



**Cambrian  
Training**  
**Hyfforddiant  
Cambrian** ®

## APPRENTICESHIP LEVEL 3 IN BAKING INDUSTRY SKILLS



### **WHO IS IT FOR?**

This qualification is designed for learners who are working in the baking industry.

### **WHAT DOES THE QUALIFICATION COVER?**

This qualification offers learners the opportunity to develop skills and knowledge required to prove competence at work. It will also suit learners who are competent at specialist bakery industry activities and are looking for ways of developing their existing skills and knowledge, perhaps to support product development, advanced craft skills or managing sales and technical operations.

This qualification offers learners a unique blend of bakery focused skills and knowledge units covering both craft and automated baking, retail, service and support competencies. This qualification also offers learners the opportunity to develop some specialist knowledge in bakery science and technology relevant to all occupational roles, should this be required to support the business.

### **LENGTH OF PROGRAMME**

18 Months.

### **CONTACT OUR BUSINESS DEVELOPMENT TEAM ON:**

E: [info@cambriantraining.com](mailto:info@cambriantraining.com)

T: 01938 555893



**GROUP A  
MANDATORY – MIN 21 CREDITS**

F/601/9659	Secure commitment to an achieving excellence strategy in food operations
T/ 601/9660	Understand how to secure commitment to an achieving excellence strategy in food operations
J/ 601/9680	Report on compliance with food safety requirements in operations
L/ 601/9681	Understand how to report on compliance with food safety requirements in operations
Y/602/1692	Monitor product quality in food operations
Y/602/1708	Monitor and maintain storage conditions in food operations
R/ 602/5627	Contribute to continuous improvement of food safety in manufacture
Y/602/5628	Understand how to contribute to continuous improvement of food safety in manufacture
L/602/5075	Manage organisational change for achieving excellence in food operations
R/602/5076	Understand how to manage organisational change for achieving excellence in food operations
L/ 60 2/5027	Provide training for achieving excellence in food operations
F/602/ 4697	Monitor and control throughput to achieve targets in food operations
J/ 602/4698	Understand how to monitor and control throughput to achieve targets in food operations
A/602/4701	Control energy efficiency in food operations
D/601/5179	Monitor and maintain storage systems and procedures in food operations
D/601/5182	Understand how to monitor and maintain storage systems and procedures in food operations
J/601/5225	Interpret and communicate information and data in food operations
L/ 601/ 5226	Understand how to interpret and communicate information and data in food operations
M/601/4571	Understand how to prepare and store sweet fillings and toppings in food manufacture
O/601/5280	Maximise sales in a food retail environment
R/601/5292	Understand how to maximise sales of food products in a retail environment
D/601/5294	Understand how to plan to maximise sales of food products in a retail environment
A/602/4617	Diagnose problems in food operations
F/602/4618	Understand how to diagnose problems in food operations
J/ 60 2/4619	Resolve problems in food operations
A/602/4620	Understand how to resolve problems in food operations
H/ 602/4692	Understand how to review improvement activities for achieving excellence in food operations

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A/602/4570	Understand how to plan and co-ordinate bake-off operations in food manufacture
A/602/4598	Understand how to evaluate specialist individual bakery products
A/602/4603	Batch produce advanced craft non fermented dough based products
D/602/4609	Produce specialist individual flour confectionery
O/602/4612	Control production of bakery products
F/602/4571	Organise the receipt and storage of goods and materials in food operations
F/ 602/4585	Set up and maintain food service operations in food operations
F/602/4599	Understand how to produce specialist individual bakery products
F/602/4604	Understand how to batch produce advanced craft non fermented dough based products
H/ 602/4580	Monitor effectiveness of food retail operations
H/602/4613	Understand how to control production of bakery products
J/602/4569	Plan and co-ordinate bake-off operations in food manufacture
J/602/4572	Understand how to organise the receipt and storage of goods and materials in food operations
J/602/4586	Monitor effectiveness of food service operations
J/602/4605	Batch produce advanced craft fermented dough based products
K/602/4581	Understand how to co-ordinate food retail operations
K/602/4600	Design and develop specialist individual dough based products
L/602/4587	Understand how to set up and maintain food service operations
L/602/4606	Understand how to batch produce advanced craft fermented dough based products
M/602/4579	Set up and maintain food retail operations
M/602/4582	Plan and co-ordinate food services
M/602/4601	Evaluate specialist individual dough based products
R/602/4607	Design and develop specialist individual flour confectionery
R/602/4610	Batch produce advanced craft flour confectionery products
T/602/4597	Understand how to design and develop specialist individual bakery products
T/602/4602	Produce specialist individual dough based products
Y/602/4575	Monitor stored goods and materials in food operations
Y/602/4608	Evaluate specialist individual flour confectionery
Y/602/4611	Understand how to batch produce advanced craft flour confectionery products
D/602/5808	Manage commissioning and handover of plant and equipment in food operations

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H/602/5809	Understand how to manage commissioning and handover of plant and equipment in food operations
D/602/5811	Maintain plant and equipment in food operations
K/602/5830	Understand how to maintain plant and equipment in food manufacture
H/602/5826	Monitor food safety at critical control points in operations
F/602/5834	Control and monitor safe supply of raw materials and ingredients in food operations
J/602/5835	Understand how to control and monitor safe supply of raw materials and ingredients in food operations
K/602/5827	Monitor health, safety and environmental systems in food operations
M/602/5828	Understand how to monitor health, safety and environmental management systems in food operations
L/602/5836	Manage and evaluate production performance in food manufacture
R/602/5837	Understand how to manage and evaluate production performance in food manufacture
Y/602/5838	Contribute to optimising work areas in food manufacture
D/602/5839	Understand how to contribute to optimising work areas in food manufacture
T/602/5829	Understand how to control product quality in food operations
M/602/5831	Set up and maintain picking and packing orders in food operations
T/602/5832	Monitor effectiveness of picking and packing operations in food operations
A/602/5833	Understand how to co-ordinate picking and packing orders in food operations
A/602/6304	Understand how to develop working relationships with colleagues in food operations
M/602/6302	Develop working relationships with colleagues in food operations

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## GROUP B OPTIONAL UNITS

Y/601/9683	Principles of food policy and regulation
L/601/2701	Principles of sustainability in food operations
A/602/4228	Principles of dairy products in bakery
A/602/4231	Principles of packaging in bakery
A/602/4567	Principles of the Bulk Fermentation Process (BFP)
D/602/4223	Principles of preparing and handling bakery finishing materials
F/602/4182	Principles of the Chorleywood bread process (CBP)
F/602/4196	Principles of dough fermentation and process control
F/602/4229	Principles of egg and egg products in bakery
F/602/4568	Principles of Mechanical Dough Development (MOD) using spiral mixing
K/602/4192	Principles of retarding and proving dough and process control
K/602/4211	Principles of oven baking bakery products
K/602/4225	Principles of flour in bakery
M/602/4226	Principles of fats and oils in bakery
T/602/4227	Principles of sugars and starches in bakery
T/602/4230	Principles of salt and dough conditioners / improvers in bakery
Y/600/2382	The Principles of HACCP for Food Manufacturing
K/602/4712	Principles of mixing flour confectionery and process control

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