

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualification Wales Number	EQF 4 Level 3	Review date
322-152	FDQ Level 3 Diploma in Professional Bakery	600/6866/8 C00/0512/8	4	31 st Dec 2026

Qualification Purpose

About this qualification

The FDQ Level 3 Diploma in Professional Bakery is primarily designed to prepare learners to gain employment in the Bakery Sector and/or in the related hospitality and manufacturing occupations that require people with advanced baking knowledge and skills.

Alternatively, this qualification can enable learners to pursue further and higher learning.

The FDQ Level 3 Diploma in Professional Bakery is an advanced occupational technical qualification, which has been developed collaboratively with employers, professional associations and trade bodies to set the standard and content. These stakeholders have helped to identify the knowledge, skills and behaviours that employers expect bakers to have to enter the profession; and this qualification provides learners with the key skills, knowledge and behaviours the bakery profession requires.

Learners may wish to pursue a career as a professional baker in a process, craft, artisan or retail bakery, or in the hospitality and catering sector in a hotel or restaurant kitchen.

The qualification also provides enterprise skills and knowledge units to prepare learners for self-employment or to set up a new bakery business.

The knowledge, skills and behaviours in the qualification prepare learners for progression into a range of employment opportunities in the bakery sector.

Who is this qualification for?

The FDQ Level 3 Diploma in Professional Bakery is a technical level qualification aimed at those in a Level 3 education programme, including:

- 16- 18-year-old learners
- Adult learners (including those wanting to change career and work in a new sector)
- Learners on resettlement skills programmes
- Self-employed or business start-up learners

The qualification assesses and recognises achievement within a learning environment.

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 The FDQ Level 3 Diploma in Professional Bakery.

What does this qualification include?

The qualification covers mandatory skills in advanced process, craft and artisan baking.

It includes bakery production process from pre-baking preparation of ingredients to presenting bakery products to customers.

Learners have a large choice of skills in this mandatory group of advanced craft units covering:

- bread and yeast-based products
- flour confectionery
- cakes – including occasion cakes
- sugar and chocolate craft
- cake decoration

Learners may choose optional units in bakery knowledge and enterprise skills to meet their employment, learning and development needs.

This qualification includes the elements required to work effectively as a professional baker including advanced practical skills and knowledge.

See the list of units that make up the qualification and their credit values, plus the overall Guided Learning Hours and Total Qualification Time.

This qualification is a Diploma requiring achievement of 55 credits, graded at pass/fail..

What could this qualification lead to?

As a Professional Baker learners will have the knowledge, skills, behaviours, to support direct entry into employment, in the following types of organisations:

- Craft/Artisan/Process bakeries
- Retail and In-store bakeries
- Bakery goods supply businesses
- Occasion cake companies
- Bakery product development businesses
- Hotels/Restaurants
- Cafes/Delis/Tea rooms/Cruise liners
- Self-employment

The qualification will also support progression to further learning in

- artisan bakery/patisserie
- bakery science and technology
- retail & food management
- bakery and food processing management
- food science and technology.

The qualification will support progression on to further learning such as Level 4 qualifications in the food or catering and hospitality sector, or a higher-level apprenticeship.

Qualification support

This qualification has been recognised for entry to employment and also further learning. It has received support from employers, trade bodies and 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

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 learners 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 *K/602/4225 Principles of flour in bakery*.

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.

This is a Regulated qualification available in England, Northern Ireland and Wales.

Ofqual, CCEA, Qualification Wales sector subject areas: Hospitality and catering, manufacturing technologies

Ofqual, CCEA and Qualification Wales qualification type: Vocationally Related Qualification

Rules of Combination (RoC)

FDQ Level 3 Diploma in Professional Bakery	
Total credits required for qualification	55
Total Qualification Time (TQT)	550 hours
Group A - Bakery skills units	Mandatory 27 + credits
Group B - Bakery knowledge units	Optional 0-19 credits
Group C - Enterprise units	Optional 0-9 credits
Guided Learning Hours Range (min-max)	483-546

List of units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
Group A Bakery Skills units					
Fermented products					
H/602/4160	VS	Demonstrate pre-bake skills in craft breadmaking	3	3	30
T/602/4163	VS	Demonstrate pre-bake skills in craft enriched doughs and morning goods	3	3	30
R/602/4168	VS	Demonstrate skills in proving and baking craft fermented dough products	3	3	27
A/503/2352	VS	Demonstrate skills in finishing and packing craft fermented dough products	3	3	30
Flour confectionery					

