

Title	Demonstrate knowledge of bakery smallgoods and smallgoods baking technology		
Level	4	Credits	4

Purpose	<p>This unit standard is for people working or intending to work in a bakery.</p> <p>People credited with this unit standard are able to: classify bakery smallgoods; evaluate production processes for a selection of smallgoods; and evaluate the quality assessment procedures used for smallgoods in a bakery.</p>
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Classification	Food and Related Products Processing > Baking
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Available grade	Achieved
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Entry information	
Recommended skills and knowledge	<p>Unit 15137, <i>Demonstrate knowledge of wheat flour and the flour production process</i>; Unit 29069, <i>Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial bakery</i>; and Unit 29070, <i>Demonstrate knowledge of legislation, codes, and rules for the production of bakery products</i>; or demonstrate equivalent knowledge and skills.</p>

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 Definitions

Bakery means a craft, in-store, or production plant baking facility.

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.

3 Assessment information

Evidence generated during assessment against this standard must meet applicable workplace procedures and must be consistent with industry practice and the generally accepted body of knowledge relating to baking science and technology. Such knowledge is available in relevant training manuals and reference texts. No one textbook or other source of information is envisaged, as new approaches to commercial baking and baking products are published regularly.

Outcomes and evidence requirements

Outcome 1

Classify bakery smallgoods.

Range cakes, breads, waffles, hot plate goods, meringues, scones, brandy snaps.

Evidence requirements

- 1.1 Smallgoods are classified according to recipe balance.
- 1.2 Smallgoods are classified according to product characteristics.

Outcome 2

Evaluate production processes for a selection of smallgoods.

Evidence requirements

- 2.1 Ingredients used in the production of two selected smallgoods are identified and evaluated in terms of form, function, and uses.
- 2.2 Production processes for two selected smallgoods are compared and evaluated in terms of the number and complexity of steps.

Range preparation and weighing of ingredients, mixing, shaping, depositing, baking or frying or drying, cooling, finishing, packaging.
- 2.3 Machinery and equipment used in the production of two selected smallgoods is described, compared, and evaluated in terms of function, mode of action, and versatility.

Outcome 3

Evaluate the quality assessment procedures used for smallgoods in a bakery.

Evidence requirements

3.1 Factors which determine the quality of smallgoods are identified from quality assessment sheets.

Range evidence of two smallgoods is required.

3.2 Causes of poor quality are established for two selected smallgoods and corrective measures outlined from an analysis of ingredient quality, recipe balance, and processing methods.

3.3 Quality assessment procedures used in a selected bakery are evaluated against the specific product characteristics, scales of production, intended sell-by date, customer base, and use of information.

Range frequency and number of samples assessed, assessment method, recording and reporting of results.

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 November 1998	31 December 2018
Review	2	20 April 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.