

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
321-273	FDQ Level 2 Diploma in Bakery	603/2879/4	3	31/12/2026

Qualification Purpose

This qualification is designed for learners who wish to develop intermediate skills and knowledge in Bakery. Learners will work towards compliance standards which will confirm occupational competence in job roles including: craft baker, in-store baker and automated plant baker.

Roles in the bakery industry are varied and range from craft bakers producing small scale artisan bread, as well as morning goods, cakes and pastries to in-store bakers within retail environments and operator roles within automated plant bakeries.

The qualification is designed to support achievement of the Standard for Bakery Apprenticeship. However, learners may wish to achieve this qualification outside of an apprenticeship programme where this better meets their learning and development needs.

The qualification is regulated by Ofqual. The qualification meets *Ofqual purpose D. Confirm occupational competence and/or 'licence to practise'. Sub purpose D1. Confirm competence in an occupational role to the standards required*

Entry Requirements

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or food skills experience to take this qualification. However, as this qualification assesses and recognises competent achievement within the workplace, learners will need to be employed or contracted in a workplace or engage in substantive periods of work experience or placement.

When used to support achievement of the Standard for Bakery Apprenticeship, entrants should typically have achieved at least Entry Level 3 in English and Maths. They will need to achieve level

1, and take the test for level 2 English and Maths prior to undertaking the End-point Assessment for the apprenticeship.

Prior achievement of the FDQ L1 Certificate or Diploma in Food Industry Skills may be an advantage for some learners.

Qualification Content

This qualification contains mandatory knowledge units in areas including the principles of baking, including health and safety and food safety, and bakery ingredients and their functionality.

Occupational knowledge is built by exploring bakery manufacturing practice; problem solving in bakery; bakery innovation and new product development; effective team working in bakery.

Occupational skills are built within the production of bread and morning goods, cakes and pastries, putting newly gained knowledge into practice.

Learners will study 8 core units and follow one of three pathways to give the best fit with their business: craft baker, in-store baker or automated baker; giving an additional 2 units. 'Added value' units are also provided, which provide extra knowledge and skills within specific aspects of bakery, e.g. cake decorating, artisan patisserie and how to adapt recipes for special diets. **These 'added value' units achieve credits but they DO NOT contribute to achievement of the qualification.** They are not a mandatory requirement of the qualification.

This qualification is a diploma requiring achievement of 37 credits. See below for a complete list of units that make up the qualification, their associated credits and Guided Learning Hours (GLH).

This qualification could lead to

This qualification will support progression to further learning in:

1. Subject areas including:

- Bakery production
- Bakery science and technology
- Food safety and quality
- Food team leading/management

2. Further qualifications including:

- FDQ L3 Certificate for Proficiency in Food Industry Skills
- FDQ L3 Certificate for Proficiency in Food Management
- FDQ L3 Certificate for Proficiency in Food Manufacturing Excellence
- FDQ L3 Certificate for Proficiency in Baking Industry Skills
- L3 Award in Food Safety Supervision for Manufacturing
- L3 Award in HACCP for Food Manufacturing

3. Apprenticeships (Advanced/Level 3) including:

- Food and Drink Apprenticeship Standards (England and Wales)
- Food and Drink Modern Apprenticeships (Scotland)
- Food and Drink Apprenticeship Framework (Northern Ireland)

Qualification support

This qualification has been supported by the Food and Drink Training and Education Council and a range of training providers, colleges and employers.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk>

Or by contacting FDQ:

Tel: 0113 859 1266

Email: fdq@fdq.org.uk

Assessment

The qualification consists of a number of units detailing the Underpinning Knowledge (UK), Occupational Competence (OC) or Occupational Knowledge (OK) required to achieve the qualification. The qualification must be assessed using a multiple-choice examination, workbooks and portfolios of evidence, practical demonstration/assignment and oral examination according to

the type of unit being assessed. Further details on mandatory assessment techniques can be found in the FDQ Qualification Handbook.

Learners must achieve all learning outcomes within units of assessment in order to pass the qualification. Assessment requirements are set out in individual units of assessment, see exemplar *Y/616/8434 Produce and finish artisan dough products*. FDQ has in place a quality system comprising policies and procedures to ensure its qualifications are developed, delivered and remain fit for purpose. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

Achievement

The qualification outcome is graded Pass, Merit or Distinction

Rules of Combination (RoC)

FDQ Level 2 Diploma in Bakery	
Total Qualification Time (TQT)	370 hours
Group A – 2 Mandatory units	7 credits
Group B – 1 Mandatory unit	5 credits
Group C – 3 Mandatory units	8 credits
Group D – 2 Mandatory units	10 credits
Group E – 2 Pathway Mandatory Optional units	7 credits
Guided Learning Hours (GLH)	266-270
Group F – 6 Added Value Optional Units	3 or 4 credits each (do not contribute to Diploma)

