

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

Subfield	Domain	Id
Food and Related Products Processing	Food Production – Baking	7731, 7841, 7842, 7864, 10603, 10605, 10608, 14702–14717, 14719-14728, 15136, 15138, 15150-15153, 15155, 15735-15754, 16124, 16125, 18940, 18942

Competenz has completed the review of the unit standards listed above.

The unit standards are now classified as indicated below.

Subfield	Domain	Id
Food and Related Products Processing	Baking	7731, 14706, 14708, 14709, 14721-14724, 15136, 15138, 15735-15739, 15747, 15752, 16124, 18940
	Baking – Biscuit	14725-14727, 15152, 15742, 15743, 15745, 16125
	Baking – Bread	7841, 7864, 14702-14705, 14707, 14710-14717, 15151
	Baking – Cake	14719, 14720, 15150, 15155, 15740, 15741, 15744, 15746
	Baking – Pastry	7842, 10603, 10605, 10608, 14728, 15153, 15748-15751, 15753, 15754, 18942

Date new versions published

May 2006

New comments by date

December 2011

Summary of review and consultation process

Meetings involving Competenz, baking industry representatives, and provider representatives were convened early in 2003 to review *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 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 the number of occasions/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*.
- The addition of an element in the practical unit standards to cover safe working practices.
- Sundry editorial changes to performance criteria.

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
Domain	Food Production – Baking	Any	Domain	Baking	Same
				Baking – Biscuit	Same
				Baking – Bread	Same
				Baking – Cake	Same
				Baking – Pastry	Same

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

Qualifications that contain the reviewed standards or classifications are tabled below.

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 will be revised/reviewed in 2006.

Qualification title	Classification or standard in the qualification
National Certificate in Food and Related Products Processing (Level 3) [Ref: 0343]	Food Production – Baking
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
National Certificate in Food Production – Baking (Craft Baking) (Level 4) [Ref: 0590]	Food Production – Baking 15150, 15151, 15152, 15153, 15155
National Certificate in Food Production – Baking (Level 2) [Ref: 0588]	Food Production – Baking

Qualification title	Classification or standard in the qualification
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 15150, 15151, 15152, 15153, 15155

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

Domain Food Production – Baking

Id	Domain	Title	Level	Credit	Review Category
7731	Baking	Repair and thread automated food conveyor webs and belts	3	4	B
7841	Baking – Bread	Divide and mould bread doughs manually Divide and mould bread doughs using manual production methods	3	12	B
7842	Baking – Pastry	Roll and laminate pastry doughs manually Roll and laminate pastry doughs using manual production methods	3	8	B
7864	Baking – Bread	Prepare and develop bread doughs using bulk fermentation process Prepare and develop bread doughs using bulk fermentation processes	3	10	B
10603	Baking – Pastry	Bake pastry products using continuous automated ovens	3	8	B
10605	Baking – Pastry	Prepare and mix pastry doughs manually Prepare and mix pastry doughs using manual production methods	3	12	B

Id	Domain	Title	Level	Credit	Review Category
10608	Baking – Pastry	Batch bake pastry products	3	10	B
14702	Baking – Bread	Prepare and weigh ingredients for white bread doughs manually Prepare and weigh ingredients for white bread doughs using manual production methods	2	4	B
14703	Baking – Bread	Mix and develop white bread doughs manually Mix and develop white bread doughs using manual production methods	3	8	B
14704	Baking – Bread	Prepare and weigh ingredients for grain and meal bread doughs manually Prepare and weigh ingredients for grain and meal bread doughs using manual production methods	2	5	B
14705	Baking – Bread	Mix and develop grain and meal bread doughs manually Mix and develop grain and meal bread doughs using manual production methods	3	10	B
14706	Baking	Prove products for batch baking	2	10	B
14707	Baking – Bread	Batch bake bread products	2	10	B
14708	Baking	Retard products for batch baking	2	8	B
14709	Baking	Freeze products for batch baking	2	4	B
14710	Baking – Bread	Prepare and weigh ingredients for bulk bread doughs using automated equipment	2	9	B
14711	Baking – Bread	Develop bulk white bread doughs using automated equipment	3	8	B
14712	Baking – Bread	Develop bulk grain and meal doughs using automated equipment	3	10	B
14713	Baking – Bread	Slice and wrap bread using preset automated equipment	2	4	B
14714	Baking – Bread	Prepare and operate automated bread slicing and packaging equipment	3	5	B
14715	Baking – Bread	Prove and bake bread products using continuous automated ovens	3	6	B

