Title | Batch bake pastry products
---|---
Level | 3
Credits | 10

**Purpose**

This unit standard is for people who are currently working, or intend to work, in jobs which require batch baking of pastry products. People credited with this unit standard are able to: use safe working practices; prepare to batch bake pastry products; bake pastry products; and depan baked pastry products.

**Classification**

Food and Related Products Processing > Baking - Pastry

**Available grade**

Achieved

**Entry information**

**Recommended skills and knowledge**

Unit 7644, *Clean and sanitise food or related production equipment manually*; Unit 7842, *Roll and laminate pastry doughs using manual production methods*; Unit 10605, *Prepare and mix pastry doughs using manual production methods*; and Unit 14728, *Form and cut pastry doughs using manual production methods*; or demonstrate equivalent knowledge and skills.

**Explanatory notes**

1 Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 1981; Health and Safety in Employment Act 1992; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code available at [http://www.foodstandards.govt.nz/](http://www.foodstandards.govt.nz/).

2 Range

*Products* may include but are not limited to: puff pastry, short pastry, sweet pastry, pie bottom pastry, pies, sausage rolls, fruit pies, puff pastry shells.

*Ingredients* may include but are not limited to: flour, sugar, water, butter or fat, eggs, salt, colour essences, chocolate chips, nuts, fruits, specialty ingredients.

*Equipment* may include but is not limited to: electric, gas, oil-fired, convectional, radiant, deck, rack, fan-forced (direct or indirect) ovens, baking trays, bakery racks, scrapers, knives, oven mitts.

3 Definitions:

*Batch bake* refers to baking batch lots of bakery products in non-continuous ovens.
Organisational procedures refers to documents that include: worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements. PPE refers to personal protective equipment and may include but is not limited to: protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; safety devices.

4 Competence is to be demonstrated on batch baking one puff pastry product, one sweet pastry product, and one short pastry product.

Outcomes and evidence requirements

Outcome 1

Use safe working practices.

Evidence requirements

1.1 PPE is used in accordance with organisational procedures.

1.2 Work environment is kept clean and free from hazards in accordance with organisational procedures.

Range hazards to – personnel, product, plant.

1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

Outcome 2

Prepare to batch bake pastry products.

Evidence requirements

2.1 Pastry products are available in condition and sufficient quantity for scheduled production in accordance with organisational procedures.

Range condition may include but is not limited to – shaped, layered, moulded, rested, topped, trayed up.

2.2 Oven is clean, free from contamination, and available for baking in accordance with organisational procedures.

Range contamination may include but is not limited to – foreign matter, residue, food, cleaning materials.

2.3 Oven is operational and settings conform to scheduled product in accordance with scheduled production.

Range settings may include but are not limited to – temperature (top and bottom), damper controls, time, alarms, fans, gas valves.
2.4 Oven fittings and storage equipment are free from contamination and available in sufficient quantity for baking.

Range fittings may include but are not limited to – trays or racks; storage equipment may include but is not limited to – racks, benches, containers; contamination may include but is not limited to – foreign matter, residue, food, cleaning materials.

2.5 Preparation to batch bake pastry products is in accordance with organisational procedures.

**Outcome 3**

Bake pastry products.

**Evidence requirements**

3.1 Products are baked in accordance with recipe specifications and production schedule requirements.

Range specifications may include but are not limited to – appearance, colour, uniformity of baking, core temperature.

3.2 Control of oven operation minimises baking faults, wastage, rework, and downtime.

3.3 Variations to specified technical performance of ovens are identified, and rectified and/or reported, in accordance with organisational procedures.

Range variations may include but are not limited to – alarms, hot spots, gas leaks; corrective action may include but is not limited to – notifications to authority, setting changes, tray rotation, power supply isolation, gas disconnection.

3.4 Delays and disruptions to workflow are communicated to work team in accordance with organisational procedures.

3.5 Pastry products are baked in accordance with organisational procedures.

**Outcome 4**

Depan baked pastry products.

**Evidence requirements**

4.1 Baked pastry products are depanned in accordance with product specifications and organisational procedures.

4.2 Depanned pastry product is systematically arranged for downstream production in accordance with organisational procedures.
4.3 Equipment used in depanning baked products is clean, free from contamination, and stored in accordance with organisational procedures.

4.4 Variations in depanned product and equipment are identified, and rectified and/or reported, in accordance with organisational procedures.

<table>
<thead>
<tr>
<th>Replacement information</th>
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<tbody>
<tr>
<td>This unit standard was replaced by unit standard 29081.</td>
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<tr>
<td>This unit standard, unit standard 14707, unit standard 14720, and unit standard 14727 replaced unit standard 7860.</td>
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This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

| Status information and last date for assessment for superseded versions |
|--------------------------|-----------------|-----------------|-----------------|
| Process | Version | Date | Last Date for Assessment |
| Registration | 1 | 27 May 1998 | 31 December 2018 |
| Review | 2 | 19 May 2006 | 31 December 2018 |
| Review | 3 | 17 March 2016 | 31 December 2018 |
| Rollover | 4 | 16 February 2017 | 31 December 2020 |

Consent and Moderation Requirements (CMR) reference


Please note
Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.