

Title	Mould and pan 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 mould and pan bread doughs using automated equipment, mould bread doughs using automated equipment, pan bread doughs using automated equipment, and complete the moulding and panning 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 to mould and pan bread doughs using automated equipment.

Range moulding equipment, panning equipment.

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.

Outcome 2

Mould bread doughs using automated equipment.

Evidence requirements

- 2.1 Moulding equipment is operated and monitored in accordance with workplace procedures.
- 2.2 Moulded doughs are checked for condition against production specifications and non-conformities identified.
Range shape, size, surface, sealing, one piece or four piece.
- 2.3 Adjustments made to equipment to rectify non-conformities in accordance with workplace procedures.

Outcome 3

Pan bread doughs using automated equipment.

Evidence requirements

- 3.1 Pans are checked for condition and positioned ready for the production process in accordance with workplace procedures.
- 3.2 Pans are prepared in accordance with workplace procedures.
Range oiled, quantity checked, temperature checked.
- 3.3 Dough position in pan is checked and is in accordance with production specifications.
Range dough type, single piece, four piece.
- 3.4 Variations in dough consistency are identified and actions are initiated to rectify in accordance with workplace procedures.

Outcome 4

Complete the moulding and panning process.

Evidence requirements

- 4.1 Equipment is cleaned in accordance with workplace procedures.
- 4.2 Equipment is left in a condition ready for the next operation in accordance with workplace procedures.
- 4.3 Documentation and/or records are completed in accordance with workplace procedures.
- 4.4 Any non-conformities in equipment condition and/or operation are identified and 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.