

<b>Title</b>	<b>Assess and analyse the quality of pastry products</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	<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 pastry products, assess the external and internal quality of pastry products, and complete an overall assessment of pastry product quality and outline corrective measures.</p>
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<b>Classification</b>	Food and Related Products Processing > Baking - Pastry
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<b>Available grade</b>	Achieved
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### Explanatory notes

#### 1 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/>.

#### 2 Range

Six pastry products from a minimum of three of the following pastry types – puff, sweet, short, yeast raised.

#### 3 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 pastry product and may be communicated in writing, verbally, or by using photographs.

#### 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 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 evidence requirements

### Outcome 1

Interpret quality specifications for pastry products.

#### Evidence requirements

- 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 pastry products.

#### Evidence requirements

- 2.1 External characteristics of pastry products are assessed against quality specifications.

Range characteristics include but are not limited to – height, amount of lift, evenness of lift, evenness of baking, shape, colour; surface appearance, splitting, containment of fillings; icings, glazes.

- 2.3 Variations from specifications are identified and described.

### Outcome 3

Assess the internal quality of pastry products.

#### Evidence requirements

- 3.1 Internal characteristics are assessed against quality specifications.

Range may include but is not limited to – formation of layers, density of layering, crust thickness, shortness.

- 3.2 Fillings of selected pastries are assessed against quality specifications.  
Range may include but is not limited to – consistency, colour, flavour.
- 3.3 Eating characteristics of pastry products are assessed against quality specifications.  
Range aroma, mouth feel, degree of flakiness, flavour.
- 3.4 Variations from specifications are identified and described.

#### Outcome 4

Complete an overall assessment of pastry quality and action corrective measures.

#### Evidence requirements

- 4.1 Overall pastry 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.

<b>Planned review date</b>	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 2018
Review	3	17 March 2016	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>.

#### 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.

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**Comments on this unit standard**

Please contact Competenz at [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.