M/602/4145	VS	Demonstrate pre-bake craft skills in almond and sugar-based flour confectionery	3	3	30
F/602/4151	VS	Demonstrate pre-bake craft skills in cake and sponge flour confectionery	3	3	30
Y/602/4155	VS	Demonstrate pre-bake craft skills in pastry based flour confectionery	3	3	30
T/602/4082	VS	Demonstrate bake and post-bake craft skills in almond and sugar-based flour confectionery	3	3	30
T/602/4115	VS	Demonstrate bake and post-bake craft skills in cake and sponge flour confectionery	3	3	30
F/602/4117	VS	Demonstrate bake and post-bake craft skills in pastry based flour confectionery	3	3	30
Sugar and chocolate craft					
A/602/4133	VS	Demonstrate cake decoration craft skills in making fondant	3	2	20
L/602/4136	VS	Demonstrate cake decoration craft skills in techniques with royal icing	3	3	30
R/602/4140	VS	Demonstrate cake decoration craft skills in techniques with sugar paste	3	3	30
H/602/4143	VS	Demonstrate cake decoration design skills in techniques with royal icing	3	2	20
K/602/4144	VS	Demonstrate cake decoration design skills in techniques with sugar paste	3	2	20
T/504/4113	VS	Demonstrate skills in using chocolate and ganache	3	3	25
F/504/4115	VS	Demonstrate cake decoration craft skills in wired sugar flower techniques	3	3	24

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
K/602/4712	UK	Principles of mixing flour confectionery and process control	3	2	20
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/602/4231	UK	Principles of packaging in bakery	3	2	20
A/602/4567	UK	Principles of the Bulk Fermentation Process (BFP)	3	2	20
F/602/4182	UK	Principles of the Chorleywood Bread Process (CBP)	3	2	20
F/602/4568	UK	Principles of Mechanical Dough Development (MDD) using spiral mixing	3	2	20
M/504/4112	UK	Principles of Activated Dough Development	3	2	18
K/602/4192	UK	Principles of retarding and proving dough and process control	3	2	20
F/602/4196	UK	Principles of dough fermentation 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/504/4114	UK	Principles of tempering chocolate for moulding	3	2	18

T/602/4034	UK	Principles of quality in food operations	3	3	18
L/602/4038	UK	Principles of product development in food operations	3	4	31
T/502/0183	UK	The principles of food safety supervision for manufacturing	3	3	25
Y/600/2382	UK	The principles of HACCP for food manufacturing	3	3	20
Group C Enterprise units					
R/504/4099	UK	Principles of building food business relationships	3	3	23
L/504/4098	UK	Principles of creating a vision for food business	3	2	16
A/504/4100	UK	Principles of developing a food business idea	3	2	15
A/504/4095	UK	Principles of exploring food business motives	3	2	15
J/504/4102	UK	Principles of keeping financial records in food business	3	4	28
H/504/4110	UK	Principles of keeping up to date with legislation in food business	3	2	12
H/504/4107	UK	Principles of preparing a plan for food business	3	2	13
J/504/4097	UK	Principles of carrying out banking for food business	3	3	22
L/504/4103	UK	Principles of implementing plans in food business	3	3	23
F/504/4101	UK	Principles of choosing supplies and suppliers for food business	3	3	24

R/504/4104	UK	Principles of planning to sell food business products or services	3	2	14
Y/504/4105	UK	Principles of planning the marketing of food business products or services	3	3	23
D/504/4106	UK	Principles of managing succession in food business	3	2	16
K/504/4108	UK	Principles of improving the quality of food business products or services	3	3	24
M/504/4109	UK	Principles of investing capital in food business	3	3	23
K/504/4111	UK	Principles of making food business presentations	3	2	9
M/504/4093	UK	Principles of deciding on a food business location	3	3	23
T/504/4094	UK	Principles of establishing customer needs in food business	3	3	24
F/504/4096	UK	Principles bidding for work in food business	3	3	23

Exemplar unit of assessment

Title	Principles of flour in bakery				
Ofqual unit ref	K/602/4225				
Level	3	Credit value	2	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1. Understand the composition of wheat flour			1.1 Critically compare the average nutritional composition of white bread-making flour to that of wholemeal and malted wheat flours		
			1.2 Explain the differences in nutritional composition of flours intended for non-fermented flour confectionery purposes		
2. Understand the quality control tests for wheat flour components			2.1 Summarise the purpose and function of: <ul style="list-style-type: none"> • the grade colour figure test • types of moisture tests • types of protein tested • testing using the Farrand method • types of water absorption and dough quality tests • testing with the near infra-red reflectance method 		
3. Understand the quality control parameters of wheat flour			3.1 Differentiate quality control parameters for moisture, protein, falling number, colour and water		

	<p>absorption for commercial flour grades including;</p> <ul style="list-style-type: none"> • strong • bakers grade • CBP grade • patent <p>3.2 Explain what starch damage is and its impact on flour quality</p> <p>3.3 Explain the importance of albumin, globulin, gliadin and glutenin proteins in flour and how they make up high and low molecular weight proteins</p>
<p>4. Understand the functionality of wheat flour additives</p>	<p>4.1 Explain the functions of flour treatments including;</p> <ul style="list-style-type: none"> • bleaching agents • improving or maturation agents • diastatic enzyme supplements <p>4.2 Explain the purpose and regulatory requirements for adding nutrient additives to flour</p> <p>4.3 Summarise the functions of flour performance additives used by millers to meet the needs of particular customers and their processes</p>

Additional information about the unit

<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of flour in bakery. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>
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