

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

Purpose	<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 apply, and apply toppings to bakery products using manual production methods.</p>
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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 Unit14722, *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.
- 2 Legislation and references
Enactments and codes 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 (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.
- 3 Range
One type of savoury bakery product, one type of sweet bakery product.
Bakery products may include but are not limited to – pizzas, pastries, pies, doughnuts, breads, sponge or cake.
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.
- 4 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.

Outcomes and performance criteria

Outcome 1

Use safe working practices.

Performance criteria

- 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 apply toppings to bakery products using manual production methods.

Performance criteria

- 2.1 Toppings 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 topping complies with product and production schedule requirements.
- 2.3 Bakery product is in a ready condition for topping in accordance with product specifications.
- Range ready condition may include but is not limited to – quality, resting time, temperature.
- 2.4 Equipment is clean, free from contamination, and available in accordance with workplace procedures.
- 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 of bakery products conforms to 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 in accordance with workplace procedures.
- 3.3 Variations arising during topping 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.
- 3.4 Topped bakery products are stored in accordance with workplace procedures.
- Range may include but is not limited to – low temperature, room temperature.
- 3.5 Surplus toppings are stored in accordance with workplace procedures.
- Range low temperature, room temperature.
- 3.6 Equipment used to apply topping is cleaned and stored in accordance with workplace procedures.

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 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 2020
Review	3	17 March 2016	N/A
Revision	4	13 December 2018	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>.

Comments on this unit standard

Please contact Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.