

## QUALIFICATION NAME

**LEVEL 2 APPRENTICESHIP – BAKERY**

## AREAS COVERED

- Measuring ingredients for baking assorted products
- Making dough and related products
- Working safely with machinery like power mixers, industrial ovens and production lines
- Managing business supplies
- Keeping production areas safe, clean and hygienic
- Coming up with ideas for new products
- Cores skills, using knives and equipment
- Complying with legislation
- Maintaining quality of products
- Dealing correctly with waste and recycling
- Behaviours, pride, responsibility and respect
- Working in a team to build good relationships and communication
- Participate in problem solving

## COURSE CONTENT

- A portfolio will be compiled which will consist of evidence including photographs, direct observations, written testimonies as well as written and oral questions
- Apprentices will also complete an **End Point Assessment (EPA)** in the form of an interview carried out by an independent assessor
- Training must include **20% off the job training**, which is undertaken outside of the normal day-to-day working environment and leads towards the achievement of an apprenticeship. This can include training that is delivered at the apprentice's normal place of work, but must not be delivered as part of their normal working duties
- Apprentices will also achieve level 1 functional skills in maths and English, if required

## DURATION / COURSE FORMAT

- This apprenticeship will take 12 months to complete
- Apprentices will spend 4 days in the work place, which could include evenings and weekends
- Apprentices will also attend college 1 day per week where they will spend half in the kitchen and half in the classroom

Further information can be obtained from the apprenticeship department: 0161 908 6608

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