

Craft Baking Apprenticeship

National Certificate Programme (Level 4)



PROGRAMME FEATURES

This is a Premier Baking Plan and is a well supported training programme. It aligns with the assessing, coaching and mentoring received in the workplace, and delivers the off-job training requirements of your apprenticeship.

- Workshops are scheduled to take place approximately once every 6 months at a suitable venue.
- Workshops are heavily geared toward practical learning as well as assessments of unit standards and the theory knowledge requirements of the baking industry.

see over for more details



Apprenticeship Programme



Delivered Nationwide



6 Workshops over 3 years

Any unit standard training will be delivered and reported by NZQA accredited provider, Career Training NZ.

Craft Baking Apprenticeship

YOUR BENEFITS

This is an apprenticeship programme leading to the completion of a National Certificate in Baking (Craft Baking) Level 4. At the end of the programme you will:

- ➔ Become a fully qualified baker, by demonstrating knowledge of, and practical skills in baking ingredients, baking legislation, stock management, the baking process and presenting baked goods
- ➔ Be able to create a wide range of bread, cake and pastry products

OUR LEARNING METHODS

- The programme is made up of a series of unit standards, with assessment and learning material provided.
- It is supported with off-job workshops, which are interactive and informative, allowing you to learn new skills and practice them in a hands-on environment.
- The programme is designed to include learning on the job alongside your peers and managers to ensure you develop skills in using your company standard operating procedures and systems.

CONTENT HIGHLIGHTS

YEAR 1



Workplace assessments on Food Safety and Health & Safety, as well as General Bread Production



Distance learning on Flour Technology, Bakery Legislation and Bread Technology



Workshop Bread 1 involves assessment on:

- Bread production methods
- Underpinning knowledge of bread

3 days (Tuesday-Thursday)



Workshop Cake 1 involves assessment on:

- Cake production
- Batch baking
- Underpinning knowledge of these products

3 days (Tuesday-Thursday)

MEET OUR BAKING TEAM

"Baking is more than a job – it's a rewarding profession, highly valued everywhere. I coach and mentor people in the arts and skills of baking. Seeing people succeed in their career is what spins my wheels!"

– *Gerald Taylor Programme Manager - Baking (right)*

"Working as a Skills4Work Baking tutor gives me the privilege of passing on my vast knowledge and skills to the next generation."

– *Graham Heaven Baking Tutor (left)*



YEAR 2



Workplace assessments on Cake and Biscuit Production Methods



Distance learning on Small Goods Technology and Pastry Technology



Workshop Pastry 1 involves the assessment of:

- Basic sweet, short and laminated pastries
- Underpinning knowledge of these products

3 days (Tuesday-Thursday)



Workshop Bread 2 involves learning how to:

- Assess bread products for quality
- Assess deep fried bakery goods
- Produce specialty products from various methods to go towards a Portfolio*

5 days (Monday-Friday)

YEAR 3



Distance learning on Cake Technology, Biscuit Technology and Bakery Science



Workshop Cake 2 involves learning how to:

- Assess cake products for quality
- Assess marshmallow and meringue goods
- Produce specialty cake, gateau and torte products from various methods to go towards a Portfolio*

5 days (Monday-Friday)



Workshop Pastry 2 involves learning how to:

- Assess pastry and biscuit products for quality
- Produce (and having assessed) chou pastry products, and Danish & Croissant products

First Aid Training (compulsory to this Qualification) is carried out on this Workshop

5 days (Monday-Friday)



PORTFOLIO*

As part of this apprenticeship you will develop a Portfolio displaying photographic evidence of the speciality products you have created over the 3 years of your apprenticeship. You will receive more information regarding your Portfolio at each workshop.

✓ WHY CHOOSE OUR BAKING APPRENTICESHIP PLAN

- Industry Experienced and Qualified Trainers
- Excellent Workshop Training Facilities
- Revised and Updated Programme Content
- Delivered Nationwide



3 year apprenticeship programme

Please contact us for investment details

INTERESTED? CONTACT US