

Certificate in Bakery Management

Module Overview

Aim: The course is designed to provide participants with the knowledge and skills necessary to manage an operational bakery

Scope

The bakery management module provides the participants with the knowledge and skills covering the following areas:

- ❖ Communication tools, job specifications and expectations.
- ❖ Regulatory requirements in food safety and handling for food operators.
- ❖ Establishing Standard Operation Procedures for Raw material selection and inventory.
- ❖ Standard Operating Procedures for operational aspects within the operation.
- ❖ Elements of Cost, labour, raw materials, packaging, recipe costing, margins, selling prices of items.
- ❖ Production planning and sizing of equipment to meet production needs demands.
- ❖ Marketing & Promotion aspects of a bakery operation.

Project Assignment

You will be required to prepare a bakery layout to suit a production bakery operation, sizing equipment and associated items required to operate the bakery, location and layout of equipment to facilitate a smooth work flow.

Prepare a production plan for the products that will be produced in the bakery.

Duration:

Hours : 35

Full Time

5 days/8 hours per day

Part Time

12 or 16 hours per week



Program is designed and delivered by CTSBT. Award is presented by CTSBT.