

Title	Prepare, mix, and cook hot plate bakery products		
Level	3	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: use safe working practices; prepare and weigh and/or measure ingredients for hot plate bakery products; mix hot plate doughs and/or batters; deposit and cook hot plate bakery products; and finish flapjacks.</p>
----------------	--

Classification	Food and Related Products Processing > Baking
-----------------------	---

Available grade	Achieved
------------------------	----------

Entry information	
Recommended skills and knowledge	<p>Unit 29069, <i>Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial bakery</i>; Unit 29070, <i>Demonstrate knowledge of legislation, codes, and rules for the production of bakery products</i>; Unit 29078, <i>Make basic bread products in a commercial baking environment under supervision</i>; and Unit 29080, <i>Make basic cake products in a commercial baking environment under supervision</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 www.foodstandards.govt.nz/.

2 Range

Competence is to be demonstrated on three occasions of preparing, mixing, and cooking hot plate bakery products.

Products must include – flapjacks; may include but are not limited to – hot plate scones, hot cakes, English muffins, crumpets.

Ingredients may include but are not limited to – flour, eggs, water, milk, fats, sugar, colour essences, fruits, yeast, spices, premixes, concentrates, cream, jams.

Equipment may include but is not limited to – mixers, hot plates, balance or digital scales, containers, thermometer, whisk, knives, measuring jugs, scoops, depositors, piping bags, ladle, sieves.

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.

4 Assessment

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

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 and weigh and/or measure ingredients for hot plate bakery products.

Evidence requirements

- 2.1 Ingredients are checked for shelf life and signs of contamination in accordance with workplace procedures.
- 2.2 Ingredients are prepared in accordance with recipe specifications and workplace procedures.
- Range may include but is not limited to – temperature, hydration, conditioning of fruit.
- 2.3 Reactive ingredients are kept separate during preparation.
- Range may include but is not limited to – yeast, salt, sugar.
- 2.4 Ingredients are accurately weighed and/or measured in accordance with recipe specifications and workplace procedures.

Outcome 3

Mix hot plate doughs and/or batters.

Evidence requirements

- 3.1 Mixing equipment is selected to suit dough or batter type and scheduled production in accordance with workplace procedures.
- 3.2 Mixing equipment is clean, free from contamination, and operational in accordance with workplace procedures.
- 3.3 Doughs and/or batters are mixed in accordance with recipe specifications.
- Range may include but is not limited to – time, speed.
- 3.4 Sequence and pace of ingredient addition is in accordance with recipe specifications.
- 3.5 Condition of mixed doughs and/or batters is in accordance with recipe specifications.
- Range may include but is not limited to – resting time, temperature, consistency, lump free.
- 3.6 The mixing equipment is operated in accordance with workplace procedures.
- 3.7 Mixing equipment is cleaned and available in required location for next user in accordance with workplace procedures.

Outcome 4

Deposit and cook hot plate bakery products.

Evidence requirements

- 4.1 Hot plates are clean, free from contamination, and operational in accordance with workplace procedures.
- 4.2 Temperature settings for hot plates are in accordance with recipe specifications.
- 4.3 Depositing equipment is selected to suit dough or batter type and scheduled production in accordance with workplace procedures.
- 4.4 Doughs and/or batters are deposited in accordance with product specifications.
- 4.5 Deposited doughs and/or batters conform to product specifications.
- Range may include but is not limited to – shape, thickness, size, uniformity.
- 4.6 Doughs and/or batters are deposited in a manner that minimises waste and optimises production in accordance with workplace procedures.
- 4.7 Product is cooked and turned in accordance with recipe specifications.
- 4.8 Cooked products conform to product specifications.
- Range may include but is not limited to – size, shape, uniformity, colour, evenness of cooking, degree of cooking.
- 4.9 Operation of hot plates is in accordance with workplace procedures.

Outcome 5

Finish flapjacks.

Evidence requirements

- 5.1 Piping bag selected is clean, free from contamination, and operational in accordance with workplace procedures.
- 5.2 Piping bag is loaded with fillings in a manner which prevents jamming and external soiling and maximises production in accordance with workplace procedures.
- 5.3 Fillings are deposited in accordance with product specifications.
- Range amount, neatness, uniformity.
- 5.4 Flapjacks are rolled to enclose filling.
- 5.5 Flapjacks are finished in accordance with product specifications.
- Range may include but is not limited to – size, shape, filling, amount of dusting sugar, uniformity, cleanliness.

Planned review date	31 December 2021
----------------------------	------------------

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
--	------

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.