

Title	Retard products for batch baking		
Level	2	Credits	8

Purpose	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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Classification	Food and Related Products Processing > Baking
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Available grade	Achieved
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Entry information	
Recommended skills and knowledge	Unit 29078, <i>Make basic bread products in a commercial baking environment under supervision</i> ; or demonstrate equivalent knowledge and skills.

Explanatory notes

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.

Outcomes and evidence requirements

Outcome 1

Use safe working practices.

Evidence requirements

- 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.

Evidence requirements

- 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.

Evidence requirements

- 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.

Evidence requirements

- 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.

Replacement information	This unit standard, unit standard 14706, and unit standard 14715 replaced unit standard 7839.
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Planned review date	31 December 2021
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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	N/A

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

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact Competenz at qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.