

Title	Prove, bake, and depan bread products in a plant bakery		
Level	4	Credits	6

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 and set up equipment, prove bread doughs before baking; bake bread products, depan baked bread products; and complete the proving, baking, and depanning 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.

3 Definition

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 and set up equipment.

Range prover, oven, depanner.

Evidence requirements

- 1.1 Equipment is checked and verified as clean, free from contamination, and operational, in accordance with workplace procedures.
- 1.2 Equipment is set up and adjusted to meet production requirements in accordance with workplace procedures.

Outcome 2

Prove bread doughs before baking.

Evidence requirements

- 2.1 Proving equipment is operated in accordance with workplace procedures
- 2.2 Pans are handled and blockages cleared promptly in accordance with workplace procedures.
- 2.3 Proved doughs are checked for condition and quality, and verified as meeting production specifications.

Range condition may include but is not limited to – proved, seeded, temperature.
- 2.4 Non-conformities are identified and adjustments to equipment are made in accordance with workplace procedures.

Outcome 3

Bake bread products using automated equipment.

Evidence requirements

- 3.1 Ovens are set according to recipe and product specifications.

Range settings may include but are not limited to – top and bottom temperature, damper controls, time, alarms, fans, lidding, steam.
- 3.2 Ovens are operated in accordance with recipe specifications, the production schedule, and workplace procedures.

Range time, maintaining temperature, conveyor tracking.

3.3 Bread products are checked for condition and quality, and verified as meeting production specifications.

3.4 Variations in oven operation and product are identified and rectified and/or reported in accordance with organisational procedures.

Range variations in oven may include but are not limited to – temperature, steam;
variations in product may include but are not limited to – uneven baking, crust colour.

Outcome 4

Depan baked bread products.

Evidence requirements

4.1 Baked bread products are depanned in accordance with product specifications and workplace procedures.

4.2 Depanned products are arranged and located for downstream processes in accordance with workplace procedures.

4.3 Variations in depanned products and equipment operation are identified, and rectified and/or reported in accordance with workplace procedures.

Range consistency, shape, colour, size, vacuum setting.

Outcome 5

Complete the proving, baking, and depanning process.

Evidence requirements

5.1 Equipment is cleaned in accordance with workplace procedures.

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

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

5.4 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 14706, and unit standard 14708 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.