

Baker (Plant Baker)

Sector	Hospitality and Catering
Who is it for?	New recruits and existing staff
Start date	September
Level	2
Duration	18 months plus three months for end-point assessment
End-point assessment	Observation with questions, interview underpinned by a portfolio of evidence and multiple-choice test
Qualification	Level 2 Baker Apprenticeship

The standard aims to give the Apprentice the knowledge, skills and behaviours to successfully complete plant baker tasks and duties.

Day-to-day tasks may include preparing ingredients, operating machinery, product handling, quality control, cleaning and maintenance, stock management, documentation, and following procedures.

Typical job roles include:

Bakery team leader

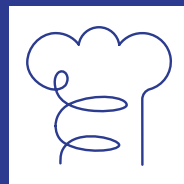
Head baker

Line leader

Bakery production supervisor

New product development technician

What your Apprentice will learn



Apprentices develop knowledge, skills and behaviours to be able to work effectively in their job role.

These form the apprenticeship standards that have been developed and agreed with employers.

The knowledge, skills and behaviours that your Apprentice will learn include:

Knowledge

Understanding of the bakery sector

Consumer requirements

Baking theory and recipe formulation

Bakery methods and equipment

Bakery ingredients

Principles of making dough

Legislation and regulations

Hygiene and compliance requirements

Skills

Planning bakery tasks

Preparing ingredients

Using bakery equipment

Monitoring stock levels and stock controls

Receiving and storing goods

Complying with health, safety and hygiene regulations

Keeping accurate records

Behaviours

Responsible

Professionalism

Adaptable

Team work

Personal development

Get in touch

apprenticeshipsandtraining@sheffcol.ac.uk
0114 260 2600



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