

<b>Title</b>	<b>Assess and analyse the quality of cake and biscuit products</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>9</b>

<b>Purpose</b>	People credited with this unit standard are able to: interpret quality specifications for cake and biscuit products, assess the external quality of cake and biscuit products, assess the internal and eating qualities of cake and biscuit products, and complete an overall assessment of cake and biscuit quality and action corrective measures.
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<b>Classification</b>	Food and Related Products Processing > Baking - Cake and Biscuit
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<b>Available grade</b>	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

*Commercial baking environment* means a craft, plant, or in-store/franchise bakery.

*Degree of baking* refers to correctness of baked product against specifications provided.

*Quality specification* is a detailed description that defines the required characteristics of a baked product and may be communicated in writing, verbally, or by using photographs.

*Resilience* refers to pressing cake for its ability to bounce/spring back.

*Workplace procedures* refer to policies and 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

This unit standard must be assessed against in a commercial baking environment or in a simulated environment that demands performance equal to that required in a commercial baking environment.

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.

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## Outcomes and performance criteria

### Outcome 1

Interpret quality specifications for cake and biscuit products.

#### Performance criteria

1.1 Quality specifications are interpreted and product characteristics identified and described in relation to the specification.

Range characteristics may include but are not limited to – volume, shape, size, crust colour, appearance, degree of baking.

### Outcome 2

Assess the external quality of cake and biscuit products.

Range two decorated cakes, two undecorated cakes, two biscuit products.

#### Performance criteria

2.1 External characteristics of undecorated cake and biscuit products are assessed against quality specifications.

Range may include but is not limited to – volume, shape, size, colour, appearance, resilience test, degree of baking.

2.2 Finished cake and biscuit products are assessed against quality specifications.

2.3 Variations from specifications are identified.

### Outcome 3

Assess the internal and eating qualities of cake and biscuit products.

Range four cake products, two biscuit products.

**Performance criteria**

3.1 Internal characteristics are assessed against quality specifications.

Range may include but is not limited to – crumb, colour, texture, air cell structure, density, moisture.

3.2 Eating characteristics of cake and biscuit products are assessed against quality specifications.

Range aroma, taste, mouth feel, overall eating quality.

3.3 Variations from specifications are identified and described.

**Outcome 4**

Complete an overall assessment of cake and biscuit quality and action corrective measures.

**Performance criteria**

4.1 Overall cake and biscuit quality is determined from assessment results.

4.2 The reasons for variations from quality specifications are determined from analysis of assessment results.

Range may include but is not limited to – ingredient quality, recipe balance, processing methods.

4.3 Corrective measures to rectify quality variations are actioned.

<b>Planned review date</b>	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	19 May 2006	31 December 2020
Review	3	17 March 2016	31 December 2027
Revision	4	13 December 2018	N/A
Review	5	26 June 2025	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.