

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
322-254	FDQ Level 5 Higher Diploma in Artisan Baking and Business Skills	601/8734/7	5	31 st Jan 2027

Qualification Purpose

This qualification is designed primarily for learners who wish to develop artisan practical skills and knowledge in a wide range of bread, fermented products patisserie and business skills to support progress to the next level of vocational learning or into employment/enterprise.

Ofqual purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area. Sub purpose B1. Prepare for further learning or training B2. Develop knowledge and/or skills in a subject area

Learners need to be 18 years old or over to take this qualification. Learners do not require any prior qualifications or food skills experience to take this qualification. However, prior achievement of FDQ Level 4 Higher Diploma in Artisan Baking and Business Skills may be an advantage for some learners. The qualification assesses and recognises achievement within a learning environment.

The qualification covers mandatory artisan bakery skills in specialist areas like: traditional British and Continental breads, Viennoiserie and Patisserie. It also covers mandatory business skills in areas like: artisan bakery market, production management, marketing skills. There are no optional units in this qualification. See below for a complete list of units that make up the qualification and their credit value within the qualification. This is a regulated qualification.

This qualification could lead to

The qualification will support progression in:

1. subject areas including;
 - artisan bakery and confectionery
 - bakery science and technology
 - bakery and food processing management
 - food science and technology
 - food hygiene, safety and quality management
2. particular qualifications including;
 - Baking Technology Management BSc (SBU)
 - Food Development and Innovation BSc (UCB)
 - Food and Beverage Enterprise Management BSc (UCB)
 - Food Manufacturing and Operations Management BSc (Reaseheath College)
3. This qualification may support employment in/into roles including;
 - bakery technician/manager
 - bakery teacher/trainer
 - bakery product development manager
 - food processing and manufacture technician/manager
 - food sales and service manager
 - food safety/quality assurance technician/manager
 - bakery business proprietor

Qualification support

This qualification has been designed and developed in partnership with the School of Artisan Food. It is also supported by the Food and Drink Training and Education Council.

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

Portfolio

The accumulation of a learner's portfolio of evidence will be based on a range of assessment methods including: (i) Examination (ii) Assessment of: Learner's presentations, Essays, Reports, Work placements (iii) Practical skills observations.

Assessment requirements are set out in individual units of assessment, see exemplar *L/508/3595 Principles of bread processing*. 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 5 Higher Diploma in Artisan Baking and Business Skills	
Total Qualification Time (TQT)	1020 hours
Group A – Mandatory units	102 credits
Guided Learning Hours (GLH)	632 hours

List of mandatory units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
Y/508/3597	VS	Produce authentic pizzas and flatbreads using traditional wood fired baking	5	8	64
R/508/3601	VS	Produce super-hydrated artisan breads	5	4	32
D/508/3603	VS	Produce wheat free bakery products	5	4	32
H/508/3599	VS	Produce long-fermented specialist artisan breads	5	11	96
Y/508/3602	VS	Produce traditional iconic artisan breads	5	8	64
J/508/3594	VS	Develop and produce artisan world breads	5	11	96
D/508/3598	VS	Produce French bread using the Autolyse baking system	5	7	56
L/508/3600	VS	Produce specialist artisan patisserie	5	10	80
L/508/3595	UK	Principles of bread processing	5	2	16
R/508/3596	UK	Principles of creating and establishing an artisan business	5	9	72
F/508/3593	WP	Complete an Initial Work Placement in Artisan Food Production	5	12	10
A/508/3592	WP	Complete a Final Work Placement in Artisan Food Production	5	16	14

Exemplar unit of assessment

Title	Principles of bread processing				
RQF Unit ref	L/508/3595				
RQF Level	5	Credit value	2	GLH	16
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Understand the modern Chorleywood Bread Process		1.1 Research and explain the history of the Chorleywood Bread Process (CBP) 1.2 Summarise the CBP process including: <ul style="list-style-type: none"> • raw materials • recipe and ingredients balance • specific machinery required. 			
2. Understand traditional artisan baking processes		2.1 Research and explain the history of traditional artisan baking processes 2.2 Compare and contrast traditional artisan baking processes including features of: <ul style="list-style-type: none"> • process flow • bakery equipment. 			
3. Understand processing and the role of enzymes in baking		3.1 Compare and contrast CBP and artisan baking processes including impact evaluations of: <ul style="list-style-type: none"> • environmental • economic • nutritional • sociological factors 3.2 Explain the purpose and function of enzymes in fermentation 3.3 Summarise diastatic activity in raw materials and function in dough			

	<p>3.4 Explain the activities which occur during the baking process including:</p> <ul style="list-style-type: none">• enzymic• chemical• physical.
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