

Title	Assess and analyse the quality of cake and biscuit products		
Level	4	Credits	8

Purpose	<p>This unit standard is for people working or intending to work as a baking tradesperson in a commercial bakery.</p> <p>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 outline corrective measures.</p>
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Classification	Food and Related Products Processing > Baking - Cake and Biscuit
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Available grade	Achieved
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Guidance Information

- 1 Legislation 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 www.foodstandards.govt.nz/.
- 2 Definitions
Commercial bakery means a craft, plant, or in-store/franchise bakery.
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.
Quality specification is a detailed description that defines the required characteristics of a cake or biscuit product and may be communicated in writing, verbally or by using photographs.
- 3 Assessment information
This unit standard must be assessed against in a commercial bakery or in a simulated environment that demands performance equal to that required in a commercial bakery.
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

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.

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 volume, shape, size, colour, appearance.

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 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.

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 not limited to – ingredient quality, recipe balance, processing methods.

4.3 Corrective measures to rectify quality variations are actioned in accordance with workplace procedures.

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	19 May 2006	31 December 2020
Review	3	17 March 2016	N/A
Revision	4	13 December 2018	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 Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.