

National Apprenticeship - Occupational Profile

Apprenticeship Title Baker

NFQ Level 5

Duration 2 Years

Typical tasks/ responsibilities

Craft Bakers are tasked to:

- Produce individual dough based bread products
- Produce individual confectionery products
- Hand deposit, pipe and sheet
- Produce and finish cakes by hand
- Understand when and how to use specialised ingredients, including chocolate, fruit, icing, jelly

Automated Bakers are tasked to:

- Produce as range of bakery goods in an automated bakery
- Understand automated and mechanical processing methods
- Understand batch processing
- Understand mixing methods, including Chorleywood bread process
- Understand the principles of Large Scale production
- Understand Ingredient management in large production
- Understand how to use programmable log controllers (PLCs)
- Understand the principles of auditing requirements

On successful completion, the Baker will have:

Knowledge

The history of bread making: the size and structure of the bakery sector; how and why production methods have evolved.

- Theories of baking
- Basic recipe formulation
- The methods and processes used in bakery, both by hand and using equipment, including: weighing, mixing, proving, dividing, shaping, scaling, blocking, baking, cooling and finishing for a range of bakery products
- How to use different types of equipment, including mixers and ovens
- How to use knives safely including correct use and application
- Ingredients used in bakery: how to store, handle and transport the main ingredients used in baking such as flour, yeast, salt, sugar, fats, improvers, water, eggs
- Principles of ingredients: including their origins, properties: purposes and uses; grades and quality; and how they interact

Knowledge
(cont'd.)

- Principles of making dough: including changes in physical properties during processing, types of dough for different products
- Finished baked products: how to source, store, handle, package, label and transport types of finished baked products
- The importance of minimising waste and maximising product yield and profit, including pricing and costing
- How to deal with waste products and the importance of recycling to a bakery business
- Legislation and regulations in the food industry, including: health and safety, food safety, allergens, hygiene, cleaning, labelling, and environmental
- The impact of consumer trends and requirements on the baking industry
- How to fry off products and use hotplates
- How to use problem solving skills to find root cause of faults
- Innovation and New Product Development (NPD) benefit bakery
- How to use and apply quality assurance and monitoring process

Skills

- Produce a loaf by hand with no mechanical aids – using only flour, salt, water and yeast
- Produce bread and cake products to specification, using both manual baking processes and mechanical processes
- Produce a range of pastries to specification, including sweet and savoury
- Produce a range of enriched doughs to specification.
- Finish bakery products to specification
- Source, handle and store ingredients and finished goods
- Use knives, equipment and machinery
- Comply with legislation, regulations and organisational requirements for health and safety, food safety and hygiene
- Maintain quality by carrying out product sampling and testing against organisational and customer specifications
- Communicate effectively with colleagues, suppliers and customers
- Work as part of a team and individually in a commercial baking environment
- Use problem solving skills to find root cause of faults
- Manage own time effectively to meet production schedules

Competences

- Safe Working: ensures safety of self and others, food safe, addresses safety issues and concerns
- Ownership of work: accepts responsibility and is proactive
- Pride in work: integrity, aims for excellence, punctual and reliable
- Self-development: seeks learning and development opportunities
- Integrity and respect: for all colleagues
- Working in a team: builds good relationships with others
- Problem solving: identifies and participates in problem solving
- Responsiveness to change: flexibility to changing environment and demands
- Company/industry perspective: desire to learn about own company and food industry, acts as an ambassador
- Effective Communication: with others, listens effectively, receives feedback

Industry/industries
served by the
apprenticeship

Bakery Industry

Apprenticeship
in development
as of May 2017