

Field Manufacturing

Review of *Baking – Cake and Biscuit*, and *Baking – Pastry* unit standards

Subfield	Domain	ID
Food and Related Products Processing	Baking - Cake and Biscuit	15150, 23082, 29079, 29080, 29113-29117
	Baking - Pastry	15153, 29081, 29118-29122

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 baking 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. Immediately superseded versions were maintained as N/A as the technical content changes were providing clarity and not altering the assessment requirements.

Main changes

- All reviewed unit standards were streamlined to update guidance information and technical content 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 these cases were amended to accurately reflect the notional hours required.
- Unit standards 29113–29116, 15153, and 29118–29121 had title changes from bakery to baking environment to broaden their usage or specify a particular area of the sector.
- A last date of assessment of 31 December 2027 has been added to versions of standards where there is more than one superseded version, leaving the most recent version as N/A.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 – Cake and Biscuit

ID	Title	Level	Credit	Review Category
15150	Assess and analyse the quality of cake and biscuit products	4	8 9	B
23082	Prepare and bake biscuits in the baking industry	1	3	B

ID	Title	Level	Credit	Review Category
29079	Make basic biscuit products in a commercial baking environment under supervision	3	10 8	B
29080	Make basic cake products in a commercial baking environment under supervision	3	10	B
29113	Make sponges in a commercial bakery Make sponge products in a commercial baking environment	4	12 13	B
29114	Make cake products in a commercial bakery Make cake products in a commercial baking environment	4	12 13	B
29115	Make specialty cakes in a commercial bakery Make specialty cakes in a commercial baking environment	4	12 13	B
29116	Make biscuit products in a commercial bakery Make biscuit products in a commercial baking environment	4	12 13	B
29117	Demonstrate knowledge of science and technology for the production of cake and biscuit products using manual methods	4	14 15	B

Manufacturing > Food and Related Products Processing > Baking – Pastry

ID	Title	Level	Credit	Review Category
15153	Assess and analyse the quality of pastry products Assess and analyse the quality of pastry products in a commercial baking environment	4	8 9	B
29081	Make pastry products in a commercial baking environment under supervision	3	10	B
29118	Make laminated puff pastry products in a commercial bakery Make laminated puff pastry products in a commercial baking environment	4	12 13	B
29119	Make savoury short pastry products in a commercial bakery Make savoury short pastry products in a commercial baking environment	4	12 13	B
29120	Make sweet pastry products in a commercial bakery Make sweet pastry products in a commercial baking environment	4	12 13	B
29121	Make yeast raised laminated pastry products in a commercial bakery Make yeast raised laminated pastry products in a commercial baking environment	4	12 13	B
29122	Demonstrate knowledge of science and technology for the production of pastry products using manual methods	4	14 15	B