



MAURITIUS QUALIFICATIONS AUTHORITY

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NATIONAL CERTIFICATE

LEVEL 3

IN

BAKERY

National Certificate Level 3 in Bakery

1. **Level:** 3
2. **Total Credits:** 100
3. **Review Date:** June 2028
4. **Access to qualification**

4.1 Entry Information

Read up to Form III or 9th Grade of the Nine Year Continuous Basic Education (NYCBE)

or

National Certificate Level 2 in Bakery

or

An alternative qualification at Level 2 of the NQF

4.2 Recognition of Prior Learning [RPL]

Potential candidates holding at least 3 years of working experience in the relevant field may access this qualification through Recognition of Prior Learning (RPL) process.

4.3 Award of Qualification Requirements

SN	Unit Standard Title	Level	Credits
1	Prove products for batch baking	3	3
2	Batch bake bread products	3	6
3	Apply safe working practices in the food and related product processing workplace	3	2
4	Retard products for batch baking	3	4
5	Freeze products for batch baking	3	4
6	Prepare and weigh ingredients for bulk bread doughs using automated equipment	3	8
7	Demonstrate knowledge of common types and uses of baking equipment in the baking industry	3	4
8	Demonstrate knowledge of basic baking ingredients in the baking industry	3	2
9	Practice food safety methods in food business	3	5
10	Roll, laminate croissant and Danish doughs using manual production methods	3	4

11	Shape and cut bulk croissant and Danish doughs using manual production equipment	3	3
12	Bake croissant and Danish products	3	2
13	Thaw and prove frozen doughs	3	2
14	Prepare and apply icings and glazes to bakery products using manual production methods	3	6
15	Prepare to, and decorate bakery products using manual production methods	3	6
16	Prepare and apply toppings to bakery products using manual production methods	3	6
17	Prepare and apply fillings to bakery products using manual production methods	3	6
18	Participate in groups and/ or teams to make decisions	3	3
19	Read and assess texts to gain knowledge	3	3
Associated Studies			
20	Demonstrate effective communications skills	3	8
21	Demonstrate good work ethics	3	1
22	Demonstrate knowledge of and apply safety and health measures	3	1
23	Demonstrate knowledge of entrepreneurship development	3	2
24	Demonstrate knowledge of sustainable development	3	1
25	Demonstrate understanding and use of information technology	3	4
26	Demonstrate knowledge of physical education	3	4
Total Credits			100

Purpose:

The purpose of the qualification is to impart knowledge and develop skills in breadmaking techniques in the hotel sector and local market.

Holders of this qualification should be able to:

- Prepare basic bread dough items under close supervision of an experienced baker (bread maker).
- Prepare basic viennoiseries and Danish products under close supervision.
- Prepare toppings and fillings for viennoiseries and Danish products.
- Initiate and control cooking processes for simple recipes in bread making
- Organize their workspace and demonstrate positive attitudes and customer awareness.

Qualification Pathway:

Learners who possess the National Certificate Level 2 in Bakery can choose to enrol for qualifications National Qualifications (National Certificate Level 3 in Food Production) and accredited foreign qualification at Level 3 of the National Qualifications Framework (NQF).

