

Title	Demonstrate knowledge of basic baking ingredients in the baking industry		
Level	1	Credits	2

Purpose	<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 demonstrate knowledge of basic baking ingredients in the baking industry.</p>
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Classification	Food and Related Products Processing > Baking
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Available grade	Achieved
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Explanatory notes

- 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; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; and the Australia New Zealand Food Standards Code available at <http://www.foodstandards.govt.nz>.
- Definitions
Bakery means a craft, in-store, or production plant baking facility.
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.
- Assessment information
 Evidence generated during assessment against this standard must meet applicable workplace procedures and 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 evidence requirements

Outcome 1

Demonstrate knowledge of basic baking ingredients in the baking industry.

Evidence requirements

- 1.1 The main ingredients in bread are identified and explained in terms of their effect on baking processes.
- Range flours, yeasts, water, salt.
- 1.2 The main ingredients in biscuit and cake are identified and explained in terms of their effect on baking processes.
- Range flour, sugar, eggs, fats, baking powder, salt.
- 1.3 The main ingredients in puff pastry are identified and explained in terms of their effect on baking processes.
- Range flour, water, fats, salt.
- 1.4 The ingredients in sweet pastry are identified and explained in terms of their effect on baking processes.
- Range fat, sugar, flour, egg and/or water, salt.

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 October 2006	31 December 2018
Revision	2	24 August 2007	31 December 2018
Review	3	17 March 2016	N/A

Consent and Moderation Requirements (CMR) reference	0111
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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.

Comments on this unit standard

Please contact the SSB ssb@email.address if you wish to suggest changes to the content of this unit standard.