

Title	Make speciality bread products in a commercial baking environment		
Level	4	Credits	13

Purpose	People credited with this unit standard are able to: prepare to make speciality bread products, make specialty bread dough, carry out final prove, bake specialty bread products, and complete the baking process.
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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**
 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 Range**
 One batch of any six of may include but is not limited to – Italian based bread (for example, Ciabatta); poached or steamed bread (for example, bagels or steam buns); butter enriched bread (for example, brioche); sour dough bread (for example, pain au levian); flat bread (for example, naan, pita); pretzel – traditional or bun; traditional fruit enriched bread (for example, panettone, stolen); German or Swiss rye bread (for example, pumpernickel); traditional Māori bread; French bread (for example, baguette).
- 3 Definitions**
Batch refers to six individual items.
Commercial baking environment means a craft, plant, or in-store/franchise bakery.
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.

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 craft bakery to workplace quality standards and production requirements, 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

Prepare to make speciality bread products.

Performance criteria

- 1.1 Work area is prepared and checked, and meets safety and hygiene standards.
- 1.2 Recipe is interpreted and determined as suitable for the product to be baked.
- 1.3 Adjustments are made to meet variations in product requirements.
 - Range adjustments to – ingredients, quantities, baking process; variations may include but are not limited to – size, taste, appearance, texture.
- 1.4 Ingredients are selected and prepared in accordance with the recipe.
 - Range may include but is not limited to – checked for quality, weighed, sifted, conditioned.
- 1.5 Substandard ingredients are identified and corrective actions are taken.
 - Range corrective actions may include – rework, rectify, process, recycle, isolate, discard.

1.6 Equipment for the task is selected and prepared for bread.

Range preparation includes – checked for condition and cleanliness, set up for operation.

Outcome 2

Make speciality bread dough.

Performance criteria

2.1 Ingredients are mixed in accordance with the recipe.

2.2 Dough is developed and assessed in accordance with the recipe.

Range may include but is not limited to – mixing, temperature, time.

2.3 Dough is processed in accordance with the recipe.

Outcome 3

Carry out final prove.

Performance criteria

3.1 Prover time, temperature and humidity are set in accordance with the recipe.

3.2 Proving is monitored and assessed.

3.3 Products are prepared for oven in accordance with the recipe.

Outcome 4

Bake speciality bread products.

Performance criteria

4.1 Oven is prepared in accordance with the recipe.

Range may include but is not limited to – temperature set, time set, steam.

4.2 Products are loaded into oven.

4.3 Baking process is monitored.

4.4 Baked products are checked for compliance with quality specifications.

Range size, shape, appearance, degree of baking.

4.5 Non-conforming products are identified and corrective actions are taken.

Outcome 5

Complete the baking process.

Performance criteria

- 5.1 Speciality bread products are finished in accordance with the recipe.
- Range may include but is not limited to – de-panned, cooled, glazed, iced, sliced.
- 5.2 Finished products are presented for sale.
- Range may include but is not limited to – packed, labelled, displayed.
- 5.3 Equipment is shut down, cleaned, and stored.
- 5.4 The baking process is reviewed and changes that could improve the process are identified and communicated.
- Range: improvement may include but is not limited to – reducing waste of ingredients, saving time or effort, improving product quality, improving safety, reducing risk, more effective use of resources.
- 5.5 Work area is cleaned, tidied, and made ready for next operation.
- 5.6 Waste is disposed of.

Planned review date	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	20 April 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

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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.