

<b>Title</b>	<b>Decorate bakery products using manual production methods</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	<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 decorate bakery products using manual production methods; and coat or cover and decorate bakery products using manual production methods.</p>
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<b>Classification</b>	Food and Related Products Processing > Baking
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<b>Available grade</b>	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

Two types of bakery products.

Bakery products may include but are not limited to – doughnuts, cakes, sponges; cakes covered with icing or chocolate; birthday, Christmas, or special occasion cakes.

Ingredients may include but are not limited to – water, sugar, icing sugar, butter or specialty fat, colour, essences, coconut, flaked almonds, compound chocolate, chocolate or coloured hail, prepared cake decorations.

Equipment may include but is not limited to – planetary mixer, whisk, piping bag, piping tubes, scales (balance or digital), containers, pallet knife, scraper, knife, scissors, scoops.

#### 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.

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## 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 decorate bakery products using manual production methods.

#### Evidence requirements

- 2.1 Coating or covering and decorative material meet product specifications and are in sufficient quantity for scheduled production.
- Range specifications may include but are not limited to – texture, condition, colour, consistency, temperature, quantity.
- 2.2 Bakery product for decorating complies with product and production schedule requirements.
- 2.3 Bakery product is in a ready condition for finishing in accordance with product specifications.
- Range ready condition may include but is not limited to – quality, temperature, shape, size.
- 2.4 Equipment is clean, free from contamination, and available in accordance with product specifications and workplace procedures.
- Range contamination may include but is not limited to – foreign matter, residue, food, cleaning materials.

### Outcome 3

Coat or cover and decorate bakery products using manual production methods.

**Evidence requirements**

3.1 Coating or covering of bakery products conforms to product specifications.

Range specifications may include but are not limited to – depth, surface texture, uniformity, quantity, layering.

3.2 Decoration of bakery products conforms to product specifications.

Range specifications may include but are not limited to – depth, surface texture, uniformity, quantity, layering.

3.3 Product wastage of coating or covering, decorative material, and bakery products is minimised in accordance with workplace procedures.

3.4 Variations arising during coating or covering and decorating of bakery products are identified and rectified and/or reported in accordance with workplace procedures.

Range variations may include but are not limited to those related to – availability or performance of equipment, product, or personnel.

3.5 Decorated bakery product is stored in accordance with workplace procedures.

Range may include but is not limited to – low temperature, room temperature.

3.6 Surplus coating or covering and decorative material is stored in accordance with workplace procedures.

Range low temperature, room temperature.

3.7 Equipment used to apply coating or covering and decoration is cleaned and stored in accordance with workplace procedures.

<b>Replacement information</b>	This unit standard replaced unit standard 7725.
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<b>Planned review date</b>	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

<b>Consent and Moderation Requirements (CMR) reference</b>	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.

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**Comments on this unit standard**

Please contact Competenz at [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.