



Why Work as a... Lead Baker

A solution for your training needs and career progression

ROLE OVERVIEW

Lead Bakers plan, prepare and produce a significant range of refined products such as sour dough, complex pastry and biscuit products, fried products, and cake and sponge products. They will have knowledge of the recipe makeup, complex processing methods and processing equipment as well as a strong knowledge of specialised ingredients, and the principles of product improvement or new product development.

KEY POINTS

- **Level:** 3
- **Duration:** 24 months + End Point Assessment
- **Entry requirements:** You may be required to undertake training in maths and English. See [HERE](#) for more information
- **Career progression:** This apprenticeship provides an ideal opportunity to progress into a Senior Culinary Chef standard

KNOWLEDGE REQUIREMENTS



- Technical understanding of cake, biscuit, sweet and savoury pastry making methods
- The purpose of recipe specifications and consequences of non-compliance with recipe specifications
- Principles of Bakery production planning and scheduling
- Key performance indicators and how they are used to manage production and bakery performance
- Principles of continuous improvement
- Principles of organoleptic testing to measure the quality of products
- Productive use, care and preventative maintenance of bakery equipment and technology
- Principles of stock control and inventory management

SKILL REQUIREMENTS



- Produce refined cake products using complex techniques
- Produce refined fermented and chemically leavened dough product using complex techniques
- Coordinate ingredients, processing aids, equipment/technology, and production techniques to achieve expected product results
- Conduct a test baking protocol to compare bakery ingredients and processes applying techniques to measure quality; physical and organoleptic properties
- Monitor compliance with food safety, health and safety at work, and environmental legislation

BEHAVIOUR REQUIREMENTS



- Prioritises and promotes health and safety and food safety
- Accountable for own actions and actions of team
- Maintains a customer focus
- Positive and adaptable in approach to new demands and situations
- Leads a team effectively
- Committed to maintaining knowledge of current industry best practices

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