

Title	Apply toppings to bakery products using manual production methods		
Level	2	Credits	6

Purpose	People credited with this unit standard are able to: use safe working practices; prepare to apply, and apply toppings to bakery products using manual production methods.
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Classification	Food and Related Products Processing > Baking
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Available grade	Achieved
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Guidance Information

- 1 Legislation and references**
 Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:
 Food Act 2014;
 Health and Safety at Work Act 2015;
 Resource Management Act 1991;
 Food Amendment Regulations 2017;
 Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.
 Any new, amended or replacement Acts, regulations, standards, codes of practice, guidelines, or authority requirements or conditions affecting this unit standard will take precedence for assessment purposes, pending review of this unit standard.
- 2 Range**
 Bakery products may include but are not limited to – pizzas, pastries, pies, doughnuts, breads, sponge or cake.
 Evidence of a minimum of one type of savoury bakery product and one type of sweet bakery product is required.
- 3 Definition**
PPE refers to personal protective equipment such as protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; and safety devices.
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

Ingredients may include but are not limited to – water, cheese, sauce, vegetables, potato, icing sugar, 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.

5 Recommended skills and knowledge

Unit 14722, *Decorate bakery products using manual production methods*; and Unit 14724, *Fill bakery products using manual production methods*, are recommended for entry into this unit standard.

Outcomes and performance criteria**Outcome 1**

Use safe working practices.

Performance criteria

- 1.1 PPE is used.
- 1.2 Work environment is kept clean and free from hazards.

Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed.

Outcome 2

Prepare to apply toppings to bakery products using manual production methods.

Performance criteria

- 2.1 Topping products are prepared in sufficient quantity to meet specification and production requirements.

Range specifications may include but are not limited to – texture, condition, colour, consistency, temperature, quantity.
- 2.2 Bakery product in preparation for topping is confirmed to meet product and production requirements.

Range may include but is not limited to – quality, resting time, temperature.

- 2.3 Equipment is cleaned, checked to be free from contamination, and made available.

Range contamination may include but is not limited to – foreign matter, residue, food, cleaning materials.

Outcome 3

Apply toppings to bakery products using manual production methods.

Performance criteria

- 3.1 Topping is applied to bakery products to meet product specifications.

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

- 3.2 Product wastage of topping and bakery products is minimised.

- 3.3 Variations arising during topping of bakery products are identified and rectified and/or reported.

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

- 3.4 Topped bakery products are stored using appropriate storage requirements.

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

- 3.5 Surplus toppings are stored using appropriate storage requirements.

Range low temperature, room temperature.

- 3.6 Equipment used to apply topping is cleaned and stored.

Replacement information	This unit standard, unit standard 14721, and unit standard 14724 replaced unit standard 7724.
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Planned review date	31 December 2030
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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 2020
Review	3	17 March 2016	31 December 2027
Revision	4	13 December 2018	N/A
Review	5	26 June 2025	N/A

Consent and Moderation Requirements (CMR) reference

0013

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.