

<b>Title</b>	<b>Develop and trial new bakery products</b>		
<b>Level</b>	<b>5</b>	<b>Credits</b>	<b>16</b>

<b>Purpose</b>	<p>This unit standard is for people working as a specialist baker in a commercial bakery.</p> <p>People credited with this unit standard are able to: assess the need for a new bakery product; develop a new bakery product; and schedule the production of new product.</p>
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<b>Classification</b>	Food and Related Products Processing > Baking
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<b>Available grade</b>	Achieved
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## Guidance Information

### 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; the 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 Definition

*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.

### 3 Assessment information

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 performance criteria

### Outcome 1

Assess the opportunity for a new bakery product.

**Performance criteria**

- 1.1 New product opportunities are identified from a range of sources and assessed against the availability of development funds.

Range sources may include but are not limited to – employees and employers; brainstorming; literature searches – cookbooks, patents, journals; database searches; conferences and exhibitions; competitors – collapse of a competitor, withdrawal of certain products from the market by a competitor; market research.

- 1.2 The requirements for the production and distribution of the identified new product are established and assessed against existing processes.

**Outcome 2**

Develop a new bakery product.

**Performance criteria**

- 2.1 A new product is selected and a development proposal is documented in support of the selected product.

Range proposal includes but is not limited to – description of the product, fit with bakery goals and objectives, estimated development costs, forecast of market share, distribution, estimated profit margins, likely competitors, production requirements including staff skill levels, ingredients, machinery and equipment, compliance with enactments and codes.

- 2.2 Initial product specifications are determined and documented.

Range specifications include but are not limited to – ingredients, size, shape, uniformity, weight, appearance, flavour, texture, storage ability, shelf-life.

- 2.3 A trial batch of new product is produced.

- 2.4 The trial batch of new product is analysed and specifications are reviewed and amended as required.

- 2.5 Quality of the new product is assessed and evaluated against the product specifications.

- 2.6 Sensory evaluation tests are conducted using consumer panels or trained panellists.

- 2.7 Sensory evaluation results are analysed and modifications to product are made.

2.8 The new product details are finalised and documented.

Range details include but are not limited to – production specifications, quality specifications, recipe, management endorsement, patent requirements.

### Outcome 3

Schedule the production of new product.

### Performance criteria

3.1 Existing production schedules are modified to incorporate the new product.

3.2 Production schedules are evaluated and modified to meet the overall plant productivity and efficiency requirements.

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**This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.**

### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	10 February 1999	31 December 2018
Review	2	19 May 2006	31 December 2018
Review	3	17 March 2016	31 December 2027
Review	4	26 June 2025	31 December 2027

### Consent and Moderation Requirements (CMR) reference

0013

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.