

Field Manufacturing**Review of *Food and Related Products Processing* unit standards**

| Subfield | Domain | ID |
|--------------------------------------|------------------|---|
| Food and Related Products Processing | Baking | 7703, 7730, 7731, 7856, 9954, 9955, 14706, 14708, 14709, 14721-14724, 15135-15138, 15144-15146, 15148, 15149, 15735-15739, 15747, 15752, 16124, 18940, 23077-23079, 23081 |
| | Baking - Bread | 7841, 7864, 14702-14705, 14707, 14710-14717, 15139, 15140, 15147, 15151, 15154, 23083 |
| | Baking - Biscuit | 14725-14727, 15143, 15152, 15742, 15743, 15745, 16125, 23082 |
| | Baking - Cake | 14719, 14720, 15142, 15150, 15155, 15740, 15741, 15744, 15746, |
| | Baking - Pastry | 7842, 10603, 10605, 10608, 14728, 15141, 15153, 15748-15751, 15753, 15754, 18942 |

Competenz has reviewed the unit standards listed above.

Date new versions published

March 2016

Planned review date

December 2021

Summary

These unit standards were reviewed as part of the targeted review of qualifications (TRoQ) for the baking industry.

A series of consultation meetings was held with representatives from across the baking industry. The meetings addressed and considered the following in terms of how the unit standards met the new qualification and current industry needs:

- structure of unit standards in terms of skill requirements for each sector of the industry
- accuracy and appropriateness of content
- grouping of skills and knowledge
- duplication of skills and knowledge
- terms and language
- level and credit allocation.

Two domains (*Baking - Cake* and *Baking - Biscuit*) were combined in to a new domain *Baking - Cake and Biscuit* to more accurately reflect the clusters of work identified during the review and better align with industry needs.

The wording was aligned across all reviewed and new unit standards to ensure

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consistency of language and terms across the four baking domains. The unit standards were restructured to align with current industry requirements, and some groups of skills previously covered by multiple unit standards were merged into more cohesive individual unit standards.

Main changes

- Changes were made to the titles, entry information, outcome statements, evidence requirements, and range statements of the unit standards for clarity and to ensure alignment with current industry requirements.
- Explanatory notes were updated.
- Credits and/or levels for eleven unit standards were increased to better reflect the content of the unit standards, as historically they had been undervalued.
- Levels were updated to better reflect the content of the unit standards.
- Unit standards from the *Baking - Cake* and *Baking - Biscuit* domains were moved to the *Baking - Cake and Biscuit* domain.
- Thirty six unit standards were designated as expiring.
- Twenty two unit standards were replaced with nine new unit standards.
- A total of thirty six new unit standards were developed.

The last date for assessment for superseded versions of these standards is 31 December 2018. Results will not be accepted where the assessment date is after the last date for assessment of the superseded version of the standard.

Category C and D unit standards will expire on 31 December 2018

Impact on existing organisations with consent to assess

| Current consent for | | | Consent extended to | | |
|---------------------|--------------------------------------|-------|---------------------|--|-------|
| Nature of consent | Classification or ID | Level | Nature of consent | Classification or ID | Level |
| Subfield | Food and Related Products Processing | 2 | Standards | 14710, 29061, 29078, 29079, 29081 | 3 |
| | | 3 | | 29106 | 4 |
| | | 3 | Standards | 14712, 14715, 14716, 14717, 29106 | 4 |
| Domain | Baking - Biscuit | Any | Domain | Baking - Cake and Biscuit | Same |
| Domain | Baking - Cake | Any | Domain | Baking - Cake and Biscuit | Same |
| Domain | Baking | 2 | Standard | 29061, 29078 | 3 |
| Domain | Baking - Biscuit | 2 | Standard | 29079 | 3 |
| Domain | Baking - Bread | 2 | Standards | 14710, 29078 | 3 |
| | | 3 | | 29106 | 4 |
| | | 3 | Standards | 14711, 14712, 14715, 14716, 14717, 29106 | 4 |
| Domain | Baking - Pastry | 2 | Standard | 29081 | 3 |
| Standard | 14702, 14704, 14706, 14707 | 2 | Standard | 29078 | 3 |
| | 7841, 14703, 14705 | 3 | Standard | 29078 | 3 |
| Standard | 7842, 10605, 10608 | 3 | Standard | 29081 | 3 |

