

Title	Prepare, mix, deposit, and bake choux paste 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 choux paste ingredients; mix and cook choux paste; pipe choux paste; bake choux paste products; and finish choux paste products.</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 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>; 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

- 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/>.
- 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.

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

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

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.

3 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.
- 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.

Evidence requirements

- 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 cook choux paste.

Evidence requirements

- 3.1 Mixing equipment is selected to suit choux paste and scheduled production.
- 3.2 Mixing equipment is clean, free from contamination, and operational.
- 3.3 First ingredients are mixed and cooked 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 Paste is removed from heat and cooled to below cooking temperature of the eggs.
- 3.5 Eggs are added and paste is mixed to to consistency and texture required by the recipe.
- 3.6 Sequence and pace of ingredient addition is in accordance with recipe specifications.
- 3.7 Mixed paste conforms to recipe and product specifications, and is of required consistency.
- 3.8 The mixing and cooking equipment is operated.
- 3.9 Equipment is cleaned and available in location for next user.

Outcome 4

Pipe choux paste.

Evidence requirements

- 4.1 Piping equipment selected is clean, free from contamination, and operational.
- 4.2 Piping bag is neatly filled with choux paste, and required type and diameter of nozzle attached.
- 4.3 Choux paste is piped to required shape and size in accordance with product specifications.

Outcome 5

Bake choux paste products.

Evidence requirements

- 5.1 Oven is clean, free from contamination, and available for baking.
- 5.2 Oven is operational and set according to recipe specifications.

Range may include but is not limited to – temperature top and bottom, damper controls, time.

5.3 Products are baked in accordance with recipe specifications and production schedule.

5.4 Baked products conform to product specifications.

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

5.5 The oven is operated in accordance with organisational procedures.

Outcome 6

Finish choux paste products.

Evidence requirements

6.1 Finishing equipment is selected to suit product and scheduled production is selected.

6.2 Finishing equipment is clean and operational.

6.3 Fillings, icings, and/or glazes are selected to suit end product and prepared.

Range may include but is not limited to – icings, glazes, savoury fillings, sweet fillings.

6.4 Fillings are deposited in accordance with product specifications.

Range amount, application, temperature.

6.5 Icings and glazes are applied in accordance with product specifications.

Range amount, application, temperature.

6.6 Finished products conform to product specifications.

Range may include but is not limited to – size, shape, fillings, icings, glazes, uniformity, neatness, flavour, mouthfeel.

6.7 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 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.