

Level 2 Diploma in Plastering

Location	Stockport College
Course Type	College 16-18
Department	Plastering
Start Date	Monday 1st September 2025
Course Code	SFP-PL2D-1100

Course Overview

This intermediate level course is aimed at anyone wishing to gain a recognised qualification in plastering, ready for joining the industry. The course is designed to give you in-depth knowledge and practical experience in specialist plastering techniques and skills.

Course Requirements

4 GCSE's at Grade 3 or above (including English and Mathematics).
Applicants must have successfully completed a Level 1 Plastering course.

What You Will Learn

This course is for anyone that wants to work as a plasterer in the construction industry. It will allow you to learn, develop and practice the skills required for employment and/or career progression in plastering.

Assessment

The Level 2 Diploma Plastering has five mandatory units that you must complete successfully to achieve the qualification. You will be assessed through practical assignments and online multiple choice tests for each unit.

Progression

At the end of this qualification you will have a good degree of knowledge on plastering. All successful students may have the opportunity to progress onto a Plastering Diploma Level 3 or an NVQ Level 2 through the work based evidence route.

Career Options

plasterer, building supplier, related fields in the construction industry.

Mandatory Units

Principles of building construction, information and communication

Apply plaster materials to interiors

Fix dry lining and plasterboards to interiors

Laying sand & cement screeds

Applying plastering materials to external backgrounds

Contact Details

For further information please contact T: 0161 886 7070 or E: info@trafford.ac.uk

Disclaimer

Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.