| Current consent for | | | Consent extended to | | |
|---------------------|----------------------|-------|---------------------|----------------------|-------|
| Nature of consent | Classification or ID | Level | Nature of consent | Classification or ID | Level |
| Standard | 14713 | 2 | Standard | 29106 | 4 |
| Standard | 14714 | 3 | Standard | 29106 | 4 |
| Standard | 14719, 14720 | 3 | Standard | 29080 | 3 |
| Standard | 14725, 14726 | 3 | Standard | 29079 | 3 |
| Standard | 14727 | 2 | Standard | 29079 | 3 |
| Standard | 14728 | 2 | Standard | 29081 | 3 |
| Standard | 15135 | 3 | Standards | 29069, 29070 | 3 |
| Standard | 15140 | 4 | Standard | 29396 | 4 |
| | 23077 | 2 | Standard | 29061 | 3 |
| Standard | 23078 | 3 | Standard | 29061 | 3 |

Impact on Consent and Moderation Requirements (CMR)

Unit standards in the four baking domains are now covered by CMR0013. Unit standards that were covered by CMR0111 were updated to reflect the current CMR.

Detailed list of unit standards – classification, title, level, and credits

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 |

Manufacturing > Food and Related Products Processing

| ID | Domain | Title | Level | Credit | Review Category |
|--------------|----------------------------------|---|----------|-----------|-----------------|
| 7841 | Baking - Bread | Divide and mould bread doughs using manual production methods | 3 | 12 | C |
| 14702 | Baking - Bread | Prepare and weigh ingredients for white bread doughs using manual production methods | 2 | 4 | C |
| 14703 | Baking - Bread | Mix and develop white bread doughs using manual production methods | 3 | 8 | C |
| 14704 | Baking - Bread | Prepare and weigh ingredients for grain and meal bread doughs using manual production methods | 2 | 5 | C |
| 14705 | Baking - Bread | Mix and develop grain and meal bread doughs using manual production methods | 3 | 10 | C |
| 14706 | Baking | Prove products for batch baking | 2 | 10 | C |
| 14707 | Baking - Bread | Batch bake bread products | 2 | 3 | C |
| 29078 | Baking - Bread | Make basic bread products in a commercial baking environment under supervision | 3 | 10 | |
| 14719 | Baking - Cake | Prepare, mix, and deposit cake batters using manual production methods | 3 | 14 | C |
| 14720 | Baking - Cake | Batch bake cake products | 3 | 12 | C |
| 29080 | Baking - Cake and Biscuit | Make basic cake products in a commercial baking environment under supervision | 3 | 10 | |
| 14725 | Baking - Biscuit | Prepare and mix biscuit doughs using manual production methods | 3 | 10 | C |
| 14726 | Baking - Biscuit | Form and cut biscuit doughs using manual production methods | 3 | 10 | C |
| 14727 | Baking - Biscuit | Batch bake biscuit products | 2 | 8 | C |
| 29079 | Baking - Cake and Biscuit | Make basic biscuit products in a commercial baking environment under supervision | 3 | 10 | |

Manufacturing > Food and Related Products Processing > Baking

| ID | Title | Level | Credit | Review Category |
|------|---|-------|--------|-----------------|
| 7703 | Sheet lifting doughs and laminate lifting doughs using automated production equipment | 3 | 6 | D |

