

National Certificate in Baking (Plant Baking) (Level 4) with strands in Bread, Biscuit, Cake, and Pastry

Level 4

Credits 210

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 was republished in May 2016 to extend the last date for enrolment from 31 December 2016 to 31 December 2017.

This qualification has been reviewed and replaced by the New Zealand Certificate in Trade Baking (Plant) (Level 4) [Ref: 2697].

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.

This qualification contains lapsed classifications. For the purpose of version 3 or version 4 of this qualification, people who have gained credit for standards in the new classification may use those credits to meet the qualification requirements. Other current classification exemptions are also listed under Transition Arrangements below.

Standards from	Are treated as standards from
Health>Health Studies>First Aid	Health>Health Studies>Core Health
Business > Business Operations and Development > People Development and Coordination	Business > Management > Management – Developing and Coordinating People
Business > Business Operations and Development > Quality Management	Business > Management > Quality Management
Humanities > Health and Physical Education > Home Economics	Sciences > Home and Life Sciences > Food Technology and Nutrition

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

It is the intention of Competenz that no existing trainee should be disadvantaged by these transition arrangements. Any person who considers they have been disadvantaged may appeal to Competenz using the contact details below

NZQF National Qualification Registration Information

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

Standard Setting Body

Competenz
PO Box 9005
Newmarket
Auckland 1149

Telephone 0800 526 1800
Facsimile 09 539 9899
Email qualifications@competenz.org.nz
Website <http://www.competenz.org.nz/>

National Certificate in Baking (Plant Baking) (Level 4) with strands in Bread, Biscuit, Cake, and Pastry

Level 4

Credits 210

Purpose

This qualification is designed to enable Plant Baking apprentices to gain recognition for the specialist skills and knowledge required to produce products in large volumes, using automated bakery equipment, which consistently meet exceed industry standards and the Australia New Zealand Food Standards Code.

The compulsory section of this qualification comprises standards covering health and safety, food safety, baking legislation, baking science, characteristics and processes of flour technology, and personal presentation skills.

Four strands in Bread, Biscuit, Cake, and Pastry allow candidates to specialise in their chosen discipline within the Plant Baking industry.

Core Elective A requires 80 credits for industry specific standards from the domains for Baking; Baking – Biscuit; Baking – Bread; Baking – Cake; and/or Baking – Pastry.

Core Elective B allows for a range of skills such as quality management, computing, controlling machinery, setting up, shutting down, and isolating machines, developing people and providing customer service, to support varied roles within the baking industry.

The qualification can be achieved in the course of a three-year apprentice programme. People who have completed the National Certificate in Baking (Level 3) [Ref: 0589] and wish to progress to working in Plant bakeries, 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 (Craft Baking) (Level 4) [Ref: 0590];
- National Certificate in Baking (Instore/Franchise) (Level 4) [Ref: 1267].

Credit Range

Bread Strand

	Core Compulsory	Core Elective A	Core Elective B	Strand Compulsory
Level 1 credits	1	0-6	0-38	-
Level 2 credits	4	0-63	0-38	13
Level 3 credits	4	0-63	0-38	45
Level 4 or above credits	12	17-80	0-38	13
Minimum totals	21	80	38	71
Qualification total	210			

Biscuit Strand

	Core Compulsory	Core Elective A	Core Elective B	Strand Compulsory	Strand Elective	
					Set A	Set B
Level 1 credits	1	0-6	0-37	-	-	-
Level 2 credits	4	0-63	0-37	9	-	24
Level 3 credits	4	0-63	0-37	28	24	-
Level 4 or above credits	12	17-80	0-37	11	-	-
Minimum totals	21	80	37	48	24	
Qualification total	210					

Cake Strand

	Core Compulsory	Core Elective A	Core Elective B	Strand Compulsory	Strand Elective	
					Set A	Set B
Level 1 credits	1	0-6	0-37	-	-	-
Level 2 credits	4	0-63	0-37	9	24	-
Level 3 credits	4	0-63	0-37	28	-	24
Level 4 or above credits	12	17-80	0-37	11	-	-
Minimum totals	21	80	37	48	24	
Qualification total	210					

Pastry Strand

	Core Compulsory	Core Elective A	Core Elective B	Strand Compulsory	Strand Elective	
					Set A	Set B
Level 1 credits	1	0-6	0-39	-	-	-
Level 2 credits	4	0-63	0-39	9	-	-
Level 3 credits	4	0-63	0-39	26	20	20
Level 4 or above credits	12	17-80	0-39	15	-	-
Minimum totals	21	80	39	50	20	
Qualification total	210					

Requirements for Award of Qualification

This qualification will be awarded to people who gain a minimum total of 210 credits; meet the requirements of the Core Compulsory and Core Elective sections; and meet the requirements of at least one of the Strands.

Core Compulsory

All the standards listed are required.

Core Elective A

A minimum of 80 credits, of which a minimum of 17 credits is at level 4 or above, is required from the specified domains.

