

Title	Demonstrate knowledge of baking equipment and utilities used in a commercial baking environment		
Level	3	Credits	6

Purpose	People credited with this unit standard are able to demonstrate knowledge of commercial baking equipment, common commercial baking utensils, and utilities used in a commercial bakery.
----------------	---

Classification	Food and Related Products Processing > Baking
-----------------------	---

Available grade	Achieved
------------------------	----------

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**
Commercial baking environment means a craft, plant, or in-store/franchise bakery.
LPG refers to liquefied petroleum gas.
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**
 Descriptions given to meet the evidence requirements must be consistent with industry best practice and manufacturer's specifications for operation. They must refer to any relevant operational manuals and workplace procedures governing operation of commercial bakery equipment.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of commercial baking equipment.

Performance criteria

- 1.1 Types of commercial bakery ovens are identified and described in terms of their purpose and operating characteristics.
- Range may include but is not limited to – convection, microwave, deck, rotary, rack, tunnel; evidence of three ovens is required.
- 1.2 Types of commercial bakery mixers are identified and described in terms of their purpose and operating characteristics.
- Range may include but is not limited to – planetary, spiral, z-arm, horizontal, mechanical dough development (MDD); evidence of three mixers is required.
- 1.3 Bread production equipment is identified and described in terms of its purpose and operating characteristics.
- Range may include but is not limited to – rounders, dividers, moulders, provers, retarders, slicers; evidence of four items is required.
- 1.4 Cake and/or biscuit depositors are identified and described in terms of their purpose and operating characteristics.
- 1.5 Types of pastry production equipment are identified and described in terms of their purpose and operating characteristics.
- Range pastry break, automated pastry sheeter, fat extruder.

Outcome 2

Demonstrate knowledge of common commercial baking utensils.

- Range may include but is not limited to – chopping boards, pots and pans, bowls, moulds, whisks, sieves, graters, peelers, zesters, corers, knives, pastry cutters, pastry wheels, pastry dividers, pastry brushes, scrapers, thermometers, dockers, scales, trays, baking tins, rolling pins, microplane, pallet knife; evidence of fifteen utensils is required.

Performance criteria

- 2.1 Common baking utensils used in the baking industry are identified.

- 2.2 Common baking utensils are described in terms of their purpose and use in baking processes.

Outcome 3

Demonstrate knowledge of utilities used in a commercial bakery.

Performance criteria

- 3.1 Electrical safety devices are described terms of their purpose, use, and procedures for resetting.
- Range circuit breakers, residual current devices, fuses, emergency stops.
- 3.2 Gas types are described in terms of their identification, properties, and use in a commercial bakery.
- Range gas types – natural, LPG (propane).
- 3.3 Gas control devices are identified and outlined in terms of their purpose and operation.
- Range thermostat, regulator, isolating valve.
- 3.4 Water supply and drainage systems are outlined in terms of their function and maintenance.
- Range includes but is not limited to – grease traps, filters, clearing obstructions, descaling, protection against freezing.

Replacement information	This unit standard replaced unit standard 23077 and unit standard 23078.
--------------------------------	--

Planned review date	31 December 2030
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	17 March 2016	N/A
Review	2	26 June 2025	N/A

Consent and Moderation Requirements (CMR) reference	0013
--	------

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.