

FDQ - Qualification Specification

FDQ number	Qualification title	Qualifications Wales number	EQF Level	Review date
321-345	FDQ Level 3 Diploma for Proficiency in Advanced Baking Industry Skills (Wales)	C00/4724/0	4	31/03/2027

Qualification Purpose

This qualification is designed to develop the skills and knowledge of supervisors/technicians in the baking sector. The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence in a variety of sector job roles including:

- Bakery controller/technician
- Bakery packaging and distribution controller/technician
- Bakery service/sales controller/supervisor
- Bakery quality assurance controller/supervisor

This is a regulated qualification.

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

To take this qualification, learners must be at least 16 years old. They do not require any prior qualifications or food skills experience to take this qualification however prior achievement of the FDQ Level 2 Diploma for Proficiency in Baking Industry Skills (Wales) may be advantageous. The qualification assesses and recognises achievement within the workplace.

The qualification includes mandatory skills and knowledge associated with managing safe operating practices, the maintenance of food safety and the principles of HACCP based food safety systems.

Learners will choose optional units to match their job roles and learning and development needs. These include areas such as produce specialist individual dough-based products, batch produce specialist flour confectionery products and batch produce specialist fermented dough products. See the list of units that make up the qualification and their credit value within the qualification (at the end of this specification).

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 safety and quality compliance
 - management or team leading in a food environment

2. Qualifications including;
 - FDQ L3 Diploma for Proficiency in Food Industry Technical Management (Wales)
 - FDQ L3 Award in Food Safety Supervision for the Food Industry
 - FDQ L3 Award in HACCP for Food Manufacturing

3. This qualification may support employment in/into management level roles including;
 - Bakery controller
 - Food preparation manager
 - Food processing and manufacture technician/manager
 - Food packaging and distribution technician/manager
 - Food service/sales controller/manager
 - Food production quality assurance technician/manager

Qualification support

This qualification has been designed and developed with the support of 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

Assessment evidence should be collected and presented in a portfolio of evidence.

Methods of assessment must be appropriate to the learning outcome.

Assessor observations should be used to assess competence over time and where appropriate/necessary supplemented by video recordings, witness testimony, work-related questioning, workplace documentation, photographic evidence and professional discussion. Knowledge and understanding should be assessed using questioning, assignments and/or professional discussion.

Assessment requirements are set out in individual units of assessment (see exemplar *H/101/0033 Produce specialist individual dough-based products*).

FDQ has in place a quality system comprising policies and procedures to ensure its qualifications are effectively developed and delivered and that they remain fit for purpose. FDQ externally quality assures all centre assessment and internal quality assurance arrangements.

Achievement

The qualification outcome is either pass or fail.

Rules of Combination (RoC)

To achieve the FDQ Level 3 Diploma for Proficiency in Advanced Baking Industry Skills (Wales) learners must achieve 12 units and 45 credits and meet the unit and credit requirements as outlined in the rules of combination. This is the minimum requirement for the qualification, additional units may be taken if applicable.

Units must be taken from Groups A, B and C; units from Group D are optional and may be taken but are not required for the qualification.

FDQ Level 3 Diploma for Proficiency in Advanced Baking Industry Skills (Wales)

Total Qualification Time (TQT)	450 hours
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Guided Learning Hours	337 hours
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Group A	2 units
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Group B – Underpinning knowledge	3 units
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Group C – Baking	4 units
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In addition to the 9 units listed above a further 3 units must be taken from Group A, B, C or D	3 units
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Total number of units required for the qualification	12 units
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Minimum credits required	45 credits
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List of units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
Group A					
A/101/0008	OC	Monitor food safety at critical control points in food and drink operations	3	1	5
A/101/0009	OC	Monitor health, safety and environmental management systems in food and drink operations	3	5	32
A/101/0010	OC	Monitor and maintain product quality in food and drink operations	3	5	30
A/650/2608	UK	The principles of HACCP for food manufacturing	3	3	22
Group B Underpinning knowledge units					
L/601/2701	UK	Principles of sustainability in food operations	3	4	34
Y/601/9683	UK	Principles of food policy and regulation	4	5	36
K/602/4225	UK	Principles of flour in bakery	3	2	20
M/602/4226	UK	Principles of fats and oils in bakery	3	2	20
T/602/4227	UK	Principles of sugars and starches in bakery	3	2	20
A/602/4228	UK	Principles of dairy products in bakery	3	2	20

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
F/602/4229	UK	Principles of egg and egg products in bakery	3	2	20
T/602/4230	UK	Principles of salt and dough conditioners / improvers in bakery	3	2	20
A/602/4567	UK	Principles of the Bulk Fermentation Process	3	2	20
F/602/4182	UK	Principles of the Chorleywood bread process	3	2	20
F/602/4568	UK	Principles of Mechanical Dough Development (MDD) (Spiral mixing)	3	2	20
F/602/4196	UK	Principles of dough fermentation and process control	3	2	20
K/602/4192	UK	Principles of retarding and proving dough and process control	3	2	20
K/602/4211	UK	Principles of oven baking bakery products	3	2	20
D/602/4223	UK	Principles of preparing and handling bakery finishing materials	3	2	20
A/602/4231	UK	Principles of packaging in bakery	3	2	20
K/602/4712	UK	Principles of mixing flour confectionery and process control	3	2	20