| ID | Title | Level | Credit | Review Category |
|--------------|--|---------------|---------------|-----------------|
| 7730 | Apply toppings and fillings to bakery products using automated production equipment | 3 | 3 | D |
| 7731 | Repair and thread automated food conveyor webs and belts | 3 | 4 | D |
| 7856 | Sheet and laminate doughs using automated production equipment | 3 | 6 | D |
| 9954 | Prepare and tray up frozen dough products | 1 | 1 | B |
| 9955 | Thaw and prove frozen doughs | 2 | 2 | B |
| 14707 | Batch bake bread products | 2 | 10 | D |
| 14708 | Retard products for batch baking | 2 | 8 | B |
| 14709 | Freeze products for batch baking | 2 | 4 | B |
| 14721 | Prepare and apply icings and glazes to bakery products using manual production methods | 2 | 6 | B |
| 14722 | Prepare to, and decorate bakery products using manual production methods Decorate bakery products using manual production methods | 2 | 6 | B |
| 14723 | Prepare and apply toppings to bakery products using manual production methods Apply toppings to bakery products using manual production methods | 2 | 6 | B |
| 14724 | Prepare and apply fillings to bakery products using manual production methods Fill bakery products using manual production methods | 2 | 6 | B |
| 15135 | Demonstrate knowledge of legislative and food code requirements in the baking industry | 3 | 4 | C |
| 29069 | Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial bakery | 3 | 10 | |
| 29070 | Demonstrate knowledge of legislation, codes, and rules for the production of bakery products | 3 | 6 | |
| 15136 | Demonstrate knowledge of bakery science | 4 | 8 | D |
| 15137 | Demonstrate knowledge of the characteristics and processes of flour technology Demonstrate knowledge of wheat flour and the flour production process | 4 3 | 4 8 | B |
| 15138 | Demonstrate knowledge of bakery management systems | 4 | 6 | D |
| 15144 | Demonstrate knowledge of bakery smallgoods and smallgoods baking technology | 4 | 4 | B |
| 15145 | Prepare, mix, and cook hot plate bakery products | 3 | 4 | B |
| 15146 | Prepare, mix, shape, and fry deep-fried bakery products | 3 | 3 | B |
| 15148 | Prepare, mix, deposit, and bake choux paste products | 3 | 4 | B |

| ID | Title | Level | Credit | Review Category |
|--------------|---|----------|-----------|-----------------|
| 15149 | Prepare marshmallow and egg white-based bakery products Prepare marshmallow and egg white based bakery products | 4 | 4 | B |
| 15735 | Develop and trial new bakery products | 5 | 16 | B |
| 15736 | Prepare, mould, and finish moulded confectionery products | 4 | 8 | B |
| 15737 | Demonstrate knowledge of automated mechanical and electrical bakery systems | 4 | 5 | D |
| 15738 | Prepare sweet fillings, icings, and glazes using boiling methods | 4 | 6 | D |
| 15739 | Prepare savoury fillings using boiling and steaming methods | 4 | 6 | D |
| 15747 | Prepare, mix, and apply bulk icings and/or glazes for bakery products using automated equipment | 3 | 10 | D |
| 15752 | Extrude doughs using automated production equipment | 3 | 10 | D |
| 16124 | Prepare, mix, and apply bulk toppings and/or fillings for bakery products using automated equipment | 3 | 12 | D |
| 18940 | Toast or dry, and store cereal products using continuous automated ovens and related equipment | 3 | 4 | D |
| 23077 | Demonstrate knowledge of common types and uses of baking equipment in the baking industry | 2 | 4 | C |
| 23078 | Demonstrate knowledge of baking equipment and utilities used in the baking industry | 3 | 4 | C |
| 29061 | Demonstrate knowledge of baking equipment and utilities used in a commercial bakery | 3 | 8 | |
| 23079 | Demonstrate knowledge of basic baking ingredients in the baking industry | 1 | 2 | B |
| 23081 | Demonstrate knowledge of product and basic terminology in the baking industry | 2 | 3 | D |
| 29071 | Demonstrate knowledge of baking processes and products | 3 | 6 | New |
| 29073 | Demonstrate knowledge of primary baking ingredients | 3 | 8 | New |
| 29075 | Demonstrate knowledge of and apply quality policies and procedures in a commercial baking environment | 3 | 12 | New |
| 29076 | Measure and calculate for baking | 3 | 10 | New |
| 29077 | Produce and apply fillings, icings, toppings, and glazes to bakery products under supervision | 3 | 10 | New |
| 29082 | Perform cleaning and storage duties in a commercial bakery | 3 | 8 | New |
| 29101 | Demonstrate and apply knowledge of waste reduction in a commercial bakery | 4 | 9 | New |

