

Instore/Franchise Baking Apprenticeship National Certificate Programme (Level 4)



PROGRAMME FEATURES

This well supported training programme is a Premier Baking Plan. 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 12 months at a suitable venue.
- Workshops are heavily geared toward practical learning as well as assessment of unit standards and the theory knowledge requirements of the baking industry.

see over for more details



Apprenticeship Programme



Delivered Nationwide



3 Workshops over 3 years

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

Instore/Franchise Baking Apprenticeship

National Certificate Programme (Level 4)

YOUR BENEFITS

This apprenticeship programme leads to a National Certificate in Baking (Instore/Franchise) Level 4. This will open up career opportunities within the Instore/Franchise Baking industry. At the end of the programme you will:

- Become a fully qualified baker, with all the skills required for bakers working in Instore/Franchise bakeries.
- Demonstrate knowledge of, and practical skills in baking, retailing, merchandising, and bakery management.
- Be able to create a wide range of bakery products.

OUR LEARNING METHODS

- The programme is made up of a series of unit standards, with assessment and learning materials provided.
- It is supported with off-job workshops, which are interactive and informative, allowing you to learn new skills and practise 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 Food Safety, Bakery Legislation and Bread Technology



Workshop 1 involves assessment on:

- Bread production methods
- Underpinning knowledge of bread

5 days (Monday-Friday)



YEAR 2



Workplace assessments on Health and Safety and Cake Baking



Distance learning on Small Goods Technology, Pastry Technology and Flour Technology



Workshop 2 involves assessment of:

- Basic sweet, short and laminated pastries
- Basic mixing, depositing and decorating of cake products
- Introduction to Speciality Bread Portfolio*

5 days (Monday-Friday)

YEAR 3



Workplace assessments on Basic Biscuit Production and Marshmallow Production



Distance learning on Cake Technology, Biscuit Technology, Bakery Science and Bakery Management



Workshop 3 involves learning how to assess:

- Cake, pastry, bread and biscuit products for quality

5 days (Monday-Friday)



PORTFOLIO*

As part of the apprenticeship you will develop a Portfolio displaying photographic evidence of the speciality products you have created over year 1 and year 2 of your apprenticeship. You will receive more information regarding your Portfolio at each workshop.

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)**

“I have a passion for training and apprentice education - working for Skills4Work gives me the opportunity to work with many apprentices and trainees, helping them to develop the skills and experience for a career within an exciting industry.” –

Aaron Amyes **Training Specialist - Baking (left)**



✓ WHY CHOOSE OUR PREMIER BAKING 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