

Bakery Skills Level 3



1. Overview and Introduction to Bakery Skills Level 3 (SCQF Level 6)

The Scottish Vocational Qualification (SVQ) in Bakery Skills Level 3 (SCQF Level 6) is part of a suite of qualifications which are designed to provide candidates with the knowledge and skills that they will need for employment within the bakery manufacturing sector.

This qualification is designed for candidates who are working within the bakery sector of the wider food and drink industry. It offers the opportunity to develop specialist knowledge in bakery science and technology required to support the business and increase productivity. It will also suit candidates who are competent at specialist baking industry activities and are looking to develop their existing skills and knowledge.



This qualification is suitable for

- Bakers
- Confectioners
- Technical/NPD roles

This qualification offers the opportunity to tailor the units to suit specific business needs, for example: designing and developing specialist dough and confectionery products, monitoring hygiene cleaning, managing production performance, and maximising sales of food products.



2. Qualification Content

- Food and Drink Operations Bakery Skills Level 3 (SCQF Level 6)

Award Structure:

Candidates must complete a minimum of 10 units (if undertaking a Modern Apprenticeship)

Unit Title
Group A (a minimum of 1 unit)
Monitor food safety at critical control points in manufacture
Monitor health, safety and environmental systems in food manufacture
Monitor and maintain product quality in food and drink operations
Group B (a minimum of 4 units)
Design and develop specialist individual dough-based products
Evaluate specialist individual dough-based products
Produce specialist individual dough-based products
Design and develop specialist individual flour confectionery products
Batch produce specialist fermented dough products
Batch produce specialist non-fermented dough products
Evaluate specialist individual flour confectionery products
Produce specialist individual flour confectionery products
Batch produce specialist flour confectionery products
Group C (a maximum of 4 units)
Manage organisational change and improvement in food operations
Monitor hygiene cleaning in food and drink operations
Manage commissioning and handover of plant and equipment in food manufacture
Maintain plant and equipment in food manufacture
Interpret and communicate information and data in food and drink operations
Control and monitor energy efficiency in a food environment
Contribute to continuous improvement of food safety in food and drink operations
Report on food safety compliance in food and drink operations
Control and monitor safe supply of raw materials and ingredients in food and drink operations
Maintain, promote and improve environmental good practice in food manufacture
Manage production performance in food and drink operations
Evaluate production performance in food and drink operations
Contribute to optimising work areas in food and drink operations
Diagnose production problems in food and drink operations
Resolve production problems in food and drink operations
Monitor and control quality of work activities in food and drink operations
Set up and maintain picking and packing orders in food and drink operations
Monitor effectiveness of picking and packing operations in food and drink operations
Organise the receipt and storage of goods in food and drink operations
Monitor and maintain storage systems and procedures in food and drink operations
Maximise sales of food and drink products in a retail environment
Set up and maintain operations in food and drink retail manufacture
Monitor effectiveness of operations in food and drink retail manufacture
Plan and co-ordinate food services
Set up and maintain food service operations in food manufacture
Monitor effectiveness of food service operations in food manufacture

Core Skills (SCQF Level 5):

Candidates undertaking a Modern Apprenticeship Level 3 must also complete the following Core Skills as part of the MA Framework

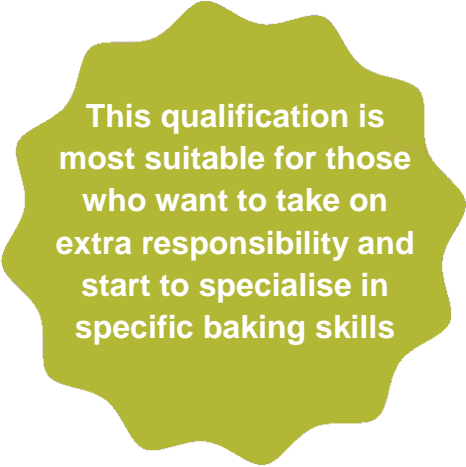
- F42P 04: Working with Others
- F42F 04: Information and Communication Technology
- F42B 04: Numeracy
- F427 04: Communication
- F42K 04: Problem Solving

3. Benefits of the Qualification

This qualification provides bakery businesses with an opportunity to develop good bakery practices and understanding. It allows skills and knowledge to be developed in a wide variety of areas depending upon the type of business and products that apply. Topics covered may include compliance functions like food safety and health and safety; operative functions including dough and confectionery processing, problem resolution, product development and advanced craft skills.

4. Learning Content

This qualification develops the skills and knowledge required when working in a bakery role. It enables individuals employed in bakeries to be more proficient in food safety standards, critical control points, new product design, recipe formulation and product evaluation.



This qualification is most suitable for those who want to take on extra responsibility and start to specialise in specific baking skills

5. How the learning is delivered

We use a Blended Learning approach suited to workplace learning on an individual basis or groups as required.


The Training Advisor will visit the candidate within the workplace on a regular basis to support, advise, guide and facilitate workshops and individual one to one learning and development; all visits are in the workplace so there is no need to release staff to college.

6. The Assessment Process

Assessment of this award will be through a series of theoretical and practical assessments or tasks and projects defined by a set of National Occupational Standards (NOS) developed by Improve Ltd (Sector Skills Council).

Methods of assessment can include:

- *observation*
- *discussion*
- *personal statements*
- *projects, testimonies*
- *supporting documentation.*



Each candidate
will be appointed
a dedicated
Training Advisor

7. Engagement with Training Advisor

Each candidate will be appointed a dedicated Training Advisor. An Individual Training Plan will be drawn up and the units for delivery will be agreed by the candidate, employer and training advisor. Each visit date will be agreed and progress will be mapped in the form of progress reviews that will also detail work to complete for next visit, date of next visit and any feedback that either party wishes to convey.

The training advisor will also make each candidate aware of their contact details should they require any future information and guidance.

National Food and Drink Training

Unit 2, Halbeath Interchange Business Park, Kingseat Road, Halbeath, KY11 8RY

Email: apprenticeship@nfdt.org | Telephone 01383 661555 | www.nfdt.org

