

Title	Assess and analyse the quality of bread and bread 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 bread products, assess the quality of bread products, and identify variations in bread quality against specifications and action corrective measures.</p>
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Classification	Food and Related Products Processing > Baking - Bread
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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 2015; 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/>.
- 2 Range
Nine bread product samples; three bread products from each of – white, wholemeal/grain, sweet and/or fruit bread.
- 3 Definitions
Commercial bakery means a craft, plant, or in-store/franchise bakery.
Quality specification is a detailed description that defines the required characteristics of a bread product and may be communicated in writing, verbally or by using photographs.
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

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.

Outcomes and performance criteria

Outcome 1

Interpret quality specifications for bread products.

Performance criteria

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

Outcome 2

Assess the quality of bread products.

Performance criteria

- 2.1 External characteristics are assessed against quality specifications.

Range volume, weight, shape, crust, corners.

- 2.2 Internal characteristics are assessed against quality specifications.

Range texture, crumb colour, crumb strength, air cell structure, density.

- 2.3 Eating characteristics of samples are assessed against quality specifications.

Range aroma, taste, mouth feel.

Outcome 3

Identify variations in bread quality against specifications and action corrective measures.

Performance criteria

- 3.1 Variations from specifications are identified and described in accordance with workplace and industry standards for the product type.

- 3.2 The reasons for quality variations are determined from analysis of assessment results.

Range may include but are not limited to – ingredient quality, recipe balance, processing and/or baking methods.

- 3.3 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.