

Title	Prepare, mix, shape, and fry deep-fried bakery products		
Level	3	Credits	3

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 deep-fried bakery products; mix doughs for deep-fried bakery products; shape doughs for deep-fried bakery products; deep fry bakery products; and finish deep-fried bakery products.</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

- Unit 14710, *Weigh ingredients for bulk bread doughs in a plant bakery*; Unit 29069, *Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial bakery*; Unit 29070, *Demonstrate knowledge of legislation, codes, and rules for the production of bakery products*; and Unit 29078, *Make basic bread products in a commercial baking environment under supervision*, are recommended entry into this unit standard.
- Legislations 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; 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/>.
- Range
Competence is to be demonstrated on three occasions of preparing, mixing, shaping, and frying deep-fried bakery products.
Products may include but are not limited to – doughnuts, berliners, turnovers.
Ingredients may include but are not limited to – flour, water, salt, yeast, eggs, fats, sugar, emulsifiers, enzymes, improvers, dough conditioners, fruit, nuts, spices, premixes, concentrates, jams, chocolate hail, coconut, cream.
Equipment may include but is not limited to – mixers, deep fat fryer, balance or digital scales, containers, thermometer, whisk, knives, measuring jugs, cutters, rolling pins, rounder or divider, sieves, pallete knife, water bath, wire racks, depositors, piping bags.

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.

5 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 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 and weigh and/or measure ingredients for deep-fried bakery products.

Performance criteria

- 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 fruit, sieving dry ingredients.

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 doughs for deep-fried bakery products.

Performance criteria

3.1 Mixing equipment is selected to suit dough 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 are mixed to required 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 Mixed dough conforms to recipe specifications.

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

3.6 The mixing equipment is operated in accordance with workplace procedures.

3.7 Mixing equipment is cleaned and available in location for next user in accordance with workplace procedures.

Outcome 4

Shape doughs for deep-fried bakery products.

Performance criteria

4.1 Shaping equipment is selected to suit product type in accordance with workplace procedures.

Range may include but is not limited to – hand, moulder.

4.2 Shaping equipment is clean and operational in accordance with workplace procedures.

- 4.3 Dough is shaped and sized in accordance with product specifications.
- Range may include but is not limited to – rounds, rings, fingers, twists, turnovers.
- 4.4 Shaped dough pieces conform to product specifications.
- Range may include but is not limited to – size, shape, uniformity.
- 4.5 Turnovers to be filled prior to frying are filled with fruit in accordance with recipe and product specifications.
- Range type of fruit, amount, application.
- 4.6 Filled turnovers conform to product specifications.
- Range may include but is not limited to – sealing, size, shape, filling, uniformity, neatness.

Outcome 5

Deep fry bakery products.

Performance criteria

- 5.1 Deep fryer is clean, free from contamination, and operational in accordance with workplace procedures.
- 5.2 Oil used for frying meets recipe and product specifications.
- Range type, cleanliness, colour, odour.
- 5.3 Oil is heated to the temperature specified in the recipe.
- 5.4 Shaped dough pieces are deep-fried in accordance with recipe specifications.
- 5.5 Fried products conform to product specifications.
- Range evenness of frying, degree of frying.
- 5.6 Operation of deep frier is in accordance with workplace procedures.

Outcome 6

Select finishing equipment and finish deep-fried bakery products.

Performance criteria

- 6.1 Finishing equipment is selected to suit product and scheduled production in accordance with workplace procedures.

6.2 Finishing equipment is clean and operational in accordance with workplace procedures.

6.3 Products are finished in accordance with recipe specifications.

Range may include but is not limited to – filled, sugar dusted, sugar rolled, iced, dredged, glazed.

6.4 Finished products conform to product specifications.

Range may include but is not limited to – size, shape, sealing, colour, finishings, texture, eating quality, neatness, uniformity, cleanliness.

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

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 2020
Review	3	17 March 2016	31 December 2027
Revision	4	13 December 2018	31 December 2027
Review	5	26 June 2025	31 December 2027

Consent and Moderation Requirements (CMR) reference

0013

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