

National Certificate in Baking (Craft Baking) (Level 4)

Level 4

Credits 287

This qualification has been **reviewed**. The last date to meet the requirements is 31 December 2020.

Transition Arrangements

This qualification was republished in August 2016 to extend the last date for assessment from 31 December 2019 to 31 December 2020.

This qualification has been reviewed and replaced by the New Zealand Certificate in Trade Baking (Craft) (Level 4) with strands in Bread, Cake and Biscuit, and Pastry [Ref: 2698]

The replacement qualification is substantially different in design to that replaced. The last date for entry into programmes leading to this qualification is 31 December 2017. The last date to meet the requirements of this qualification is 31 December 2020 at which point the qualification will be designated **discontinued**.

It is recommended candidates currently enrolled in programmes leading to this qualification complete their existing programme by 31 December 2020. They may, however, choose to transfer into a programme leading to the new qualification.

It is anticipated that no existing candidates will be disadvantaged by these transition arrangements. However, anyone who feels that they have been disadvantaged may appeal to the Competenz at the address below. Appeals will be considered on a case by case basis.

For detailed information see [Review Summaries](#) on the NZQA website.

NZQF National Qualification Registration Information

Process	Version	Date	Last Date for Assessment
Registration	1	February 1999	December 2014
Review	2	December 2006	December 2018
Review	3	January 2011	December 2018
Republication	3	August 2012	December 2018
Revision	4	November 2013	December 2018
Review	5	July 2015	December 2019
Republication	5	May 2016	December 2019
Republication	5	August 2016	December 2020

Standard Setting Body

Competenz
PO Box 9005
Newmarket
Auckland 1149

Telephone 0800 526 1800
Email qualifications@competenz.org.nz

Reviewed

National Certificate in Baking (Craft Baking) (Level 4)

Level 4

Credits 287

Purpose

The National Certificate in Baking (Craft Baking) (Level 4) is designed to recognise the competence, knowledge, and specialist skills required for baking bread, cake, biscuit and pastry craft products within craft baking enterprises.

It is awarded to people who are able to demonstrate the ability to prepare, apply, and mix baking products from raw baking materials for all craft baking disciplines. Candidates are required to produce baked specialised craft products that are frequently required for niche markets and also meet industry standards and the Australia New Zealand Food Standards Code.

Holders of this qualification have gained a range of knowledge and skills assessed both off the job (during courses and correspondence conducted and monitored by accredited training providers) and on-job (in the workplace).

Holders of this qualification have the following skills and knowledge relevant to the craft baking industry:

- first aid;
- health and safety;
- food safety;
- baking ingredients and science;
- recipe calculations;
- preparation and baking of craft bread, pastry, cakes, biscuits;
- assessment of craft baking products quality.

As this qualification represents the specialist skills required to produce products in all baking disciplines, all standards are compulsory. Those who wish to specialise in a particular discipline should complete the National Certificate in Baking (Craft Baking) (Level 4) with strands in Biscuit, Bread, Cake, and Pastry, and with an optional strand in Team Leading [Ref: 1612] instead.

The qualification can be achieved in the course of a three to four year traineeship or apprentice programme. People who have completed the National Certificate in Baking (Level 3) [Ref: 0589] and wish to progress to working in craft baking enterprises, will already have significant credits towards this Level 4 qualification.

This qualification shares credits with other baking trade qualifications at Level 4:

- National Certificate in Baking (Instore/Franchise) (Level 4) [Ref: 1267];
- National Certificate in Baking (Plant Baking) with strands in Bread, Biscuit, Cake, and Pastry (Level 4) [Ref: 0591].

Replacement Information

This qualification has been replaced by the National Certificate in Baking (Craft Baking) (Level 4) with strands in Biscuit, Bread, Cake, and Pastry, and with an optional strand in Team Leading [Ref: 1612].

Credit Range

Level 1 credits	3
Level 2 credits	73
Level 3 credits	127
Level 4 credits	84
Total	287

Requirements for Award of Qualification

Award of NZQF National Qualifications

Credit gained for a standard may be used only once to meet the requirements of this qualification.

Unit standards and achievement standards that are equivalent in outcome are mutually exclusive for the purpose of award. The table of mutually exclusive standards is provided on the New Zealand Qualifications Authority (NZQA) website: <http://www.nzqa.govt.nz/qualifications-standards/standards/standards-exclusion-list/>.

Reviewed standards that continue to recognise the same overall outcome are registered as new versions and retain their identification number (ID). Any version of a standard with the same ID may be used to meet qualification requirements that list the ID and/or that specify the past or current classification of the standard.

