

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

Purpose	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.
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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 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.

4 Recommended skills and knowledge

Unit 15137, *Demonstrate knowledge of wheat flour and the flour production process*; Unit 29069, *Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial baking environment*; and Unit 29070, *Demonstrate knowledge of legislation, codes, and rules for the production of bakery products*; or demonstrate equivalent knowledge and skills.

Outcomes and performance criteria

Outcome 1

Classify bakery smallgoods.

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

Performance criteria

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.

Performance criteria

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.

Performance criteria

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 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 November 1998	31 December 2018
Review	2	20 April 2006	31 December 2018
Review	3	17 March 2016	N/A
Review	4	26 June 2025	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 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.