

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
322-253	FDQ Level 4 Higher Diploma in Artisan Baking and Business Skills	601/8733/5	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.

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 3 Diploma in Professional Bakery 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 value within the qualification. This is a regulated qualification.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - artisan bakery/confectionery
 - bakery science and technology
 - bakery and food processing management
 - food science and technology
 - food hygiene, safety and quality management
2. particular qualifications including;
 - Bakery and Confectionery Technology Foundation Degree (FdSc) (UCB)
 - Bakery and Patisserie Technology Foundation Degree (FdSc) (Reaseheath College)
 - FDQ Level 5 Higher Diploma in Artisan Baking and Business Skills
3. This qualification may support employment in/into technician/manager level 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 *T/508/3588 Produce artisan non-wheat breads*. 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 4 Higher Diploma in Artisan Baking and Business Skills	
Total Qualification Time (TQT)	540 hours
Group A – Mandatory units	54 credits
Guided Learning Hours (GLH)	424 hours

List of mandatory units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
A/508/3575	VS	Organise and maintain artisan bakery production standards	4	2	16

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
T/508/3574	VS	Formulate recipes and costs in artisan bakery production	4	2	16
K/508/3572	VS	Examine dough rheology and artisan bread production methodology	4	4	24
K/508/3586	VS	Prepare sourdough, pre-ferments and produce sourdough breads	4	6	48
M/508/3587	VS	Produce artisan breads and added-value products	4	7	56
T/508/3588	VS	Produce artisan non-wheat breads	4	4	32
A/508/3589	VS	Produce specialist artisan patisserie	4	9	80
R/508/3582	UK	Principles of wheat, milling and flour quality	4	5	40
J/508/3580	UK	Principles of functional ingredients in artisan bakery production	4	5	40
J/508/3577	UK	Principles of added-value ingredients in artisan bakery production	4	4	24
L/508/3581	UK	Principles of researching and marketing the artisan food business	4	6	48

Exemplar unit of assessment

Title	Produce artisan non-wheat breads				
RQF Unit ref	T/508/3588				
RQF Level	4	Credit value	4	GLH	32
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Produce non-wheat artisan bread		1.1 Scratch produce non-wheat bread using traditional methods including: <ul style="list-style-type: none"> • Barley and linseed bread • Buckwheat and Bramley apple bread • Cornmeal bread • Oatmeal bread • Pugliese • Rye bread • Semolina bread • Spelt bread 1.2 Determine final dough temperature 1.3 Demonstrate artisan non-wheat baking skills including: <ul style="list-style-type: none"> • weighing raw materials and dough • assessing and recording temperature • calculating yields and following recipes • using mechanical mixing techniques • bulk handling and folding of dough • use of couches, banetons, bread tins and their maintenance • scaling and shaping dough • following a production schedule • pre-shaping and final shaping techniques 			

	<ul style="list-style-type: none"> • assessing optimum pH levels • oven loading/baking • post bake finishing.
<p>2. Understand the characteristics of non-wheat cereals, grains and flours used in wheat free and gluten free baking</p>	<p>2.1 Summarise the characteristics of the cereals, grains and flours used in non-wheat baking including:</p> <ul style="list-style-type: none"> • Barley • Einkorn • Kamut • Oats • Rye • Spelt <p>2.2 Summarise the characteristics of the cereals, grains and flours used in gluten free baking including:</p> <ul style="list-style-type: none"> • Buckwheat • Maize • Potato • Rice <p>2.3 Assess and report on the characteristics of baked products using non-wheat and gluten free grains.</p>