

National Certificate in Baking (Craft Baking) (Level 4) with strands in Biscuit, Bread, Cake, and Pastry, and with an optional strand in Team Leading

Level 4

Credits 70

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 (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.

Candidates wishing to complete the requirements of the Team Leading optional strand in version 1 of this qualification should note that standard 1983 expired on 31 December 2014 and can no longer be used.

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	January 2011	December 2018
Republished	1	August 2012	December 2018
Republished	1	August 2012	December 2018
Review	2	November 2013	December 2018
Review	3	July 2015	December 2019
Republished	3	May 2016	December 2019
Republished	3	August 2016	December 2020

Standard Setting Body

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Reviewed

National Certificate in Baking (Craft Baking) (Level 4) with strands in Biscuit, Bread, Cake, and Pastry, and with an optional strand in Team Leading

Level 4

Credits 70

Purpose

This qualification is for Craft Bakers who produce specialist (craft) breads, biscuits, cakes, and pastries that meet the *Australia New Zealand Food Standards Code* and other generally accepted industry standards.

The compulsory section of this qualification recognises general craft baking skills, including food safety, baking legislation, product quality control, baking science, characteristics and processes of flour technology, and bakery smallgoods skills.

The strands allow candidates who will be focusing on a single baking discipline to specialise in their chosen discipline within the Craft Baking industry (Biscuit, Bread, Cake, or Pastry).

In addition, candidates may choose to complete an optional strand in Team Leading for those who have responsibility for leading a team in their bakery. This recognises the application of coaching, leadership, mentoring, planning, and team building skills to the Craft Baking industry.

This qualification is typically achieved through a three year apprenticeship encompassing this qualification, the prerequisite National Certificate in Baking (Level 3) [Ref: 0589], and the National Certificate in Baking (Level 2) [Ref: 0588].

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 replaced the National Certificate in Baking (Craft Baking) (Level 4) [Ref: 0590].

Special Notes

Prerequisite: National Certificate in Baking (Level 3) [Ref: 0589] or demonstrate equivalent knowledge and skills.

People with prior baking experience may be able to obtain credits for some standards in this qualification through the Assessment of Prior Learning (APL) process. Candidates for APL may either apply to Competenz or their provider.

Credit Range

Core Compulsory	
Level 3 credits	4
Level 4 credits	16
Level 5 or above credits	10
Minimum totals	30

Biscuit Strand			
	Compulsory	Elective A	Elective B
Level 2 credits	-	-	0-16
Level 3 credits	-	10-20	0-16
Level 4 or above credits	11	-	3-19
Minimum totals	11	10	19
Qualification total		70	

Bread Strand			
	Compulsory	Elective A	Elective B
Level 2 credits	-	-	0-1
Level 3 credits	-	20-22	0-1
Level 4 or above credits	19	-	0-1
Minimum totals	19	20-22	0-1
Strand total		40	
Qualification total		70	

Cake Strand			
	Compulsory	Elective A	Elective B
Level 2 credits	-	-	0-9
Level 3 credits	-	12-26	0-9
Level 4 or above credits	19	-	0-9
Minimum totals	19	12-26	0-9
Strand total		40	
Qualification total		70	

Pastry Strand			
	Compulsory	Elective A	Elective B
Level 2 credits	-	-	0-17
Level 3 credits	-	8-30	0-17
Level 4 or above credits	15	-	0-17
Minimum totals	15	8-30	0-17
Strand total		40	
Qualification total		70	

	Team Leading Optional Strand
Level 4 or above credits	20
Minimum total	20

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

- Core Compulsory standards

One of the following strands is required

- Biscuit Strand
- Bread Strand
- Cake Strand
- Pastry Strand

The following strands are optional

- Team Leading Optional Strand

Detailed Requirements

Core Compulsory

The following standards are required

Manufacturing > Food and Related Products Processing > Baking

ID	Title	Level	Credit
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

Manufacturing > Food and Related Products Processing > Food and Related Product Quality

ID	Title	Level	Credit
7620	Resolve quality non-conformance in food or related products	5	10

Service Sector > Hospitality > Food Safety

ID	Title	Level	Credit
15274	Work in a food business under a food safety programme	3	4

Biscuit Strand

Meet the requirements of all of the following sets

- Compulsory
- Elective A
- Elective B

Compulsory

The following standards are required

Manufacturing > Food and Related Products Processing > 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