| ID | Title | Level | Credit | Review Category |
|-------|---|-------|--------|-----------------|
| 29102 | Assist with the development of a new product for a plant bakery | 4 | 8 | New |
| 29103 | Demonstrate knowledge of ingredients and baking science used in a plant bakery | 4 | 12 | New |
| 29104 | Demonstrate knowledge of quality management practices used in a plant bakery | 4 | 6 | New |
| 29105 | Demonstrate knowledge of and apply productivity improvement principles in a commercial bakery | 4 | 8 | New |
| 29107 | Demonstrate knowledge of ingredient and baking science | 4 | 12 | New |
| 29108 | Plan production in a commercial bakery environment | 4 | 8 | New |

Manufacturing > Food and Related Products Processing > Baking - Biscuit

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

Manufacturing > Food and Related Products Processing > Baking - Biscuit

Manufacturing > Food and Related Products Processing > Baking - Cake and Biscuit

| ID | Title | Level | Credit | Review Category |
|-------|--|-------|--------|-----------------|
| 23082 | Prepare and bake biscuits in the baking industry | 1 | 3 | B |

Manufacturing > Food and Related Products Processing > Baking - Bread

| ID | Title | Level | Credit | Review Category |
|-------|---|--------|--------|-----------------|
| 7864 | Prepare and develop bread doughs using bulk fermentation processes | 3 | 10 | D |
| 14710 | Prepare and weigh ingredients for bulk bread doughs using automated equipment Weigh ingredients for bulk bread doughs in a plant bakery | 2 3 | 9 | B |
| 14711 | Develop bulk white bread doughs using automated equipment Mix and develop bulk white bread doughs in a plant bakery | 3 4 | 8 6 | B |

| ID | Title | Level | Credit | Review Category |
|--------------|---|----------|-----------|-----------------|
| 14712 | Develop bulk grain and meal doughs using automated equipment Mix and develop bulk grain and meal bread doughs in a plant bakery | 3 4 | 10 | B |
| 14713 | Slice and wrap bread using preset automated equipment | 2 | 4 | C |
| 14714 | Prepare and operate automated bread slicing and packaging equipment | 3 | 5 | C |
| 29106 | Slice and package bread in a plant bakery | 4 | 10 | |
| 14715 | Prove and bake bread products using continuous automated ovens Prove, bake, and depan bread products in a plant bakery | 3 4 | 6 | B |
| 14716 | Divide and round bread doughs using automated equipment Divide and round bread doughs in a plant bakery | 3 4 | 8 10 | B |
| 14717 | Mould and pan bread doughs using automated equipment Mould and pan bread doughs in a plant bakery | 3 4 | 8 10 | B |
| 15139 | Demonstrate knowledge of bread baking technology and bread products using manual systems | 4 | 8 | D |
| 15140 | Demonstrate knowledge of plant bread baking technology and plant bread bakery products | 4 | 8 | C |
| 29396 | Demonstrate knowledge of plant bread bakery systems and products | 4 | 20 | |
| 15147 | Prepare, mix, and bake bread products using sponge and dough process, and liquid ferment process | 3 | 6 | B |
| 15151 | Assess bread products for quality Assess and analyse the quality of bread and bread products | 4 | 5 8 | B |
| 15154 | Prepare, mix, and bake specialty breads Make speciality bread products in a commercial bakery | 4 | 6 12 | B |
| 23083 | Prepare and bake basic breads in the baking industry | 2 | 4 | B |
| 29109 | Make white bread products in a commercial bakery | 4 | 12 | New |
| 29110 | Make grain and wholemeal bread products in a commercial bakery | 4 | 12 | New |
| 29111 | Make sweet and/or fruit bread products in a commercial bakery | 4 | 12 | New |
| 29112 | Demonstrate knowledge of bread baking science and technology for the production of bread products using manual methods | 4 | 14 | New |

