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City & Guilds

Level 2 Certificate for Proficiency in Baking Industry Skills (501/1728/2)

OVERVIEW

What does this qualification cover?

This qualification covers the basic practical skills and knowledge required to work in baking and confectionery production line and sales positions within the baking industry.

There is a large volume of units within this qualification covering every aspect of the baking and confectionery production line, from weighing ingredients, to the various production processes, through to proving and baking of products and then finally to the sale of products.

All learners will take a mixture of mandatory and optional units depending on their role within the baking or confectionery production line process.

This is a Framework qualification.

Who could take this qualification?

This qualification is suitable if you wish to pursue a career in baking or confectioner roles within the baking/confectionery industry.

This qualification is suitable for anyone from 16 years old or over. You do not need any previous qualifications to take this qualification.

WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification could lead to jobs such as:

- Sales/Service Support Assistant (Baking)
- Plant Baker
- In-store Baker
- Craft Baker
- Confectioner
- Cake Decorator



You could progress onto the 'Food & Drink' apprenticeships or the following qualifications:

- Level 3 Award in First Line Management (500/3586/1)
- Level 3 Diploma in First Line Management (500/3587/3)
- Level 3 Certificate in First Line Management (500/3585/X)

WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by 'Seafish'