

Title	Mix and develop bulk grain and meal bread doughs in a plant bakery		
Level	4	Credits	10

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 mix and develop bulk grain and meal bread doughs, mix and develop bulk grain and meal bread dough, and complete the mixing and development process.</p>
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Classification	Food and Related Products Processing > Baking - Bread
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Available grade	Achieved
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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.

Equipment includes but is not limited to – mixers (spindle, mono hi speed, planetary, spiral), mechanical dough developers.

Grain and meal bread doughs may include but are not limited to – wholemeal, wheatmeal, or brown bread doughs; grain breads; deposited breads; grain and meal rolls; grain fruited doughs; specialty grain or meal bread doughs.

Ingredients may include but are not limited to – water, white flour, wholemeal flour, rye flour, meal, grains, cereal mix, specialty grains, salt, fat, gluten, yeast, sugar, eggs, emulsifiers, enzymes, improvers, conditioners, fruit, nuts, specialty ingredients, pre-mixes, concentrates.

3 Definitions

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 mix and develop bulk grain and meal bread doughs.

Evidence requirements

1.1 Recipe is available and verified as meeting production requirements.

1.2 Mixing equipment is checked and verified as operational, clean and free from contamination, in accordance with workplace procedures.

Range contamination may include but is not limited to – foreign objects, product residue, cleaning product residues.

1.3 Ingredients are checked and verified to be in a suitable condition and quantity for production, in accordance with workplace procedures.

Range condition – temperature, free from contamination.

Outcome 2

Mix and develop bulk grain and meal bread dough.

Evidence requirements

2.1 Ingredients are loaded into the mixer in the correct order as per workplace procedures

2.2 Mixing equipment is operated in accordance with workplace procedures.

2.3 Dough is developed to specifications in accordance with the recipe and workplace procedures.

Range consistency, temperature, quantity.

2.4 Dough is checked against specifications and any variations identified, rectified and reported in accordance with workplace procedures.

2.5 Variations in equipment operation are identified and reported in accordance with workplace procedures

Outcome 3

Complete the mixing and development 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 14710 and unit standard 14711 replaced unit standard 7643.
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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.