

Field Manufacturing

Review of *Baking – Bread* unit standards

Subfield	Domain	ID
Food and Related Products Processing	Baking - Bread	14710–14712, 14715–14717, 15147, 15151, 15154, 23083, 29078, 29106, 29109–29112, 29396

Hanga-Aro-Rau Manufacturing Engineering and Logistics Workforce Development Council has completed the review of the unit standards listed above.

Date new versions published

June 2025

Planned review date

December 2030

Summary

The unit standards listed above were reviewed to ensure they continued to be fit-for-purpose for the baking industry. The review was carried out through regular online meetings with industry, providers, and subject matter experts providing the feedback and input. All changes were circulated to the wider stakeholder group for feedback and input into the proposed changes. Superseded versions were maintained as N/A i.e. a last date of assessment was not added, as the technical content changes made were providing clarity and not altering the assessment requirements.

Main changes

- Unit standard guidance information and technical content was updated to better reflect current industry requirements and practices.
- During the review it was noted not all the credit values were representative of the notional hours required to achieve the unit standard. Credit values in unit standards 15151, 15154, 29109, 29110, 29111, and 29112 were amended to accurately reflect the notional hours required.
- Unit standards 15154, 29109, 29110 and 29111 all had title changes from 'bakery' which refers to a place where baked goods are produced and sold, to 'baking environment' to broaden their usage.
- A last date of assessment of 31 December 2027 has been added to versions of standards where there is more than one superseded version, leaving the most recent version as N/A.

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 > Baking - Bread

ID	Title	Level	Credit	Review Category
14710	Weigh ingredients for bulk bread doughs in a plant bakery	3	9	B
14711	Mix and develop bulk white bread doughs in a plant bakery	4	6	B
14712	Mix and develop bulk grain and meal bread doughs in a plant bakery	4	10	B
14715	Prove, bake, and depan bread products in a plant bakery	4	6	B
14716	Divide and round bread doughs in a plant bakery	4	10	B
14717	Mould and pan bread doughs in a plant bakery	4	10	B
15147	Prepare, mix, and bake bread products using sponge and dough process, and liquid ferment process	3	6	B
15151	Assess and analyse the quality of bread and bread products	4	8 9	B
15154	Make speciality bread products in a commercial bakery Make speciality bread products in a commercial baking environment	4	12 13	B
23083	Prepare and bake basic breads in the baking industry	2	4	B
29078	Make basic bread products in a commercial baking environment under supervision	3	10	B
29106	Slice and package bread in a plant bakery	4	10	B
29109	Make white bread products in a commercial bakery Make white bread products in a commercial baking environment	4	12 13	B
29110	Make grain and wholemeal bread products in a commercial bakery Make grain and wholemeal bread products in a commercial baking environment	4	12 13	B
29111	Make sweet and/or fruit bread products in a commercial bakery Make sweet and fruit bread products in a commercial baking environment	4	12 13	B
29112	Demonstrate knowledge of bread baking science and technology for the production of bread products using manual methods	4	14 15	B
29396	Demonstrate knowledge of plant bread bakery systems and products	4	20	B