



APPROVED

LEVEL 2

Baker

Programme Overview

Welcome to the 18 month, Level 2 Baker Programme.

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. 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.

Key Facts



Price
£9,000



Apprenticeship Level
Level 2



Duration
Typically, 18 months



Qualifications
This programme requires the completion of a Level 2 Diploma in Bakery

Role Profile

Bakers require a set of core knowledge, skills and behaviours. 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. Their duties could include measuring the required ingredients to ensure products are created correctly or making dough. Paramount to the role is being able to work safely with machinery such as power mixers, industrial ovens or production lines whilst creative Bakers may support with coming up with ideas for new products.

Core Knowledge

This standard delivers the following key knowledge areas:

- Theories of Baking
- Recipe Formulation
- Baking Equipment
- Health and Safety in Baking
- Legislation and Regulation
- Optional Strands; Craft Baking, In Store Baking or Automated Baking

**Speak to one of us today
to find out more:**

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