

## **Professional Bakery FDQ Level 2 Diploma**

Study Mode: Full Time

### **Is this course right for me?**

**Cook up a great career in the bakery profession with the Level 2 diploma in Professional Bakery Skills.**

You will gain the skills and knowledge needed to become a professional baker, working with industry-standard ingredients and learning about the various ways in which bread, cakes, scones, muffins and pastry are made including mechanical dough development, bulk fermentation and many more.

You will get the chance to work with real customers and put your customer service skills to the test in our very own bakery shop and will also learn about the theoretical side of bakery such as food safety and health and safety.

Gaining the qualification will enable you to pursue a career in the bakery industry or progress to a higher level course.

We have an excellent success rate on this course and excellent feedback from our past students, some of whom have gone on to work in the bakery shops or the bakery department of supermarkets, whilst others have become managers of bakeries or bakery tutors.

## **Entry Requirements**

### **For external applicants:**

To access this course, you are required to:

- Four or more GCSEs at Grade D / 3 or above OR
- Successfully completed a full Level 1 study programme in any subject
- Demonstrate how you have previously had good attendance and punctuality and a good attitude to learning

### **For internal progression learners (already studying with us):**

Learners must be able to demonstrate that they:

- Have successfully completed a relevant course that naturally progresses onto this programme, achieving a good standard
- Have improved their English and maths grades since enrolment
- Have maintained good attendance and punctuality
- Show a consistently positive attitude to learning

## **What will I learn?**

During this course you will study the following modules:

- Types of flour used in the baking industry
- Metering, weighing and storage of ingredients
- Yeast fermentation and its uses in the bakery
- Function of ingredients in the bakery
- Mixing methods and bread making used in the bakery
- Use of size reduction portioning equipment in the bakery
- Bread faults you may come across in the bakery trade
- Use of retardation, proving and pre-oven preparation in the bakery trade

## **What skills will I gain?**

By studying this course you will learn skills in:

- Handling and storing bakery ingredients and supplies
- Processing bread using mechanical dough development
- Processing bread using bulk fermentation process
- Processing morning goods
- Proving, baking and frying fermented dough products
- Finishing and packing fermented dough products
- Pre-baking and post-baking almond and sugar-based flour confectionery
- Pre-baking and post-baking cake and sugar-based flour confectionery
- Pre-baking and post-baking pastry-based flour confectionery
- Pre-baking and post-baking scone-based flour confectionery

## **How will I be assessed?**

Throughout the course you will be assessed through observation during practical sessions, gather evidence for your portfolio and end of unit testing to assess your knowledge and understanding.

## **What can I do next?**

The skills you will learn on the course will enable you to:

- Work in a bakery or confectionery establishment
- Specialise in mechanical dough development
- Progress to the FDQ Professional Bakery Skills Level 3 qualification

## Delivery

**Location:** Wellington Road Campus

**Start Date:** 07/09/2026

**Day:**

**Time:**

**Course Fee:**

**Course Code:** CP0044

**Study Mode:** Full Time

Apply online: [www.wolvcoll.ac.uk/apply](http://www.wolvcoll.ac.uk/apply)