

Title	Prepare and bake biscuits in the baking industry		
Level	1	Credits	3

Purpose	People credited with this unit standard are able to: prepare, mix, and shape biscuit dough, and bake biscuits in the baking industry.
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Classification	Food and Related Products Processing > Baking - Cake and Biscuit
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Available grade	Achieved
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Guidance Information

- 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.
- Definitions**
Cut refers to biscuits shaped with a knife or cutters/wire cutters, such as gingerbread, shortbread, and Belgium (Belgian) biscuits.
Degree of baking refers to correctness of baked product against specifications provided.
Hand shaped or moulded refers to the simple manual shaping of biscuits such as Anzac, Afghan, and chocolate chip.
Workplace procedures refer to policies and 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.

Outcomes and performance criteria

Outcome 1

Prepare, mix, and shape biscuit dough.

Range hand-shaped or moulded, cut.

Performance criteria

- 1.1 Work areas and equipment are prepared for use.
- 1.2 Biscuit dough ingredients are prepared and weighed in accordance with recipe requirements.
- 1.3 Biscuit dough ingredients are mixed to consistency in accordance with recipe requirements.
- 1.4 Biscuit dough is shaped in accordance with recipe requirements.

Outcome 2

Bake biscuits.

Performance criteria

- 2.1 Biscuits are baked to meet quality and recipe requirements in accordance with recipe specifications.

Range quality requirements – appearance, taste, degree of baking, size, weight, shape.
- 2.2 Biscuit is finished in accordance with recipe requirements.

Range may include but is not limited to – filling, topping, icing.

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 October 2006	31 December 2018
Review	2	17 March 2016	N/A
Review	3	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.