Manufacturing > Food and Related Products Processing > Baking - Cake

| ID | Title | Level | Credit | Review Category |
|-------|--|-------|--------|-----------------|
| 15142 | Demonstrate knowledge of cake products and cake baking technology | 4 | 6 | D |
| 15155 | Prepare, mix, bake, and finish specialty gateaux and torten | 4 | 8 | D |
| 15740 | Prepare and weigh ingredients for bulk cake batters using automated production equipment | 2 | 9 | D |
| 15741 | Mix bulk cake batters using automated production equipment | 3 | 10 | D |
| 15744 | Bake cake products using continuous automated ovens | 3 | 8 | D |
| 15746 | Deposit and shape bulk cake batters using automated production equipment | 3 | 10 | D |

Manufacturing > Food and Related Products Processing > Baking - Cake

Manufacturing > Food and Related Products Processing > Baking - Cake and Biscuit

| ID | Title | Level | Credit | Review Category |
|-------|--|-------|--------|-----------------|
| 15150 | Assess cake products for quality Assess and analyse the quality of cake and biscuit products | 4 | 5 8 | B |

Manufacturing > Food and Related Products Processing > Baking - Cake and Biscuit

| ID | Title | Level | Credit | Review Category |
|--------------|---|----------|-----------|-----------------|
| 29113 | Make sponges in a commercial bakery | 4 | 12 | New |
| 29114 | Make cake products in a commercial bakery | 4 | 12 | New |
| 29115 | Make specialty cakes in a commercial bakery | 4 | 12 | New |
| 29116 | Make biscuit products in a commercial bakery | 4 | 12 | New |
| 29117 | Demonstrate knowledge of science and technology for the production of cake and biscuit products using manual methods | 4 | 14 | New |

Manufacturing > Food and Related Products Processing > Baking - Pastry

| ID | Title | Level | Credit | Review Category |
|--------------|--|----------|-----------|-----------------|
| 7842 | Roll and laminate pastry doughs using manual production methods | 3 | 8 | C |
| 10605 | Prepare and mix pastry doughs using manual production methods | 3 | 8 | C |
| 10608 | Batch bake pastry products | 3 | 10 | C |
| 14728 | Form and cut pastry doughs using manual production methods | 2 | 6 | C |
| 29081 | Make pastry products in a commercial baking environment under supervision | 3 | 10 | |
| 10603 | Bake pastry products using continuous automated ovens | 3 | 8 | D |

| ID | Title | Level | Credit | Review Category |
|--------------|---|----------|-----------|-----------------|
| 15141 | Demonstrate knowledge of pastry technology and pastry products | 4 | 10 | D |
| 15153 | Assess pastry products for quality Assess and analyse the quality of pastry products | 4 | 5 8 | B |
| 15748 | Prepare and weigh ingredients for pastry doughs using automated production equipment | 2 | 9 | D |
| 15749 | Mix pastry doughs using automated production equipment | 3 | 8 | D |
| 15750 | Block, sheet, and laminate pastry doughs using semi-automated production equipment | 3 | 10 | D |
| 15751 | Extrude, sheet, and laminate pastry doughs using continuous automated production equipment | 3 | 10 | D |
| 15753 | Shape and cut bulk pastry doughs using automated production equipment | 3 | 10 | D |
| 15754 | Form and process specialty pastry products using automated production equipment | 3 | 10 | D |
| 18942 | Produce yeasted and laminated pastry products | 4 | 15 | D |
| 29118 | Make laminated puff pastry products in a commercial bakery | 4 | 12 | New |
| 29119 | Make savoury short pastry products in a commercial bakery | 4 | 12 | New |
| 29120 | Make sweet pastry products in a commercial bakery | 4 | 12 | New |
| 29121 | Make yeast raised laminated pastry products in a commercial bakery | 4 | 12 | New |
| 29122 | Demonstrate knowledge of science and technology for the production of pastry products using manual methods | 4 | 14 | New |