

Title	Prepare, mix, deposit, and bake choux paste products		
Level	3	Credits	4

Purpose	People credited with this unit standard are able to: use safe working practices; prepare and weigh and/or measure choux paste ingredients; mix and bake choux paste; pipe choux paste; bake choux paste products; and finish choux paste products.
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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;
 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 Range**
 Competence is to be demonstrated on three occasions of preparing, mixing, depositing, and baking choux paste products.
 Products may include but are not limited to – small or large, sweet or savoury choux paste products.
- 3 Definitions**
PPE refers to personal protective equipment such as protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; and safety devices.
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.

4 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.

Ingredients may include but are not limited to – flour, fats, eggs, water.

Equipment may include but is not limited to – mixers, piping bags, ovens, water baths, palette knife.

5 Recommended skills and knowledge

Unit 29069, *Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial baking environment*; Unit 29070, *Demonstrate knowledge of legislation, codes, and rules for the production of bakery products*; and Unit 29080, *Make basic cake products in a commercial baking environment under supervision*; or demonstrate equivalent knowledge and skills.

Outcomes and performance criteria**Outcome 1**

Use safe working practices.

Performance criteria

1.1 PPE is used.

1.2 Work environment is kept clean and free from hazards.

Range hazards to – personnel, product, plant.

1.3 Documentation is referred to and/or completed.

Outcome 2

Prepare and weigh and/or measure choux paste ingredients.

Performance criteria

2.1 Ingredients are checked for shelf life and signs of contamination.

2.2 Ingredients are prepared in accordance with recipe specifications.

Range may include but is not limited to – at correct temperature, sieved.

2.3 Ingredients are accurately weighed and/or measured in accordance with recipe specifications.

Outcome 3

Mix and bake choux paste.

Performance criteria

- 3.1 Mixing equipment is selected to suit choux paste and scheduled production.
- 3.2 Selected mixing equipment is checked for cleanliness, and confirmed to be free from contamination, and operational.
- 3.3 First ingredients are mixed and baked in accordance with recipe specifications.

Range may include but are not limited to – fats, moisture or liquid content, flour, temperature, time, consistency of paste.
- 3.4 Addition of further ingredients is carried out at sequence and pace in accordance with recipe specifications.
- 3.5 Mixed paste is checked that it meets product specifications.
- 3.6 Mixing equipment is cleaned and stored ready to use for next operation.

Outcome 4

Pipe choux paste.

Performance criteria

- 4.1 Choux paste is piped to required shape and size in accordance with product specifications.

Outcome 5

Bake choux paste products.

Performance criteria

- 5.1 Oven controls are operated according to recipe specifications.

Range may include but is not limited to – temperature top and bottom, damper controls, time.
- 5.2 Products are baked in accordance with recipe specifications and production schedule.
- 5.3 Baked products are checked that they meet product specifications.

Range may include but is not limited to – crust colour, uniformity of baking, degree of baking, size, shape, volume, hollow middle.

Outcome 6

Finish choux paste products.

Performance criteria

- 6.1 Finishing equipment is selected to suit product and scheduled production.
- 6.2 Fillings are selected and deposited in accordance with product specifications.
- Range type of filling, amount, application, temperature.
- 6.3 Icings and/or glazes are selected and applied in accordance with product specifications.
- Range type of icing and/or glaze, amount, application, temperature.
- 6.4 Finished products are checked that they meet product specifications.
- Range uniformity, appearance, size, shape, fillings, toppings, flavour, mouthfeel.
- 6.5 Choux pastries are stored in accordance with food safety requirements.
- Range may include but is not limited to – temperature, time.

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.