

<b>Title</b>	<b>Prepare and bake basic breads in the baking industry</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>4</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 prepare, mix, and shape bread dough, and bake breads in the baking industry.</p>
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<b>Classification</b>	Food and Related Products Processing > Baking - Bread
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<b>Available grade</b>	Achieved
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### Explanatory notes

- 1 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>.
- 2 Range  
Two dough types.  
Dough types may include but are not limited to – pizza, calzone, white, brown, and sweet dough.
- 3 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.

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### Outcomes and evidence requirements

#### Outcome 1

Prepare, mix, and shape bread dough.

#### Evidence requirements

- 1.1 Work areas and equipment are prepared for use in accordance with workplace procedures.
- 1.2 Bread dough ingredients are prepared and weighed in accordance with recipe specifications and workplace procedures.
- 1.3 Bread dough ingredients are mixed in accordance with recipe requirements.  
Range temperature consistency, dough development.
- 1.5 Bread dough is manually moulded in accordance with recipe specifications.  
Range size, weight, shape.
- 1.6 Bread dough is proved in accordance with recipe specifications.  
Range volume or size.

## Outcome 2

Bake breads.

### Evidence requirements

- 2.1 Breads are baked to meet the recipe requirements.  
Range requirements include – appearance, taste, degree of baking, size, colour, shape.
- 2.2 Breads are finished in accordance with recipe requirements.  
Range may include but is not limited to – filling, topping, icing, glazing.

<b>Planned review date</b>	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
Review	2	17 March 2016	N/A

<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>.

### 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.

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### **Comments on this unit standard**

Please contact Competenz at [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.