

Bakery Apprenticeship Level 2

On this apprenticeship you will develop bakery specific skills and specialist bakery subject knowledge which support career progression in baking industry roles. Your role will depend on your employer but could involve bread baking, flour confectionery, patisserie, cake decoration, bakery packaging and wrapping, bakery retail and service.

Quick Information

Qualification:

Date: On Application

Assessment: The majority of the programme is delivered and assessed in the workplace. You will build a portfolio of evidence to support the tasks you complete at the workplace to demonstrate you can complete tasks safely and use knowledge learnt. On-line assessments will take place at the College or in the workplace.

Level: 2

Area: Catering & Hospitality

Course Code: CWIBY1

About the Course

On this apprenticeship you will develop bakery specific skills and specialist bakery subject knowledge which support career progression in baking industry roles.

Your role will depend on your employer but could involve bread baking, flour confectionery, patisserie, cake decoration, bakery packaging and wrapping, bakery retail and service. You could be working in an artisan or craft/home bakery or an in-store or plant bakery.

You will learn about the science of creating the perfect loaf and artisan bread using overnight sponges, carefully weighing and measuring the ingredients. As well as making baked goods, you will also be involved with the display and sale of the products to customers. Health and safety and food hygiene play an important role as well as learning how to operate machinery.

Key Units

- Food Hygiene
- Health and Safety
- Dough and Confectionery
- Processing and Problem Resolution
- Packaging and Labelling

Entry Requirements

Assessment

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Where does this Lead

On completion you may wish to progress onto a Level 3 Higher Apprenticeship.

Future Opportunities

Many Apprentices are successful in gaining employment in their chosen field soon after they finish their qualification, with some even staying on with their placement employer.

Tell Me More

Will this course suit me?

This apprenticeship is suitable for someone with a passion for making national and international breads, cakes, confectionery and chocolate products.

Industry Experience

As an apprentice you will learn on the job, gaining practical and relevant experience of the field you hope to work in one day. This will prove invaluable when it comes to applying for jobs after you've finished your apprenticeship, as employers love applicants with experience.

Earn While You Learn

Apprentices get paid throughout their placement, so you'll actually earn a wage whilst you gain your qualification.

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Please visit www.sheffcol.ac.uk for more information and details on how to apply.

Extra Costs

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