Core Elective B

The balance of credits, to achieve a minimum total of 210 credits, is required from the specified subfields and/or domains.

Bread Strand

All the standards listed in the strand compulsory.

Biscuit Strand

All the standards listed in the strand compulsory and the requirements of Set A or Set B in the strand elective.

Cake Strand

All the standards listed in the strand compulsory and the requirements of Set A or Set B in the strand elective.

Pastry Strand

All the standards listed in the strand compulsory and the requirements of Set A or Set B in the strand elective.

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.

Detailed Qualification Requirements

Core Compulsory

All the standards listed below are required.

Field Health
 Subfield Occupation Health and Safety
 Domain Occupation Health and Safety Practice

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

Field Manufacturing
 Subfield Food and Related Products Processing
 Domain Baking

Id	Title	Level	Credit
15135	Demonstrate knowledge of the 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

Domain Food and Related Product Processing – Safety and Health

Id	Title	Level	Credit
7755	Apply safe working practices in the food and related product processing workplace	2	2

Field Service Sector
 Subfield Service Sector Skills
 Domain Service Sector – Skills

Id	Title	Level	Credit
62	Maintain personal presentation in the workplace	2	2

Core Elective A

A minimum of 80 credits, of which a minimum of 17 credits is at level 4 or above, is required from the following domains.

Field	Subfield	Domain
Manufacturing	Food and Related Products Processing	Baking
		Baking – Biscuit
		Baking – Bread
		Baking – Cake
		Baking – Pastry

Core Elective B

The balance of credits, to achieve a minimum total of 210 credits, is required from the following subfields and/or domains.

Field	Subfield	Domain
Business	Business Administration	Business Information Processing
	Business Operations and Development	Any
	Management	First Line Management Management – Developing and Coordinating People Quality Management
Computing and Information Technology	Computing	Generic Computing
Education	Generic Education and Training	Assessment of Learning
Health	Health Studies	Core Health
Humanities	Communication Skills	Interpersonal Communications
		Reading
		Writing
Manufacturing	Food and Related Products Processing	Any
	Manufacturing Skills	Competitive Manufacturing Manufacturing Processes
	Meat Processing	Any
Sciences	Mathematics	Number
	Home and Life Sciences	Food Technology and Nutrition
	Science	Food Science
Service Sector	Hospitality	Cookery
		Food Safety
		Food and Beverage Service
	Retail, Distribution, and Sales	Distribution
		Merchandising and Marketing
		Retail and Distribution Core Skills
		Retail and Distribution Management
		Retail Delicatessen
		Retail Produce
		Sales
Sales Transactions		
Lifting Equipment	Lifting Equipment	Powered Industrial Lift Trucks

Bread Strand Compulsory

All the standards listed below are required.

Field Manufacturing
 Subfield Food and Related Products Processing
 Domain Baking – Bread

Id	Title	Level	Credit
14710	Prepare and weigh ingredients for bulk bread doughs using automated equipment	2	9
14711	Develop bulk white bread doughs using automated equipment	3	8
14712	Develop bulk grain and meal doughs using automated equipment	3	10
14713	Slice and wrap bread using preset automated equipment	2	4
14714	Prepare and operate automated bread slicing and packaging equipment	3	5
14715	Prove and bake bread products using continuous automated ovens	3	6
14716	Divide and round bread doughs using automated equipment	3	8
14717	Mould and pan bread doughs using automated equipment	3	8
15140	Demonstrate knowledge of plant bread making technology and plant bakery bread products	4	8
15151	Assess bread products for quality	4	5

Biscuit Strand Compulsory

All the standards listed below are required.

Field Manufacturing
 Subfield Food and Related Products Processing
 Domain Baking – Biscuit

Id	Title	Level	Credit
15143	Demonstrate knowledge of biscuit products and biscuit baking techniques	4	6
15152	Assess biscuit products for quality	4	5
15742	Prepare and weigh ingredients for bulk biscuit doughs using automated production equipment	2	9
15743	Mix bulk biscuit doughs using automated production equipment	3	10
15745	Bake biscuit products using continuous automated ovens	3	8
16125	Shape and cut bulk biscuit doughs using automated production equipment	3	10

Biscuit Strand Elective

The requirements of Set A or Set B must be met.

Biscuit Strand Elective - Set A

All the standards listed below are required.

Field Manufacturing
Subfield Food and Related Products Processing
Domain Baking

Id	Title	Level	Credit
14721	Prepare and apply icings and glazes to bakery products using manual production methods	2	6
14722	Prepare and decorate bakery products 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

Biscuit Strand Elective - Set B

All the standards listed below are required.

Field Manufacturing
Subfield Food and Related Products Processing
Domain Baking

Id	Title	Level	Credit
15747	Prepare, mix, and apply bulk icings and/or glazes for bakery products using automated equipment	3	12
16124	Prepare, mix, and apply bulk toppings and /or fillings for bakery products using automated equipment	3	12

Cake Strand Compulsory

All the standards listed below are required.

