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| <b>Title</b> | <b>Prepare and bake complex dough products in a commercial kitchen</b> |                |          |
| <b>Level</b> | <b>4</b>   | <b>Credits</b> | <b>8</b> |

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| <b>Purpose</b> | <p>This unit standard is for people who have an understanding of preparation practices and advanced cooking techniques, including the use of advanced preparation and cooking methods, multiple ingredients, and differing flavours and textures.</p> <p>People credited with this unit standard are able to: prepare to bake; and bake and present complex dough products, in a commercial kitchen.</p> |
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| <b>Classification</b> | Hospitality > Cookery |
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| <b>Available grade</b> | Achieved |
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### Guidance Information

- 1 Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*; or Unit 27955, *Apply food safety practices in a food related establishment*.
- 2 Definitions
 

*Complex* – the use of an intricate combination of advanced preparation techniques, cooking methods, and processes, using fresh ingredients, differing flavours and textures, and innovative finishing and presentation techniques.

*Dish requirements* – any recipe or dish type specified by or specific to the establishment and made known to the candidate prior to assessment against this unit standard.

*Establishment requirements* – any policy, procedure, process, or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
- 3 Range
 

dough categories include but are not limited to – enriched, laminated, dough for speciality breads;  
evidence is required of an example of enriched and laminated and two speciality breads;  
ingredients used in this unit standard must be fresh, which excludes the use of premixed ingredients.
- 4 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.

- 5 References  
Standard industry texts include but are not limited to – Foskett, D., *et al.* (2019), *Practical Cookery*. 14th ed. London: Hodder Education; Foskett, D., *et al.* (2016), *The Theory of Hospitality and Catering*. 13th ed. London: Hodder Education; Christensen-Yule, L. and Neill, L. (2017), *The New Zealand Chef*. 4th ed. Auckland, NZ: Edify, or the most recent editions available.
- 6 For the purpose of this unit standard, candidates should demonstrate an awareness of the impact of the preparation, cooking processes and storage on the nutritional value of relevant food items.
- 7 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product for customers who have the same expectations for quality and timeliness as a paying customer.
- 8 Appropriate food safety measures and food handling for a commercial kitchen must be applied in the preparation, cooking and presentation of the dishes for this unit standard.

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## Outcomes and performance criteria

### Outcome 1

Prepare to bake complex dough products in a commercial kitchen.

#### Performance criteria

- 1.1 Ingredients for dough and dough product preparation of the required type, quality, and quantity are selected in accordance with dish requirements.
- Range quality may include but is not limited to – appearance, smell, freshness, within expiry date, texture.
- 1.2 Ingredients are prepared using procedures that meet dish and establishment requirements and are in accordance with standard industry texts.

### Outcome 2

Bake and present complex dough products in a commercial kitchen.

#### Performance criteria

- 2.1 Dough products are baked in accordance with quality, dish and establishment requirements and standard industry texts.
- Range quality may include but is not limited to – smell, flavour, degree of baking, texture, appearance.
- 2.2 Development processes and baking methods are suitable for dish requirements.

- 2.3 Dough products are finished and presented to meet establishment requirements.
- 2.4 Portion amounts and yields for dough products are identified and explained in accordance with dish and establishment requirements.

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| <b>Planned review date</b> | 31 December 2026 |
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#### Status information and last date for assessment for superseded versions

| Process      | Version | Date             | Last Date for Assessment |
|--------------|---------|------------------|--------------------------|
| Registration | 1       | 8 January 1998   | 31 December 2013         |
| Review       | 2       | 22 October 2003  | 31 December 2013         |
| Revision     | 3       | 20 April 2006    | 31 December 2017         |
| Review       | 4       | 12 December 2008 | 31 December 2017         |
| Review       | 5       | 20 February 2014 | 31 December 2017         |
| Revision     | 6       | 19 November 2015 | 31 December 2023         |
| Review       | 7       | 16 December 2021 | N/A                      |

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| <b>Consent and Moderation Requirements (CMR) reference</b> | 0112 |
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

#### Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.