

<b>Title</b>	<b>Retard products for batch baking</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	People credited with this unit standard are able to: use safe working practices, prepare to retard and retard bakery products, and unload retarded bakery products.
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<b>Classification</b>	Food and Related Products Processing > Baking
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<b>Available grade</b>	Achieved
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### Guidance Information

#### 1 References

Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 1981 and Food Act 2014; Health and Safety in Employment Act 1992; Health and Safety at Work Act 2015; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.

#### 2 Range

*Products* may include but are not limited to: white, wholemeal, brown, grain, sweet, spiced, fruited breads; buns; rolls; speciality breads; doughnuts; pizza bases.

*Ingredients* may include but are not limited to: water, flour, wholemeal flour, cereal mix, specialty grains, salt, fat, gluten, yeast (fresh or dried), sugar, eggs, emulsifiers, enzymes, improvers, conditioners, fruit, nuts, specialty ingredients, premixes, concentrates.

*Equipment* includes but is not limited to: retarders (single or multiple rack), cool rooms, refrigeration equipment, knives, scrapers, plastic covers, proving boards, bread tins, baking trays, bakery racks, thermometer, timer, table brush.

#### 3 Definitions

*Organisational procedures* refers to documents that include: worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements.

*PPE* refers to personal protective equipment such as protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; and safety devices.

#### 4 Competence is to be demonstrated on two occasions of retarding products for batch baking.

#### 5 Recommended skills and knowledge – Unit 29078, *Make basic bread products in a commercial baking environment under supervision*; or demonstrate equivalent knowledge and skills.

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## Outcomes and performance criteria

### Outcome 1

Use safe working practices.

#### Performance criteria

- 1.1 PPE is used in accordance with organisational procedures.
- 1.2 Work environment is kept clean and free from hazards in accordance with organisational procedures.
- Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

### Outcome 2

Prepare to retard bakery products.

#### Performance criteria

- 2.1 Products are in suitable condition for retarding and in sufficient quantity for production requirements.
- Range condition may include but is not limited to – mixed and finished dough, temperature.
- 2.2 Retarders are clean and free from contamination in accordance with organisational procedures.
- Range contamination may include but is not limited to – foreign objects, product residue, chemicals, cleaning products.
- 2.3 Retarders are operational and settings conform to product requirements.
- Range settings may include but are not limited to – temperature, humidity, time, alarms, fans.

### Outcome 3

Retard bakery products.

#### Performance criteria

- 3.1 Products are retarded in accordance with recipe specifications and production schedule.
- 3.2 Retarder operation minimises product faults, wastage, and rework.

- 3.3 Production downtime due to incorrect retarding of products is minimised.
- 3.4 Delays and disruptions to workflow are communicated in accordance with organisational procedures.
- 3.5 Variations to specified technical performance of retarders are identified, and rectified and/or reported in accordance with organisational procedures.

Range may include but is not limited to – alarms, doors, cool spots.

#### Outcome 4

Unload retarded bakery products.

#### Performance criteria

- 4.1 Retarded products are in accordance with organisational procedures
- 4.2 Retarded products are unloaded in a manner that prevents damage.
- 4.3 Variations in retarded products and equipment are identified, and rectified and/or reported in accordance with organisational procedures.

Range variations may include but are not limited to – quality, quantity, safety standards.

<b>Replacement information</b>	This unit standard, unit standard 14706, and unit standard 14715 replaced unit standard 7839.
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**This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.**

#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 May 1998	31 December 2018
Review	2	19 May 2006	31 December 2018
Review	3	17 March 2016	31 December 2027
Review	4	26 June 2025	31 December 2027

<b>Consent and Moderation Requirements (CMR) reference</b>	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.