Summary of Requirements

- Compulsory standards

Detailed Requirements

Compulsory

The following standards are required

Health > Health Studies > Core Health

ID	Title	Level	Credit
26551	Provide first aid for life threatening conditions	2	1
26552	Demonstrate knowledge of common first aid conditions and how to respond to them	2	1

Health > Occupational Health and Safety > Occupational Health and Safety Practice

ID	Title	Level	Credit
497	Protect health and safety in the workplace	1	3

Manufacturing > Food and Related Products Processing > Baking

ID	Title	Level	Credit
14706	Prove products for batch baking	2	10
14721	Prepare and apply icings and glazes to bakery products using manual production methods	2	6
14722	Prepare to, and decorate bakery products using manual production methods	2	6
14723	Prepare and apply toppings to bakery products using manual production methods	2	6
14724	Prepare and apply fillings to bakery products using manual production methods	2	6
15135	Demonstrate knowledge of legislative and food code requirements in the baking industry	3	4
15136	Demonstrate knowledge of bakery science	4	8
15137	Demonstrate knowledge of the characteristics and processes of flour technology	4	4
15144	Demonstrate knowledge of bakery smallgoods and smallgoods baking technology	4	4
15146	Prepare, mix, shape, and fry deep-fried bakery products	3	3
15148	Prepare, mix, deposit, and bake choux paste products	3	4
15149	Prepare marshmallow and egg white-based bakery products	4	4

Manufacturing > Food and Related Products Processing > Baking - Biscuit

ID	Title	Level	Credit
14725	Prepare and mix biscuit doughs using manual production methods	3	10
14726	Form and cut biscuit doughs using manual production methods	3	10
14727	Batch bake biscuit products	2	8
15143	Demonstrate knowledge of biscuit products and biscuit baking techniques	4	6
15152	Assess biscuit products for quality	4	5

Manufacturing > Food and Related Products Processing > Baking - Bread

ID	Title	Level	Credit
7841	Divide and mould bread doughs using manual production methods	3	12
7864	Prepare and develop bread doughs using bulk fermentation processes	3	10
14702	Prepare and weigh ingredients for white bread doughs using manual production methods	2	4
14703	Mix and develop white bread doughs using manual production methods	3	8

ID	Title	Level	Credit
14704	Prepare and weigh ingredients for grain and meal bread doughs using manual production methods	2	5
14705	Mix and develop grain and meal bread doughs using manual production methods	3	10
14707	Batch bake bread products	2	10
15139	Demonstrate knowledge of bread baking technology and bread products using manual systems	4	8
15151	Assess bread products for quality	4	5
15154	Prepare, mix, and bake specialty breads	4	6

Manufacturing > Food and Related Products Processing > Baking - Cake

ID	Title	Level	Credit
14719	Prepare, mix, and deposit cake batters using manual production methods	3	14
14720	Batch bake cake products	3	12
15142	Demonstrate knowledge of cake products and cake baking technology	4	6
15150	Assess cake products for quality	4	5
15155	Prepare, mix, bake, and finish specialty gateaux and torten	4	8

Manufacturing > Food and Related Products Processing > Baking - Pastry

ID	Title	Level	Credit
7842	Roll and laminate pastry doughs using manual production methods	3	8
10605	Prepare and mix pastry doughs using manual production methods	3	12
10608	Batch bake pastry products	3	10
14728	Form and cut pastry doughs using manual production methods	2	6
15141	Demonstrate knowledge of pastry technology and pastry products	4	10
15153	Assess pastry products for quality	4	5

Service Sector > Hospitality > Food Safety

ID	Title	Level	Credit
167	Practise food safety methods in a food business	2	4

Transition arrangements

Version 3

Version 3 was initially issued to indicate that this qualification was expiring on 31 December 2012 and would be replaced by the National Certificate in Baking (Craft Baking) (Level 4) with strands in Biscuit, Bread, Cake, and Pastry, and with an optional strand in Team Leading [Ref: 1612]. Reverse transition for the first aid standards was also added. Version 3 was then republished a second time to change the last date for assessment to align with that in the qualifications expiring as a result of the mandatory review of the Baking sector.

Previous versions of the qualification

Version 2 was issued following review of the Food and Related Products Processing standards specific to the baking industry. Changes to structure and content included: titles, levels, and credits of reviewed standards were updated; Electives A and B were removed; standards 62, 2989, 3488, 4098, 7755, 8489, 9681, 10790, 15138, 15145, and 15147 were removed; standards 6400-6402, 7841, 7842, 7864, 10605, 10608, 14702-14707, and 14719-14728 were added; total credits increased from 279 to 287.

Competenz has endeavoured to ensure that no person has been disadvantaged by the review of this qualification. Anyone who thinks that they have been disadvantaged should, in the first instance, contact the ITO at the address below.

Other standard setting bodies whose standards are included in the qualification

Hospitality Standards Institute
 New Zealand Industry Training Organisation
 NZQA

Certification

This certificate will display the logos of NZQA, Competenz and the organisation that has been granted consent to assess against standards that meet the requirements of the qualification (accredited).

Classification

This qualification is classified according to the classification system listed on the Directory of Assessment Standards (DAS) and the New Zealand Standard Classification of Education (NZSCED) system as specified below.

DAS Classification		NZSCED	
Code	Description	Code	Description
1903	Manufacturing > Food and Related Products Processing > Baking	110107	Food, Hospitality and Personal Services > Food and Hospitality > Baking and Pastry Making

Quality Management Systems

Providers and Industry Training Organisations must be granted consent to assess by a recognised Quality Assurance Body before they can register credits from assessment against standards. Organisation with consent to assess and Industry Training Organisations assessing against standards must engage with the moderation system that applies to those standards. Consent to assess requirements and the moderation system are outlined in the associated Consent and Moderation Requirements (CMR) for each standard.

Reviewed