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A - Mandatory units					
D/616/8418	UK	Principles of baking	2	3	18
H/616/8419	UK	Principles of bakery ingredients	2	4	24
Group B - Mandatory unit					
Y/616/8420	OK	Understand how to manufacture baked goods	2	5	35
Group C - Mandatory units					
D/616/8421	OC	Maintain quality and solve problems in bakery	2	3	18
H/616/8422	OC	Understand how to carry out innovation and new product development in bakery	2	3	20
K/616/8423	OC	Demonstrate effective teamwork in baking	2	2	12
Group D- Mandatory units					
M/616/8424	OC	Produce fermented and enriched doughs	2	5	40
T/616/8425	OC	Produce cake and pastry products	2	5	40
Group E - Craft Bakery Pathway– Mandatory Optional units					
A/616/8426	OC	Produce, bake and finish dough products in craft bakery	2	3	28

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/616/8427	OC	Produce, bake and finish cake and confectionery products in craft bakery	2	4	35

Group E - In-store Bakery Pathway – Mandatory Optional units

J/616/8428	OC	Offer excellent customer service in bakery	2	3	24
L/616/8429	OC	Process, display and manage stock in retail bakery	2	4	35

Group E - Automated Bakery Pathway – Mandatory Optional units

F/616/8430	OC	Produce baked goods in automated bakery	2	3	25
J/616/8431	OK	Understand how to manufacture goods in an automated bakery	2	4	35

Group F - 'Added value' Optional units

L/616/8432	OC	Cover and decorate celebration cakes	2	4	25
R/616/8433	OC	Produce and finish artisan patisserie and desserts	2	4	25
Y/616/8434	OC	Produce and finish artisan dough products	2	4	25
D/616/8435	OC	Produce and finish display breads	2	4	25

Unit ref	Unit type	Unit title	Level	Credit	GLH
H/616/8436	OC	Adapt recipes for health and special diets	2	4	25
J/616/8428	OC	Offer excellent customer service in bakery	2	3	24

Exemplar unit of assessment

Title	Produce and finish artisan dough products				
RQF unit ref	Y/616/8434				
RQF Level	2	Credit value	4	GLH	25
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Know types of artisan bakery products and their origins	1.1 List types of artisan bakery products 1.2 Outline the origins of artisan bakery products including: <ul style="list-style-type: none"> • Sourdough • Unleavened breads • Italian breads • French breads 1.3 Describe the use of specialist ingredients in artisan bakery including: <ul style="list-style-type: none"> • Starter • Spelt and rye flours • Oils • Additions • Yeast 				

<p>2. Understand techniques, and terminology used in artisan bakery</p>	<p>2.1 Describe techniques and terminology used in artisan bakery including:</p> <ul style="list-style-type: none"> • Sponge • Dough • Sourdough
<p>3. Produce artisan dough products</p>	<p>3.1 Produce a range of artisan dough products using traditional methods to include a minimum of 2 products from each of the following categories:</p> <ul style="list-style-type: none"> • Focaccia, ciabatta • Sourdough bloomer (wholemeal, white or rye) • Baguette (wholemeal, granary, white) • Flavoured bread • Croissants – filled • Regional specialities <p>3.2 Demonstrate artisan patisserie skills including:</p> <ul style="list-style-type: none"> • weighing • mixing • weighing raw materials and dough • assessing temperatures • bulk handling and folding • use of baskets and bread tins • scaling and shaping dough • pre-shaping and final shaping techniques • oven loading/baking • pre- bake finishing.
<p>4. Work safely and efficiently in artisan bakery</p>	<p>4.1 Demonstrate safe working practices when making artisan dough products</p>

	<p>4.2 Demonstrate hygienic and food safe practices when making artisan dough products</p> <p>4.3 Follow food safety procedures to label and store ingredients and finished products.</p>
<p>Purpose and assessment overview</p>	
<p>Unit purpose and aim(s)</p>	<p>This is an ‘added value’ unit within the FDQ Level 2 Diploma in Bakery, and does not contribute credits towards achievement of the qualification.</p> <p>The unit is designed for those involved in bakery, and its aim is to stretch understanding associated with the Apprenticeship Standard.</p>
<p>Assessment requirements and guidance</p>	<p>This unit is designed to assess skills and understanding of learners to Produce and finish artisan dough products. It is levelled in accordance with the requirements of the Regulated Qualifications Framework (RQF)</p> <p>The learner must demonstrate their skills and understanding to meet all learning outcomes, and on successful completion it confirms competence in the workplace. The unit is assessed in accordance with specific guidelines set out in the accompanying FDQ Qualification Handbook, which also gives details of quality assurance requirements.</p>