

<b>Title</b>	<b>Prepare, mould, and finish moulded confectionery 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 in a bakery.</p> <p>People credited with this unit standard are able to: use safe working practices; prepare and weigh confectionery ingredients; make confectionery compounds; mould confectionery compounds; and finish moulded confectionery products.</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, 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

Competence is to be demonstrated on preparing, moulding, and finishing three different types of moulded confectionery products.

Products may include but are not limited to – marzipan, modelled icing, chocolate, modelling chocolate, rolled fondant, royal icing.

Ingredients may include but are not limited to – sugar, water, glucose, cream of tartar, gum paste, icing sugar, cocoa butter, colourings, marzipan, chocolate, gelatine, gums, hard fats, ground almonds.

Equipment may include but is not limited to – double boiler, water bath, thermometer, air brush, piping bag, dipping forks, spatula, palette knife, chocolate kettle, enrobers, chocolate sprayer, moulds, paddles, bowls, jugs.

### 3 Definitions

*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.

*PPE* refers to personal protective equipment such as protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; and safety devices.

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## Outcomes and performance criteria

### Outcome 1

Use safe working practices.

#### Performance criteria

- 1.1 PPE is used in accordance with workplace procedures.
- 1.2 Work environment is kept clean and free from hazards in accordance with workplace procedures.  
  
Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with workplace procedures.

### Outcome 2

Prepare and weigh confectionery ingredients.

#### Performance criteria

- 2.1 Ingredients are checked for shelf-life and signs of contamination in accordance with workplace procedures.
- 2.2 Ingredients are conditioned in accordance with recipe specifications and workplace procedures.  
  
Range specifications may include but are not limited to – temperature, grated, ground, sieved, hydrated, coloured, tempered.
- 2.3 Ingredients are accurately weighed in accordance with recipe specifications.
- 2.4 Where required by workplace procedures, ingredients are stored under refrigeration for later use.

### Outcome 3

Make confectionery compounds.

#### Performance criteria

- 3.1 Equipment is selected to suit the confectionery compound and scheduled production in accordance with workplace procedures.

- 3.2 Equipment is clean, free from contamination and operational in accordance with workplace procedures.
- 3.3 Ingredients are available in the correct condition and in sufficient quantity for production requirements in accordance with workplace procedures.
- 3.4 Equipment is operated in accordance with workplace procedures.
- 3.5 Confectionery compounds are made in accordance with recipe specifications.
- Range specifications may include but are not limited to – sequence and pace of ingredient addition, agitation or beating, temperature, degree of saturation, degree of re-crystallization.
- 3.6 Confectionery compounds conform to product specifications.
- Range specifications may include but are not limited to – texture, clarity, flavour, consistency, malleability, colour.
- 3.7 Equipment is cleaned in accordance with workplace procedures and available in location for next user.
- 3.8 Variations in equipment and confectionery compounds are identified, and rectified and/or reported in accordance with workplace procedures.

#### **Outcome 4**

Mould confectionery compounds.

#### **Performance criteria**

- 4.1 Equipment is selected in accordance with the confectionery compound, moulding method, and scheduled production.
- Range moulding method may include but is not limited to – piped, rolled, free-hand, poured.
- 4.2 Equipment is clean, free from contamination, and operational in accordance with workplace procedures.
- 4.3 Confectionery compounds are available in the correct condition and in sufficient quantity for production requirements in accordance with workplace procedures.
- 4.4 Equipment is operated in accordance with workplace procedures.
- 4.5 Confectionery compounds are moulded in accordance with product specifications and workplace procedures.
- Range specifications may include but are not limited to – shape, size, uniformity, degree of hardness, cleanliness.

- 4.6 Equipment is cleaned in accordance with workplace procedures and available in location for next user.
- 4.7 Variations in equipment and moulded confectionery compounds are identified, and rectified and/or reported in accordance with workplace procedures.

## Outcome 5

Finish moulded confectionery products.

### Performance criteria

- 5.1 Equipment is selected in accordance with the moulded confectionery compound and scheduled production.
- 5.2 Equipment is clean, free from contamination and operational in accordance with workplace procedures.
- 5.3 Finishings are selected in accordance with the moulded confectionery product.
- Range finishings may include but are not limited to – colourings, nuts, fruits, jams, jellies, dusting sugar, chocolate, royal icing, fondant.
- 5.4 Equipment is operated in accordance with workplace procedures.
- 5.5 Moulded confectionery compounds are finished in accordance with confectionery product specifications and workplace procedures.
- Range specifications may include but are not limited to – amount, sequence, shape, size, neatness, cleanliness.
- 5.6 Equipment is cleaned in accordance with workplace procedures and available in location for next user.
- 5.7 Variations in equipment and finished moulded confectionery products are identified, and rectified and/or reported in accordance with workplace procedures.

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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

<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>.

This unit standard is expiring