

## Field: Manufacturing

### Review of *Baking* New Zealand Qualifications

#### Reviewed qualifications

Ref	Version	Qualification Title	Credits
1841	3	New Zealand Certificate in Baking (Level 3)	60
1842	3	New Zealand Certificate in Baking (Generalist) (Level 4)	120
2696	1	New Zealand Certificate in Trade Baking with strands in Craft Baking, and Plant Baking (Level 3)	100
2697	1	New Zealand Certificate in Trade Baking (Plant) (Level 4)	200
2698	1	New Zealand Certificate in Trade Baking (Craft) (Level 4) with strands in Bread, Cake and Biscuit, and Pastry	185 - 195

#### Review information

Qualification Developer	Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council
Reason for the development/review	Scheduled 5 yearly review
Review date	December 2022
Outcome date	May 2025
Next review date	May 2030

Summary of review and consultation process
<p>Hanga-Aro-Rau Manufacturing, Engineering, and Logistics Workforce Development Council met with employers and Te Pūkenga subsidiaries between September 2023 and March 2025 to review the qualifications listed above, and associated unit standards.</p> <p>A Qualifications Advisory Group (QAG) of industry representatives was established to inform the review. Online meetings for the QAG were held to discuss industry training needs. The QAG confirmed that there was a need to remove duplication and recognise the unique mix of skills and knowledge required to supply the industry with quality, qualified graduates.</p> <p>Following the review, two distinct qualification pathways have been developed to better align with the needs of both industry and learners. One pathway is tailored to trade qualifications, focusing on work-based learning, often within large-scale manufacturing environments that produce baked goods for nationwide distribution. The other pathway emphasizes foundational and generalist qualifications, designed for campus-based training and suited to smaller-scale operations such as local cafés and bakeries. These separate qualification sets reflect the differing requirements of their respective target audiences—large manufacturers and local artisanal producers.</p>
Main changes resulting from the review process
<ul style="list-style-type: none"> <li>Two distinct sets of qualifications have been developed to better meet the needs of learners in their different learning environments.</li> <li>Graduate Profile Outcomes revised to reflect current need and practice.</li> <li>Credit values revised to reflect current need and practice.</li> <li>Updating of Qualification Specifications section to reflect evidence requirements and general conditions for programmes.</li> <li>Qualification award statement, evidence for consistency, specifications and transition information have been updated to reflect the change in standard setting body to Hanga-Aro-Rau</li> </ul>

Manufacturing, Engineering, and Logistics Workforce Development Council.

- Due to the scale of changes above, the existing qualifications were replaced by new qualifications and will be discontinued.

## Review outcome

Ref:	Version	Qualification Title	Outcome category	New qualification ID/version (as applicable)
1841	3	New Zealand Certificate in Baking (Level 3) <b>New Zealand Certificate in Baking (Fundamentals) (Level 3)</b>	C-New replacement qualification	1841-4 to expire <b>5319-1</b>
1842	3	New Zealand Certificate in Baking (Generalist) (Level 4) <b>New Zealand Certificate in Baking (Generalist) (Level 4)</b>	C-New replacement qualification	1842-4 to expire <b>5320-1</b>
2696	1	New Zealand Certificate in Trade Baking with strands in Craft Baking, and Plant Baking (Level 3) <b>New Zealand Certificate in Baking (Trade) (Level 3)</b>	C-New replacement qualification	2696-2 To expire <b>5321-1</b>
2697 2698	1 1	New Zealand Certificate in Trade Baking (Plant) (Level 4) New Zealand Certificate in Trade Baking (Craft) (Level 4) with strands in Bread, Cake and Biscuit, and Pastry <b>New Zealand Certificate in Baking (Trade) (Level 4) with strands in Bread, Cake and Biscuit, Instore, Pastry and Plant</b>	C-New replacement qualification	2697-2 To expire 2698-2 To expire <b>5322-1</b>

## Qualification review outcome categories

Outcome	Result	Category
Minor changes to the qualification	Qualification version number and ID (Ref) remain the same. New review date is required.	A
Moderate changes to the qualification	New qualification version number. Ref/ID remains the same. New review date is required.	B
Significant changes to the qualification	New replacement qualification with a new Ref/ID The existing qualification will expire.	C
The qualification is no longer required by industry	The qualification will expire with no replacement.	D

## Transition information

Ref:	Version	Qualification Title	Last date of entry*	Last date of assessment
1841	4	New Zealand Certificate in Baking (Level 3)	31/05/2027	31/05/2028
1842	4	New Zealand Certificate in Baking (Generalist) (Level 4)	31/05/2027	31/05/2029
2696	2	New Zealand Certificate in Trade Baking with strands in Craft Baking, and Plant Baking (Level 3)	31/05/2027	31/05/2029
2697	2	New Zealand Certificate in Trade Baking (Plant) (Level 4)	31/05/2027	31/12/2029
2698	2	New Zealand Certificate in Trade Baking (Craft) (Level 4) with strands in Bread, Cake and Biscuit, and Pastry	31/05/2027	31/12/2029

*\*only required for outcome category C or D*

**Any additional information, including Qualification Developer contact details**

It is anticipated that no existing candidates will be disadvantaged by these transition arrangements. However, anyone who feels that they have been disadvantaged may appeal to Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council at the address below. Appeals will be considered on a case-by- case basis.

For further information contact the Qualification Developer:

Hanga-Aro-Rau Manufacturing, Engineering, and Logistics Workforce Development Council  
PO Box 445  
Wellington 6140

Phone: 04 909 0255

Email: [info@hangaarorau.nz](mailto:info@hangaarorau.nz)

Website: [www.hangaarorau.nz](http://www.hangaarorau.nz)