

Title	Make speciality bread products in a commercial bakery		
Level	4	Credits	12

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; prepare to make speciality bread products, make specialty bread dough, carry out final prove, bake specialty bread products, and complete the baking process.</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; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at www.foodstandards.govt.nz/.
- 2 Range**
 One batch of any six of – 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, stollen); German or Swiss rye bread (for example, pumpnickel); traditional Māori bread; French bread (for example, baguette).
 Corrective actions may include – rework, rectify, process, recycle, isolate, discard.
- 3 Definitions**
Batch refers to six individual items.
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 baked 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 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.

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 in accordance with the recipe.

Range mixing, temperature, time.

2.3 Dough is processed in accordance with the recipe.

Range may include but is not limited to – sized, rounded, shaped, moulded, tinned, trayed, protected from skinning, rested, intermediate proof carried out.

Outcome 3

Carry out final prove.

Performance criteria

3.1 Prover time and temperature is set in accordance with the recipe.

3.2 Proving is monitored.

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 temperature set, time set.

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, cut.

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 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	20 April 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.