Field Manufacturing
Subfield Food and Related Products Processing
Domain Baking – Cake

Id	Title	Level	Credit
15142	Demonstrate knowledge of cake products and cake baking technology	4	6
15150	Assess cake products for quality	4	5
15740	Prepare and weigh ingredients for bulk cake batters using automated production equipment	2	9
15741	Mix bulk cake batters using automated production equipment	3	10
15744	Bake cake products using continuous automated oven	3	8
15746	Deposit and shape bulk cake batters using automated mechanical production equipment	3	10

Cake Strand Elective

The requirements of Set A or Set B must be met.

Cake Strand Elective - Set A

All the standards listed below are required.

Field Manufacturing
Subfield Food and Related Products Processing
Domain Baking

Id	Title	Level	Credit
14721	Prepare and apply icings and glazes to bakery products using manual production methods	2	6
14722	Prepare 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

Cake Strand Elective - Set B

All the standards listed below are required.

Field Manufacturing
Subfield Food and Related Products Processing
Domain Baking

Id	Title	Level	Credit
15747	Prepare, mix, and apply bulk icings and/or glazes for bakery products using automated equipment	3	12
16124	Prepare, mix, and apply bulk toppings and/or fillings for bakery products using automated equipment	3	12

Pastry Strand Compulsory

All the standards listed below are required.

Field Manufacturing
Subfield Food and Related Products Processing
Domain Baking – Pastry

Id	Title	Level	Credit
10603	Bake pastry products using continuous automated ovens	3	8
15141	Demonstrate knowledge of pastry technology and pastry products	4	10
15153	Assess pastry products for quality	4	5
15748	Prepare and weigh ingredients for pastry doughs using automated production equipment	2	9
15749	Mix pastry doughs using automated production equipment	3	8
15753	Shape and cut pastry doughs using automated production equipment	3	10

Pastry Strand Elective

The requirements of Set A or Set B must be met.

Pastry Strand Elective - Set A

All the standards listed below are required.

Field Manufacturing
Subfield Food and Related Products Processing
Domain 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 production methods	3	12

Pastry Strand Elective - Set B

All the standards listed below are required.

Domain Baking

Id	Title	Level	Credit
15752	Extrude doughs using automated production equipment	3	10

Field Manufacturing
Subfield Food and Related Products Processing
Domain Baking – Pastry

Id	Title	Level	Credit
15751	Extrude, sheet and laminate, pastry doughs using continuous automated production equipment	3	10

Transition Arrangements

Version 2 was republished in April 2013 to amend the transition provisions.

Version 2 was republished in November 2012 to indicate that it has been reviewed and replaced by the New Zealand Certificate in Plant Baking (Level 5) with strands in Biscuit and Cake, Bread, Gluten Free, and Pastry [Ref: 1846].

Version 2 was first issued following review of the Food and Related Products Processing standards specific to the baking industry.

Changes to structure and content

- Titles, levels, and credits of reviewed standards updated.
- Credit total has been reduced from 225 to 210.
- Compulsory section replaced by Core Compulsory.
- Strands in Bread, Biscuit, Cake, and Pastry added.
- Standards 4098, 9681, 10790, 2989, 3488, 15138 and 8489 removed from the compulsory section.
- The subfield Dairy Manufacturing removed from the Core Elective B Section.
- The subfield Mechanical Engineering removed from the Core Elective B Section.

- The subfield Manufacturing Skills and the domains Competitive Manufacturing and Manufacturing Processes added to Elective B Section.
- The subfield Retail Distribution and Sales replaced the lapsed subfields of Retail and Wholesale and Service Sector Skills.
- The Food and Related Products list of domains replaced with all domains.

People currently enrolled for year 2 and 3 programmes in 2007 leading to the award of version 1 of this qualification will complete version 1. New programmes in 2007 will be based on version 2 of this qualification.

This qualification contains standards that replace earlier standards. For the purposes of this qualification people who have gained credit for the expiring standards are exempt from the requirement to gain credit for the replacement standards.

Credit for	Exempt from
7702	15740, 15741, 15742, 15743
7704	15744, 15745, 10603
7723	15747, 16124
7729	15746, 16125

This qualification contains classifications that replace earlier classifications. For the purpose of version 2 of this qualification, people who have gained credit for standards in the lapsed classifications may continue to use those credits to meet the qualification requirements.

Credits for standards in	Count towards qualification requirements where the following is specified
Service Sector>Storekeeping and Warehousing	Service Sector>Retail Distribution and Sales
Service Sector>Retail and Wholesale Customer Service	Service Sector>Retail, Distribution, and Sales>Retail and Distribution Core Skills
Service Sector >Retail and Wholesale>Retail and Wholesale Sales Transactions	Service Sector>Retail, Distribution, and Sales> Sales Transactions
Service Sector>Retail and Wholesale >Retail and Wholesale Visual Merchandising	Service Sector>Retail, Distribution, and Sales> Merchandising and Marketing
Service Sector> Service Sector >Skills>Selling Skills	Service Sector>Retail, Distribution, and Sales>Sales

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.

Reviewing