

FIELD MANUFACTURING**Change of classification and review of *Food Production – Baking* unit standards**

Subfield	Domain	Id
Food and Related Products Processing	Food Production – Baking	9954, 9955, 15135, 15137, 15139-15149, 15154

Competenz has completed the review of the unit standards listed above that were registered in January 1997 and November 1998.

The unit standards are now classified as indicated below.

Subfield	Domain	Id
Food and Related Products Processing	Baking	9954, 9955, 15135, 15137, 15144, 15145, 15146, 15148, 15149
	Baking – Biscuit	15143
	Baking – Bread	15139, 15140, 15147, 15154
	Baking – Cake	15142
	Baking – Pastry	15141

Date new versions published

April 2006

Planned review date

December 2011

Summary of review and consultation process

Meetings involving Competenz, baking industry representatives, and provider representatives were convened early in 2003 to deliberate the review of *Food and Related Products Processing* unit standards specific to the baking industry.

During 2003, 2004, and 2005 feedback was received from industry and providers, matters raised were incorporated into the review of the unit standards detailed above, and a course of action agreed upon.

The representatives consulted were asked to consider the following:

- The currency of the unit standards and their suitability for existing and proposed qualifications.
- The accuracy and appropriateness of their content.
- Levels and credits commensurate with performance outcomes.
- Any gaps in skills and/or knowledge that could be captured by the development of new unit standards.

Main changes resulting from the review

- Improved special notes to better convey assessment parameters, including improved definitions, updated references to legislation, and number of occasions and/or items required to show competence.
- Improved and updated range statements, including clearer use of range statements that (1) are mandatory, or (2) are included to provide guidelines for the collection of evidence, in which case the range begins with *may include but is not limited to*.

- Titles amended to better convey the overall outcome of each unit standard with elements similarly altered in many instances to ensure parity with the unit standard title.
- The addition of an element in the practical unit standards to cover safe working practices.
- Sundry editorial changes to performance criteria.
- Amendments to levels/credits to better reflect the level of skill required by the candidate, the extent of supervision, and the overall learning demand.

Impact on existing provider accreditations

Current Accreditation for			Accreditation extended to		
Nature of accreditation	Classification or Id	Level	Nature of accreditation	Classification or Id	Level
Subfield	Food and Related Products Processing	2	Unit standard	15135	3
Subfield	Food and Related Products Processing	3	Unit standard	15149	4
Domain	Food Production – Baking	2	Domain	Baking	2
			Domain	Baking – Biscuit	2
			Domain	Baking – Bread	2
			Domain	Baking – Cake	2
			Domain	Baking – Pastry	2
			Unit standard	15135	3

Impact on Accreditation and Moderation Action Plan (AMAP)

AMAP 0111 has been updated to reflect the changes made to the standards.

Impact on existing qualifications

Affected	The qualification lists a reviewed classification (domain or subfield) in an elective set The qualification lists a standard that has changes to level or credits The qualification lists a C or D category standard
Not materially affected	The qualification lists a standard that has a new title The qualification lists a standard that has a new classification

The following Competenz qualifications are affected by the outcome of this review and are currently being reviewed or revised to take account of the changes.

Qualification title	Classification or in the qualification
National Certificate in Food Production – Baking (Level 2) [Ref: 0588]	Food Production – Baking
National Certificate in Food Production – Baking (Level 3) [Ref: 0589]	Food Production – Baking
National Certificate in Food Production – Baking (Plant Baking) (Level 4) [Ref: 0591]	Food Production – Baking
National Certificate in Food Production – Baking (Craft Baking) (Level 4) [Ref: 0590]	Food Production – Baking
National Certificate in Food and Related Products Processing (Level 3) [Ref: 0343]	Food Production – Baking

Qualification title	Classification or in the qualification
National Certificate in Food and Related Products Processing (Level 4) [Ref: 0344]	Food Production – Baking
National Certificate in Food and Related Products Processing (Level 1) [Ref: 0954]	Food Production – Baking

Summary of main changes to standards' Ids, classification, titles, levels, and credits

The following summary shows the changes made to the standards as a result of the review. All changes are in **bold**.

Key to review category	
A	Dates changed, but no other changes are made - the new version of the standard carries the same Id and a new version number
B	Changes made, but the overall outcome remains the same - the new version of the standard carries the same Id and a new version number
C	Major changes that necessitate the registration of a replacement standard with a new Id
D	Standard will expire and not be replaced

Subfield Food and Related Products Processing

Id	Domain	Title	Level	Credit	Review Category
9954	Food Production – Baking Baking	Prepare and tray up frozen dough products	1	1	B
9955	Food Production – Baking Baking	Thaw and prove frozen doughs	2	2	B
15135	Food Production – Baking Baking	Demonstrate knowledge of the legislative requirements in the baking industry Demonstrate knowledge of legislative and food code requirements in the baking industry	2 3	2 4	B
15137	Food Production – Baking Baking	Demonstrate knowledge of the characteristics and processes of flour technology	4	4	B
15139	Food Production – Baking Baking – Bread	Demonstrate knowledge of bread baking technology and bread products using manual systems	4	10 8	B
15140	Food Production – Baking Baking – Bread	Demonstrate knowledge of plant bread baking technology and plant bread bakery products	4	10 8	B
15141	Food Production – Baking Baking – Pastry	Demonstrate knowledge of pastry technology and pastry products	4	10	B
15142	Food Production – Baking Baking – Cake	Demonstrate knowledge of cake products and cake baking technology	4	5 6	B

Id	Domain	Title	Level	Credit	Review Category
15143	Food Production – Baking Baking – Biscuit	Demonstrate knowledge of biscuit products and biscuit baking techniques	4	5 6	B
15144	Food Production – Baking Baking	Demonstrate knowledge of small goods and small good baking technology Demonstrate knowledge of bakery smallgoods and smallgoods baking technology	4	4	B
15145	Food Production – Baking Baking	Prepare, mix, and cook hot plate bakery products	3	2 4	B
15146	Food Production – Baking Baking	Prepare, mix, shape, and fry deep fried bakery products Prepare, mix, shape, and fry deep-fried bakery products	3	2 3	B
15147	Food Production – Baking Baking – Bread	Prepare, mix, and bake bread products using sponge and dough, and liquid ferment processes Prepare, mix, and bake bread products using sponge and dough process, and liquid ferment process	3	4 6	B
15148	Food Production – Baking Baking	Prepare, mix, deposit, and bake chou paste products Prepare, mix, deposit, and bake choux paste products	3	4	B
15149	Food Production – Baking Baking	Prepare marshmallow and egg white-based bakery products	3 4	4	B
15154	Food Production – Baking Baking – Bread	Prepare, mix, and bake specialty breads	4	4 6	B