Id	Domain	Title	Level	Credit	Review Category
14716	Baking – Bread	Divide and round bread doughs using automated equipment	3	8	B
14717	Baking – Bread	Mould and pan bread doughs using automated equipment	3	8	B
14719	Baking – Cake	Prepare, mix, and deposit cake batters manually Prepare, mix, and deposit cake batters using manual production methods	3	14	B
14720	Baking – Cake	Batch bake cake products	3	12	B
14721	Baking	Prepare and apply icings and glazes to bakery products manually Prepare and apply icings and glazes to bakery products using manual production methods	2	6	B
14722	Baking	Prepare and decorate bakery products manually Prepare to, and decorate bakery products using manual production methods	2	6	B
14723	Baking	Prepare and apply toppings to bakery products manually Prepare and apply toppings to bakery products using manual production methods	2	6	B
14724	Baking	Prepare and apply fillings to bakery products manually Prepare and apply fillings to bakery products using manual production methods	2	6	B
14725	Baking – Biscuit	Prepare and mix biscuit doughs manually Prepare and mix biscuit doughs using manual production methods	3	10	B
14726	Baking – Biscuit	Form and cut biscuit doughs manually Form and cut biscuit doughs using manual production methods	3	10	B
14727	Baking – Biscuit	Batch bake biscuit products	2	8	B
14728	Baking – Pastry	Form and cut pastry doughs manually Form and cut pastry doughs using manual production methods	2	6	B

Id	Domain	Title	Level	Credit	Review Category
15136	Baking	Demonstrate knowledge of bakery science	4	8	B
15138	Baking	Demonstrate knowledge of bakery management systems	4	6	B
15150	Baking – Cake	Assess cake products for quality	4	4 5	B
15151	Baking – Bread	Assess bread products for quality	4	4 5	B
15152	Baking – Biscuit	Assess biscuit products for quality	4	4 5	B
15153	Baking – Pastry	Assess pastry products for quality	4	4 5	B
15155	Baking – Cake	Prepare, mix, bake, and finish specialty gateaux and torten	4	6 8	B
15735	Baking	Develop and trial new bakery products	5	16	B
15736	Baking	Prepare, mould and finish moulded confectionery products Prepare, mould, and finish moulded confectionery products	4	8	B
15737	Baking	Demonstrate knowledge of automated mechanical and electrical bakery systems	4	5	B
15738	Baking	Prepare sweet fillings and toppings using boiling methods Prepare sweet fillings, icings, and glazes using boiling methods	4	6	B
15739	Baking	Prepare savoury fillings using boiling and steaming methods	4	6	B
15740	Baking – Cake	Prepare and weigh ingredients for bulk cake batters using automated production equipment	2	9	B
15741	Baking – Cake	Mix bulk cake batters using automated production equipment	3	10	B
15742	Baking – Biscuit	Prepare and weigh ingredients for bulk biscuit doughs using automated production equipment	2	9	B

Id	Domain	Title	Level	Credit	Review Category
15743	Baking – Biscuit	Mix bulk biscuit doughs using automated production equipment	3	10	B
15744	Baking – Cake	Bake cake products using continuous automated ovens	3	8	B
15745	Baking – Biscuit	Bake biscuit products using continuous automated ovens	3	8	B
15746	Baking – Cake	Deposit and shape bulk cake batters using automated production equipment	3	10	B
15747	Baking	Prepare, mix and apply bulk icings and glazes for bakery products using automated equipment Prepare, mix, and apply bulk icings and/or glazes for bakery products using automated equipment	3	12	B
15748	Baking – Pastry	Prepare and weigh ingredients for pastry doughs using automated production equipment	2	9	B
15749	Baking – Pastry	Mix pastry doughs using automated production equipment	3	8	B
15750	Baking – Pastry	Block, sheet, and laminate pastry doughs using semi-automated equipment Block, sheet, and laminate pastry doughs using semi-automated production equipment	3	10	B
15751	Baking – Pastry	Extrude, sheet, and laminate pastry doughs using continuous automated equipment Extrude, sheet, and laminate pastry doughs using continuous automated production equipment	3	10	B
15752	Baking	Extrude doughs using automated equipment Extrude doughs using automated production equipment	3	10	B
15753	Baking – Pastry	Shape and cut bulk pastry doughs using automated production equipment	3	10	B

Id	Domain	Title	Level	Credit	Review Category
15754	Baking – Pastry	Form and process specialty pastry products using automated production equipment	3	10	B
16124	Baking	Prepare, mix and apply bulk toppings and fillings for bakery products using automated equipment Prepare, mix, and apply bulk toppings and/or fillings for bakery products using automated equipment	3	12	B
16125	Baking – Biscuit	Shape and cut bulk biscuit doughs using automated production equipment	3	10	B
18940	Baking	Toast or dry, and store cereal products using continuous automated oven and related equipment Toast or dry, and store cereal products using continuous automated ovens and related equipment	3	4	B
18942	Baking – Pastry	Produce yeasted and laminated pastry products	4	15	B