



# BAKER

## Level 2, Apprenticeship Standard

### ELIGIBILITY/ENTRY REQUIREMENTS

- Aged 16+ years.
- Ideally GCSE Grade 3 in maths and English
- Passion and enthusiasm for working in the bakery industry

Bakers work in one of the largest, most dynamic and fastest growing sectors of the food and drink industry. Every day bakers make and sell millions of loaves of bread and baked goods, such as cakes, pies, pastries and biscuits to customers in the UK and around the world.

Bakers are passionate about their industry and the products they make and take great pride in their work. The industry offers many ongoing career development opportunities to suit their own particular interests, whether they aspire to being a manager of the future, a specialist baker, product designer or retail bakery expert. There are many varied employment and career opportunities in the bakery industry. Bakers may be employed in a traditional craft bakery or in a large automated processing plant; a specialist retail shop or supermarket. Many bakers opt to set up and manage their own businesses.

### APPRENTICESHIP REQUIREMENTS

Have a deep desire to work in the bakery industry.



## TYPICAL JOB ROLES IN THIS AREA INCLUDE:

To become manager of the future, a specialist artisan baker, product designer or retail bakery expert.

## PROGRESSION ROUTE:



### KEY FACTS:

<b>Delivery location</b>	Altringham campus.
<b>Typical duration</b>	15 months.
<b>Study mode/frequency</b>	1 day per week plus workplace visits.
<b>Apprenticeship Standard</b>	Upon completion the Apprentice will achieve a level 2 Professional Bakery Standard.
<b>Knowledge and skills</b>	The history of bread making, the Innovation and New Product Development (NPD), use of different types of equipment, and Principles of making dough: including changes in physical properties during processing, types of dough for different products.
<b>Competency/skills or behaviours</b>	<ul style="list-style-type: none"><li>• Produce a loaf by hand with no mechanical aids - using only flour, salt, water and yeast.</li><li>• Produce a range of pastries to specification, including sweet and savoury.</li><li>• The impact of consumer trends and requirements on the baking industry.</li></ul>
<b>Functional Skills</b>	Functional Skills will be required for English and Maths at level 1 or 2 if you have not already attained an equivalent qualification.
<b>Assessment</b>	Presentation portfolio and professional discussion supported by a portfolio of evidence to cover 17 keys areas. Grading pass / merit / distinction.

For further information contact START on **0161 886 7461** or email [start@tcg.ac.uk](mailto:start@tcg.ac.uk)  
Stockport, Trafford, Apprenticeship, Recruitment Team



THE  
**TRAFFORD  
COLLEGE**  
GROUP