

<b>Title</b>	<b>Demonstrate knowledge of baking equipment and utilities used in a commercial bakery</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	<p>This unit standard is for people working or intending to work in the baking industry.</p> <p>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.</p>
----------------	--

<b>Classification</b>	Food and Related Products Processing > Baking
-----------------------	---

<b>Available grade</b>	Achieved
------------------------	----------

---

### Explanatory notes

#### 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; Health and Safety at Work Act 2015; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; and the Australia New Zealand Food Standards Code, available at [www.foodstandards.govt.nz/](http://www.foodstandards.govt.nz/).

#### 2 Definitions

*Commercial bakery* 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.

#### 3 Assessment information

Descriptions given to meet the evidence requirements must be consistent with industry best practice and manufacturer's specifications for operation. They must make reference to any relevant operational manuals and workplace procedures governing operation of commercial bakery equipment.

---

## Outcomes and evidence requirements

### Outcome 1

Demonstrate knowledge of commercial baking equipment.

#### Evidence requirements

- 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.
- 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.
- 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.
- 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;  
evidence of ten.

#### Evidence requirements

- 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.

#### Evidence requirements

- 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.

<b>Replacement information</b>	This unit standard replaced unit standard 23077 and unit standard 23078.
--------------------------------	--

<b>Planned review date</b>	31 December 2021
----------------------------	------------------

#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	17 March 2016	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0013
--	------

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