Group C Baking

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
H/101/0030	OC	Manage production in food operations	3	7	46
H/101/0031	OC	Design and develop specialist individual dough-based products	3	9	55
H/101/0032	OC	Evaluate specialist individual dough-based products	3	7	47
H/101/0033	OC	Produce specialist individual dough-based products	3	9	55
H/101/0034	OC	Batch produce specialist fermented dough products	3	8	50
H/101/0035	OC	Batch produce specialist non-fermented dough products	3	8	50
H/101/0036	OC	Design and develop specialist individual flour confectionery products	3	9	55
H/101/0037	OC	Evaluate specialist individual flour confectionery products	3	7	47
H/101/0038	OC	Produce specialist individual flour confectionery products	3	9	55
H/101/0039	OC	Batch produce specialist flour confectionery products	3	8	50
Group D Support Operations					
A/101/0011	OC	Manage organisational change and improvement in food operations	3	7	38

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/101/0051	OC	Manage commissioning and handover of plant and equipment in food and drink operations	4	8	60
D/101/0036	OC	Maintain plant and equipment in food and drink operations	3	7	49
D/101/0034	OC	Interpret and communicate information and data in food and drink operations	3	6	32
D/101/0041	OC	Control and monitor energy efficiency in a food environment	3	3	13
A/101/0012	OC	Contribute to continuous improvement of food safety in food and drink operations	3	7	50
A/101/0013	OC	Report on food safety compliance in food and drink operations	4	8	46
B/101/0053	OC	Control and monitor safe supply of raw materials and ingredients in food operations	3	4	26
B/101/0055	OC	Manage production performance in food and drink operations	4	10	76
B/101/0051	OC	Evaluate production performance in food and drink operations	3	5	31

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
B/101/0039	OC	Contribute to optimising work areas in food and drink operations	3	6	41
B/101/0049	OC	Diagnose production problems in food and drink operations	3	6	30
B/101/0050	OC	Resolve production problems in food and drink operations	3	7	38
K/101/0004	OC	Monitor and control throughput to achieve targets in food operations	3	5	24
A/101/0016	OC	Secure commitment to an improvement strategy in food and drink operations	4	9	54
D/101/0045	OC	Set up and maintain picking and packing orders in food operations	3	5	32
D/101/0046	OC	Monitor effectiveness of picking and packing operations in food operations	3	4	26
C/101/0022	OC	Organise the receipt and storage of goods and materials in food and drink operations	3	6	33
C/101/0015	OC	Monitor and maintain storage conditions in food and drink operations	3	5	26

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
C/101/0016	OC	Monitor and maintain storage systems and procedures in food and drink operations	3	4	20
C/101/0014	OC	Maximise sales of food and drink products in a retail environment	3	7	44
C/101/0025	OC	Set up and maintain food and drink retail operations	3	5	34
C/101/0026	OC	Monitor the effectiveness of food and drink retail operations	3	4	26
C/101/0021	OC	Plan and co-ordinate food services	3	6	43
C/101/0018	OC	Set up and maintain food service activities in food and drink operations	3	4	30
C/101/0019	OC	Monitor effectiveness of food service activities in food and drink operations	3	4	30

Exemplar unit of assessment

Title	Produce specialist individual dough-based products				
FDQ unit reference	H/101/0033				
Level	3	Credit value	9	GLH	55
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Plan to produce specialist individual dough-based products		1.1 Identify and order the resources required for production to meet the individual product specification 1.2 Arrange and assemble resources to meet production requirements 1.3 Identify any production requirements which conflict with other production activity and resolve with the relevant people 1.4 Agree plans for production with relevant people.			
2. Produce specialist individual products		2.1 Check the availability of resources and use them to meet production requirements 2.2 Apply advanced craft techniques to meet the product specification 2.3 Resolve any production-related and technical problems 2.4 Identify and act upon opportunities to recover and utilise waste 2.5 Present the completed product to the relevant people for approval.			

<p>3. Store and prepare product for despatch</p>	<p>3.1 Store the completed product according to specified procedures</p> <p>3.2 Provide advice and guidance on the appropriate packing, wrapping and transportation for the product.</p>
<p>4. Know how to prepare to produce specialist individual dough-based products</p>	<p>4.1 Explain how to plan production for specialist individual products</p> <p>4.2 Describe how to apply and use resources for individual products</p> <p>4.3 Explain how to control quality of production for individual products</p> <p>4.4 Outline how to interpret and use product specifications.</p>
<p>5. Know how to produce specialist individual dough-based products</p>	<p>5.1 Describe how to use individual advanced craft production tools and equipment according to specified procedures</p> <p>5.2 Explain the behaviour, characteristics and changes of materials used during production and storage</p> <p>5.3 Describe how to recover, use and dispose of production waste materials</p> <p>5.4 Summarise what colours and additives are permitted to be used in advanced craft production.</p>
<p>6. Know how to handle specialist individual dough-based products</p>	<p>6.1 Explain how to store specialist individual products</p> <p>6.2 Explain how to provide appropriate advice and guidance for the despatch and transport of specialist individual products.</p>

Purpose and assessment overview	
Unit purpose and aim(s)	The aim of the unit is to assess skills and understanding aligned with National Occupational Standards.
Assessment requirements and guidance	<p>The relevant FDQ Qualification Handbook sets out the assessment and quality assurance requirements for this unit.</p> <p>The learner must demonstrate their skills and understanding to meet all learning outcomes.</p>
Additional information about this unit	
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula	<p>This unit of assessment relates to National Occupational Standards:</p> <ul style="list-style-type: none"> • IMPCB126 Produce specialist individual dough-based products
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