

Title	Prepare and apply icings and glazes to bakery products using manual production methods		
Level	2	Credits	6

Purpose	<p>This unit standard is for people working or intending to work in the baking industry.</p> <p>People credited with this unit standard are able to: use safe working practices; prepare finishing product for bakery products using manual production methods; and apply finishing product to bakery products using manual production methods.</p>
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Classification	Food and Related Products Processing > Baking
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Available grade	Achieved
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Explanatory notes

1 References

Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 1981 and the Food Act 2014; Health and Safety in Employment Act 1992, which will be replaced by the Health and Safety at Work Act 2015 when it becomes effective on 4 April 2016; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; and the Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.

2 Range

One application of icing to bakery products, one application of glazing to bakery products.

Bakery products may include but are not limited to – sweet buns, breads, pastries, biscuits, doughnuts, cakes, sponges, fruit flans.

Ingredients may include but are not limited to – water, sugar, icing sugar, butter or specialty fat, colour essences, coconut, flaked or chopped nuts, cherries, compound chocolate, eggs, milk, pre-mix or concentrate glaze, chocolate or coloured hail.

Equipment may include but is not limited to – planetary mixer, whisk, piping bag, piping tubes, scales (balance or digital), containers, pallet knife, scraper, knife, scissors, scoops.

3 Definitions

Workplace procedures refer to procedures used by the organisation carrying out the work and applicable to the tasks being carried out, such as recipes, production specifications, standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality assurance procedures, housekeeping standards, and procedures to comply with legislative and local body requirements.

PPE refers to personal protective equipment such as protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; and safety devices.
Finishing product refers to icing or glazing.

Outcomes and evidence requirements

Outcome 1

Use safe working practices.

Evidence requirements

- 1.1 PPE is used in accordance with workplace procedures.
- 1.2 Work environment is kept clean and free from hazards in accordance with workplace procedures.
- Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with workplace procedures.

Outcome 2

Prepare finishing product for bakery products using manual production methods.

Evidence requirements

- 2.1 Finishing product meets specifications and is prepared in sufficient quantity for scheduled production.
- Range specifications may include but are not limited to – texture, condition, colour, consistency, temperature, quantity.
- 2.2 Bakery products for finishing comply with product and production schedule requirements.
- 2.3 Bakery products are in a ready condition for finishing in accordance with product specifications.
- Range ready condition may include but is not limited to – quality, resting time, temperature.
- 2.4 Equipment is clean, free from contamination, and available in accordance with workplace procedures.
- Range contamination may include but is not limited to – foreign matter, residue, food, cleaning materials.

Outcome 3

Apply finishing product to bakery products using manual production methods.

Evidence requirements

- 3.1 Finishing of bakery products conforms to product specifications.
- Range specifications may include but are not limited to – finishing depth, surface texture, uniformity, quantity, layering, coverage.
- 3.2 Product wastage of finishing product and finished bakery product is minimised in accordance with workplace procedures.
- 3.3 Variations arising during finishing of bakery products are identified and rectified and/or reported in accordance with workplace procedures.
- Range variations may include but are not limited to those related to – availability or performance of equipment, product, or personnel.
- 3.4 Bakery products are finished in accordance with workplace procedures.
- 3.5 Finished bakery products are stored in accordance with workplace procedures.
- Range may include but is not limited to – low temperature, room temperature, humidity.
- 3.6 Surplus finishing product is stored in accordance with workplace procedures.
- Range low temperature, room temperature.
- 3.7 Equipment used to apply finishing product is cleaned and stored in accordance with workplace procedures.

Replacement information	This unit standard, unit standard 14723, and unit standard 14724 replaced unit standard 7724.
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Planned review date	31 December 2021
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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	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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.

Comments on this unit standard

Please contact Competenz at qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.