details of the clothing and equipment list for our Professional Bakery course can be found by clicking the 'View the equipment list' link above.

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.

How will I be assessed?

Assessments for this course include a mixture of:

- Written Assessments
- Practical assessments

Where can it lead to?

This qualification will support progression to further learning in:

- Bakery craft and processing
- Bakery science and technology
- Food preparation and processing
- Food science and technology
- Food hygiene, safety and quality

Specific qualifications this course could lead to include:

- 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

What are the entry requirements for this course?

You will need four GCSEs at grade 3 or above to study this course.

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-certificate-level-2>

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