

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales number	EQF Level	Review date
322-151	FDQ Level 2 Diploma in Professional Bakery	600/6865/6 C00/0512/7	3	31 st Dec 2026

Qualification Purpose

This qualification is designed primarily for learners who wish to develop intermediate practical skills and knowledge in a wide range of bread, pastry, flour confectionery and cake decoration techniques to support progress to the next level of vocational learning.

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

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification. However, prior achievement of FDQ Level 1 Certificate/Diploma in Food Industry Skills may prove an advantage for some learners. The qualification assesses and recognises achievement within a learning environment.

The qualification covers mandatory bakery skills in areas like: mixing, processing, baking, finishing and presenting bakery products. Learners have a large choice of skills in this 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; and chocolate craft. Learners may choose optional units in bakery knowledge and enterprise skills to meet their learning and development needs. See below for: (i) a complete list of units that make up the qualification and their value within the qualification and (ii) the minimum and maximum Credits, Guided Learning Hours and Total Qualification Time.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - bakery craft and processing
 - bakery science and technology
 - food preparation and processing
 - food science and technology
 - food hygiene, safety and quality
2. particular qualifications including;
 - 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
3. This qualification may support employment in/into controller/technician level roles including;
 - bakery controller/technician
 - food preparation controller/technician
 - food processing and manufacture controller/technician
 - food sales and service controller
 - quality assurance technician

This qualification is a Diploma requiring achievement of 57 credits, graded at pass/fail. It is primarily designed for learners progressing into Level 3 Diploma learning in subject areas, qualifications. A smaller Certificate version of this qualification is available requiring achievement of 31 credits. The Certificate qualification version is primarily designed for learners progressing into supported Level 3 Certificate/Diploma learning in a college or training centre environment in subject areas or qualifications and work-based learning.

Qualification support

This qualification has been recognised for entry to further learning, qualifications and apprenticeships and has received support from FDQ Approved Centres including Further Education Colleges.

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

Practical tests and assignments: Assessment requirements are set out in individual units of assessment, see exemplar *K/504/3993 Principles of making food business presentations*.

internally assessed, internally and externally quality assured.

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.

Rules of Combination (RoC)

FDQ Level 2 Diploma in Professional Bakery	
Total credits required for qualification	57
Total Qualification Time (TQT)	570 hours
Group A - Bakery skills units	Mandatory 37 + credits
Group B - Bakery knowledge units	Optional 0-12 credits
Group C - Enterprise units	Optional 0-9 credits
Guided Learning Hours Range (min-max)	469-528

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Bakery skills units					
M/503/2347	VS	Demonstrate skills in handling and storing bakery ingredients and supplies	2	3	29
Fermented products					
H/503/2295	VS	Demonstrate skills in processing bread using Mechanical Dough Development (MDD) by spiral mixing	2	3	25
T/503/2298	VS	Demonstrate skills in processing bread using the Bulk Fermentation Process (BFP)	2	3	25
A/503/2299	VS	Demonstrate skills in processing bread using the Chorleywood Bread Process (CBP)	2	3	25
A/504/3996	VS	Demonstrate skills in processing bread using Activated Dough Development	2	3	24
T/503/2348	VS	Demonstrate skills in processing bakery morning goods	2	3	30
H/503/2300	VS	Demonstrate skills in proving, baking and frying fermented dough products	2	3	28
H/503/2345	VS	Demonstrate skills in finishing and packing fermented dough products	2	3	27
Flour confectionery					
J/503/2340	VS	Demonstrate pre-bake skills in almond and sugar-based flour confectionery	2	3	30
L/503/2341	VS	Demonstrate pre-bake skills in cake and sponge flour confectionery	2	3	30

Y/503/2343	VS	Demonstrate pre-bake skills in pastry based flour confectionery	2	3	28
D/503/2344	VS	Demonstrate pre-bake skills in scone based flour confectionery	2	2	20
T/503/2303	VS	Demonstrate bake and post-bake skills in almond and sugar-based flour confectionery	2	2	18
H/503/2328	VS	Demonstrate bake and post-bake skills in cake and sponge flour confectionery	2	2	20
D/503/2330	VS	Demonstrate bake and post-bake skills in pastry based flour confectionery	2	2	20
F/503/2319	VS	Demonstrate bake and post-bake skills in scone based flour confectionery	2	1	10

Sugar and chocolate craft

J/503/2337	VS	Demonstrate cake decoration skills in making royal icing	2	1	10
K/503/2332	VS	Demonstrate cake decoration skills in covering and decorating with royal icing	2	2	20
A/503/2335	VS	Demonstrate cake decoration skills in making covering pastes	2	1	10
M/503/2333	VS	Demonstrate cake decoration skills in finishing cakes with sugar paste	2	2	20
L/503/2338	VS	Demonstrate cake decoration skills in modelling with pastes	2	2	20
F/504/3997	VS	Demonstrate skills in using chocolate and ganache	2	3	26
T/504/4001	VS	Demonstrate skills in wired sugar flower techniques	2	3	25

