

Title	Freeze products for batch baking		
Level	2	Credits	4

Purpose	<p>This unit standard is for people working or intending to work in the baking industry.</p> <p>People credited with this unit standard are able to: use safe working practices; prepare to freeze; and freeze and store bakery products.</p>
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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 9954, <i>Prepare and tray up frozen dough products</i> ; Unit 14708, <i>Retard products for batch baking</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 the Food Act 2014; Health and Safety in Employment Act 1992, which will be replaced by the Health and Safety at Work Act 2015 when it becomes effective on 4 April 2016; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; and the Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.

2 Range

Competence is to be demonstrated on two occasions of freezing products for batch baking.

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 – freezers (single or multiple rack), freezer rooms, refrigeration equipment, knives, scrapers, plastic covers, proving boards, bread tins, baking trays, bakery racks, thermometer, timer, table brush.

3 Definitions

Workplace procedures refer to procedures used by the organisation carrying out the work and applicable to the tasks being carried out, such as recipes, production specifications, standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality assurance procedures, housekeeping standards, and procedures to comply with legislative and local body requirements.

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

Outcomes and evidence requirements

Outcome 1

Use safe working practices.

Evidence requirements

- 1.1 PPE is used in accordance with workplace procedures.
- 1.2 Work environment is kept clean and free from hazards in accordance with workplace procedures.

Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with workplace procedures.

Outcome 2

Prepare to freeze bakery products.

Evidence requirements

- 2.1 Products are in suitable condition for freezing and conform to product specifications.

Range condition may include but is not limited to – temperature, finished.
- 2.2 Freezer is clean and free from contamination in accordance with workplace procedures.

Range contamination may include but is not limited to – foreign objects, product residue, chemicals, cleaning products.
- 2.3 Freezer is operational and settings conform to product requirements.

Range settings may include but are not limited to – temperature, humidity, time, alarms, fans.

Outcome 3

Freeze and store bakery products.

Evidence requirements

- 3.1 Products are frozen in accordance with recipe specifications and production schedule.
- 3.2 Frozen products conform to product specifications.
- Range specifications may include but are not limited to – appearance, skinning, uniformity of product.
- 3.3 Handling techniques minimise breaking or defrosting of frozen products.
- 3.4 Variations to specified technical performance of freezers are identified, and rectified and/or reported in accordance with workplace procedures.

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.