Elective A

A minimum of 1 standard

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

Elective B

A minimum of 19 credits at Level 2 or above

- Of which a minimum of 3 credits at Level 4 or above

Field	Subfield	Domain
Manufacturing	Food and Related Products Processing	Any

Bread Strand

Meet the requirements of all of the following sets

- Compulsory
- Elective

Compulsory

The following standards are required

Manufacturing > Food and Related Products Processing > Baking - Bread

ID	Title	Level	Credit
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

Elective

A minimum of 21 credits at Level 2 or above

From the following sets

- Elective A
- Elective B

Elective A

A minimum of 20 credits

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
14703	Mix and develop white bread doughs using manual production methods	3	8
14705	Mix and develop grain and meal bread doughs using manual production methods	3	10

Elective B

The balance of credits to achieve

A minimum of 21 credits at Level 2 or above

May come from the following

Field	Subfield	Domain
Manufacturing	Food and Related Products Processing	Any

Cake Strand

Meet the requirements of all of the following sets

- Compulsory
- Elective

Compulsory

The following standards are required

Manufacturing > Food and Related Products Processing > 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
15155	Prepare, mix, bake, and finish specialty gateaux and torten	4	8

Elective

A minimum of 21 credits at Level 2 or above

From the following sets

- Elective A
- Elective B

Elective A

A minimum of 12 credits

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

Elective B

The balance of credits to achieve

A minimum of 21 credits at Level 2 or above

May come from the following

Field	Subfield	Domain
Manufacturing	Food and Related Products Processing	Any

Pastry Strand

Meet the requirements of all of the following sets

- Compulsory
- Elective

Compulsory

The following standards are required

Manufacturing > Food and Related Products Processing > Baking - Pastry

ID	Title	Level	Credit
15141	Demonstrate knowledge of pastry technology and pastry products	4	10
15153	Assess pastry products for quality	4	5

Elective

A minimum of 25 credits at Level 2 or above

From the following sets

- Elective A
- Elective B

Elective A

A minimum of 8 credits

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

Elective B

The balance of credits to achieve

A minimum of 25 credits at Level 2 or above

May come from the following

Field	Subfield	Domain
Manufacturing	Food and Related Products Processing	Any

Team Leading Optional Strand

A minimum of 20 credits

Business > Business Operations and Development > People Development and Coordination

ID	Title	Level	Credit
1987	Develop strategies to establish and maintain positive workplace relationships	4	5
15190	Develop, implement, and evaluate work team plans	4	6

Education > Adult Education and Training > Delivery of Adult Education and Training

ID	Title	Level	Credit
7114	Coach adult learner(s)	5	8

Humanities > Communication Skills > Interpersonal Communications

ID	Title	Level	Credit
21335	Lead a group/team to achieve an objective(s)	4	5

Manufacturing > Food and Related Products Processing > Food and Related Product Production Planning

ID	Title	Level	Credit
7632	Prepare, implement, and review food or related product production plans	5	12

Transition Arrangements

Version 1

This qualification replaced the National Certificate in Baking (Craft Baking) (Level 4) [Ref: 0590].

Changes to structure and content

- Overall credit value was reduced from 287 to 70 through the change to a core compulsory section and elective strands in Bread, Biscuit, Cake, and Pastry.
- National Certificate in Baking (Level 3) [Ref: 0589] was specified as a prerequisite entry requirement.
- Team Leading Optional Strand was added.
- Standards 7620 and 15274 were added to the Core Compulsory section.
- Standards 14725, 14726, 15143, and 15152 were moved to the Biscuit Strand.
- Standards 7841, 7864, 14703, 14705, 15139, 15151, and 15154 were moved to the Bread Strand.
- Standards 14719, 14720, 15142, 15150, and 15155 were moved to the Cake Strand.
- Standards 7842, 10605, 10608, 15141, and 15153 were moved to the Pastry Strand.
- Each strand includes an elective that allows candidates the flexibility to choose standards from any of the domains in the *Food and Related Products Processing* subfield.
- Compulsory standards 167, 497, 6400-6402, 14702, 14704, 14706, 14707, 14721-14724, 14727, 14728, 15135, 15146, 15148, and 15149 from the replaced qualification were not included in the replacement qualification.

Existing trainees enrolled in version 1 or 2 of the replaced qualification may complete that version or transfer to the replacement qualification. Trainees must transfer to the replacement qualification if they have not completed version 1 or 2 by December 2012.

This qualification contains standards that are replaced by or are a substitute for other standards. For the purposes of this qualification, people who have gained credit for the

expired or removed standards are exempt from the requirement to gain credit for the replacement or substituted standards – see table below.

Credit for	Exempt from
167, 15135	15274
17497	21335

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

Other standard setting bodies whose standards are included in the qualification

Hospitality Standards Institute
 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.