Group B – Bakery knowledge units

D/601/4520	UK	Principles of flour in bakery	2	1	6
K/601/4522	UK	Principles of fats and oils in bakery	2	1	6
M/601/4523	UK	Principles of sugars and starches in bakery	2	1	6
A/601/4525	UK	Principles of decorative pastes in bakery	2	1	10
L/601/4528	UK	Principles of dairy products in bakery	2	1	6
L/601/4531	UK	Principles of egg and egg products in bakery	2	1	5
Y/601/4533	UK	Principles of salt and dough conditioners/improvers in bakery	2	1	6
D/601/4534	UK	Principles of pre-mixes and concentrates in bakery	2	1	6
H/601/4535	UK	Principles of packaging in bakery	2	1	6
T/601/4538	UK	Principles of yeast manufacture and storage in bakery	2	1	6
J/504/3998	UK	Principles of the Bulk Fermentation Process	2	1	9
A/601/4475	UK	Principles of the Chorleywood Bread Process (CBP)	2	1	6
L/601/4478	UK	Principles of Mechanical Dough Development (MDD) using spiral mixing	2	1	6
L/504/3999	UK	Principles of Activated Dough Development	2	1	8
D/601/4503	UK	Principles of retarding and proving dough and process control	2	1	6

H/601/4504	UK	Principles of dough fermentation and process control	2	1	6
J/601/4480	UK	Principles of pastry lamination and process control	2	1	6
T/601/4507	UK	Principles of oven baking bakery products	2	1	7
F/601/4509	UK	Principles of hot plate baking bakery products	2	1	5
J/601/4513	UK	Principles of frying bakery products	2	1	5
Y/601/4516	UK	Principles of mixing flour confectionery and process control	2	1	10
R/601/4515	UK	Principles of preparing and handling bakery finishing materials	2	1	7
A/601/4511	UK	Principles of cooling bakery products using automated processes	2	1	4
M/504/4000	UK	Principles of chocolate and ganache production	2	1	9
K/502/0181	UK	The principles of food safety for manufacturing	2	1	9
A/601/2631	UK	Principles of HACCP based food safety systems	2	1	8
L/502/7432	UK	Principles of product quality and improvements in food operations	2	2	11
M/601/2951	UK	Principles of workplace organization techniques in food operations	2	2	12
R/502/7433	UK	Principles of using and storing materials in food operations	2	1	7

Y/502/7434	UK	Principles of packing and labelling food products in food operations	2	2	13
D/502/7435	UK	Principles of clean in place (CIP) in food operations	2	1	8
Group C - Enterprise units					
F/504/3983	UK	Principles of building food business relationships	2	2	14
J/504/3984	UK	Principles of creating a vision for food business	2	2	14
T/504/3981	UK	Principles of developing a food business idea	2	1	8
Y/504/3987	UK	Principles of exploring food business motives	2	1	8
H/504/3989	UK	Principles of keeping financial records in food business	2	2	17
Y/504/3990	UK	Principles of keeping up to date with legislation in food business	2	1	8
R/504/3986	UK	Principles of defining the product or service in business	2	2	14
T/504/3995	UK	Principles of preparing a plan for food business	2	1	9
L/504/3985	UK	Principles of deciding on a food business location	2	2	14
M/504/3994	UK	Principles of planning the marketing of food business products or services	2	2	16
D/504/3988	UK	Principles of improving the quality of food business products or services	2	2	13

A/504/3982	UK	Principles of bidding for work in a food business	2	2	14
K/504/3993	UK	Principles of making food business presentations	2	1	8

Exemplar unit of assessment

Title	Principles of making food business presentations				
Ofqual unit ref	K/504/3993				
Level	2	Credit value	1	GLH	8
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Understand how to prepare for business presentations	1.1 Outline how to identify the purpose of the presentation 1.2 Describe how to collate the information required by the target audience 1.3 State the importance of choosing the appropriate format for making a presentation.				
2. Understand the importance of communication in making presentations	2.1 Outline how to establish rapport with an audience 2.2 Describe the techniques that can be used to influence people 2.3 Describe the importance of responding to questions and clarifying points of information about what has been presented.				
Additional information about the unit					

<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce and/or vocational development for those who need to understand the principles of making food business presentations.</p> <p>The unit is designed for use primarily by technical specialists, managers and others who apply this vocational learning in their work role. It is also designed for learners who wish to expand on their existing knowledge and understanding.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of making food business presentations. It can be assessed on or off the job or in a learning environment.</p> <p>The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria.</p> <p>Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding.</p>