

Title	Weigh ingredients for bulk bread doughs in a plant bakery		
Level	3	Credits	9

Purpose	<p>This unit standard is for people working in or intending to work in a plant bakery as a baking tradesperson.</p> <p>People credited with this unit standard are able to; prepare to weigh and weigh ingredients for bulk bread doughs, and complete the weighing process.</p>
----------------	--

Classification	Food and Related Products Processing > Baking - Bread
-----------------------	---

Available grade	Achieved
------------------------	----------

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 three separate occasions on different days, across four different bread types.

Doughs include but are not limited to – white bread; wholemeal, wheat meal or grain breads; deposited breads; rolls; buns.

Ingredients include but are not limited to – salt, water, flour, grains, cereals, yeast, fat, sugar, emulsifiers, enzymes, improvers, conditioners, gluten, fruit, nuts, seeds, spices, other specialty ingredients, premixes or concentrates.

3 Definitions

Commercial bakery means a craft, plant, or in-store/franchise bakery.

Bulk refers to large quantities of ingredients and dough normally associated with automated plant baking production lines.

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.

4 Assessment information

This unit standard must be assessed against in a commercial bakery or in a simulated environment that demands performance equal to that required in a commercial bakery.

Evidence generated during assessment against this standard must meet applicable workplace procedures.

Outcomes and evidence requirements

Outcome 1

Prepare to weigh ingredients for bulk bread doughs.

Evidence requirements

- 1.1 Recipe is available and verified as meeting production requirements.
- 1.2 Scales are checked for calibration compliance and tared in accordance with workplace procedures.
- 1.3 Ingredients are identified, selected, and handled in accordance with workplace procedures.
- 1.4 Condition of ingredients is checked in accordance with workplace procedures and verified as free from contamination and suitable for bread production.

Range	condition may include but is not limited to – soaked, age, no visible signs of deterioration; contamination may include but is not limited to – infestation, rodent, bird, foreign matter.
-------	---
- 1.5 Condition of equipment is checked in accordance with workplace procedures and verified as free from contamination and suitable for bread production.

Range	contamination may include but is not limited to – foreign matter, ingredient residue, cleaning materials.
-------	---
- 1.6 Preparation of equipment and ingredients is in accordance with workplace procedures.

Outcome 2

Weigh ingredients for bulk bread doughs.

Evidence requirements

- 2.1 Ingredients are weighed to meet production specifications in accordance with workplace procedures.
- 2.2 Reactive ingredients are handled in accordance with workplace procedures.

Range reactive ingredients may include but are not limited to – yeast, salt, sugar.

2.3 Ingredients are prepared and stored ready for next production process.

Outcome 3

Complete the weighing process.

Evidence requirements

3.1 Equipment is cleaned in accordance with workplace procedures.

3.2 Equipment is left in a condition ready for the next operation in accordance with workplace procedures.

3.3 Documentation and/or records are completed in accordance with workplace procedures.

3.4 Any non-conformities in equipment condition and/or operation are identified and reported in accordance with workplace procedures.

Replacement information	This unit standard, unit standard 14711 and unit standard 14712 replaced unit standard 7643.
--------------------------------	--

Planned review date	31 December 2021
----------------------------	------------------

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
--	------

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.