

Field Manufacturing

Review of *Baking* unit standards

Subfield	Domain	ID
Food and Related Products Processing	Baking	9954, 9955, 14708, 14709, 14721–14724, 15137, 15144–15146, 15148, 15149, 15735, 15736, 23079, 29061, 29069–29071, 29073, 29075–29077, 29082, 29101–29105, 29107, 29108.

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

Date new versions published

Month 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. The review of the unit standards was completed in November 2023 but held back while the qualification suite review was completed. Updating of crucial dates were applied to the unit standards prior to submission in March 2025. Superseded versions were maintained as N/A i.e. a last date of assessment was not added, as the technical content changes made were providing clarity and not altering the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

- 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 29061, 29069, 29082, 29101, 29105, 29107 and 29108 all had title changes from bakery to baking environment to broaden the unit standards' usage.
- Unit standards 29061, 29070 and 29082 had a decrease in credits.
- Unit standards 29071 and 29073 had title changes to reflect the use of describe in the outcomes.
- Unit standard 14721 had title change to singular applications as per range of assessment.
- Unit standards 29069, 29101, 29105, and 29107 had an increase in credits.
- Unit standards 9954, 9955, 14708, 14709, 15145, 15146, 15735, and 15736, are set to expire as they no longer meet industry needs.
- Unit standard 23079 CMR has changed from CMR 0111 to CMR 0013.

Category D unit standards will expire at the end of December 2027

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

ID	Title	Level	Credit	Review Category
9954	Prepare and tray up frozen dough products	1	1	D
9955	Thaw and prove frozen doughs	2	2	D
14708	Retard products for batch baking	2	8	D
14709	Freeze products for batch baking	2	4	D
14721	Prepare and apply icings and glazes to bakery products using manual production methods Prepare and apply icing and glaze to bakery products using manual production methods	2	6	B
14722	Decorate bakery products using manual production methods	2	6	B
14723	Apply toppings to bakery products using manual production methods	2	6	B
14724	Fill bakery products using manual production methods	2	6	B
15137	Demonstrate knowledge of wheat flour and the flour production process	3	8	B
15144	Demonstrate knowledge of bakery smallgoods and smallgoods baking technology	4	4	B
15145	Prepare, mix, and cook hot plate bakery products	3	4	D
15146	Prepare, mix, shape, and fry deep-fried bakery products	3	3	D
15148	Prepare, mix, deposit, and bake choux paste products	3	4	B
15149	Prepare marshmallow and egg white based bakery products	4	4	B
15735	Develop and trial new bakery products	5	16	D
15736	Prepare, mould, and finish moulded confectionery products	4	8	D
23079	Demonstrate knowledge of basic baking ingredients in the baking industry	1	2	B
29061	Demonstrate knowledge of baking equipment and utilities used in a commercial bakery Demonstrate knowledge of baking equipment and utilities used in a commercial baking environment	3	8 6	B
29069	Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial bakery Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial baking environment	3	10 12	B
29070	Demonstrate knowledge of legislation, codes, and rules for the production of bakery products	3	6 5	B
29071	Demonstrate knowledge of baking processes and products Describe baking processes and products	3	6	B
29073	Demonstrate knowledge of primary baking ingredients Describe primary baking ingredients	3	8	B

ID	Title	Level	Credit	Review Category
29075	Demonstrate knowledge of and apply quality policies and procedures in a commercial baking environment	3	12	B
29076	Measure and calculate for baking	3	10	B
29077	Produce and apply fillings, icings, toppings, and glazes to bakery products under supervision	3	10	B
29082	Perform cleaning and storage duties in a commercial bakery Perform cleaning and storage duties in a commercial baking environment	3	8 6	B
29101	Demonstrate and apply knowledge of waste reduction in a commercial bakery Demonstrate and apply knowledge of waste reduction in a commercial baking environment	4	9 10	B
29102	Assist with the development of a new product for a plant bakery	4	8	B
29103	Demonstrate knowledge of ingredients and baking science used in a plant bakery	4	12	B
29104	Demonstrate knowledge of quality management practices used in a plant bakery	4	6	B
29105	Demonstrate knowledge of and apply productivity improvement principles in a commercial bakery Demonstrate knowledge of and apply productivity improvement principles in a commercial baking environment	4	8 10	B
29107	Demonstrate knowledge of ingredient and baking science used in a commercial bakery Demonstrate knowledge of ingredient and baking science used in a commercial baking environment	4	12 15	B
29108	Plan production in a commercial bakery environment Plan production in a commercial baking environment	4	8	B