

Title	Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial bakery		
Level	3	Credits	10

Purpose	<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: describe and comply with health and safety requirements in a commercial bakery; describe and comply with personal hygiene requirements in a commercial bakery; and describe and comply with food safety practices in a commercial bakery.</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

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, which will be replaced by the Health and Safety at Work Act 2015 when it becomes effective on 4 April 2016; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; and the Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.

2 Definitions

Commercial bakery means a craft, plant, or in-store/franchise bakery.

PPE refers to personal protective equipment such as protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; and safety devices.

HACCP refers to hazard analysis and critical control points.

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

This unit standard must be assessed against in a commercial bakery or in a simulated environment that demands performance equal to that required in a commercial bakery.

Evidence generated during assessment against this standard must meet applicable workplace procedures.

Outcomes and evidence requirements

Outcome 1

Describe and comply with health and safety requirements in a commercial bakery.

Evidence requirements

- 1.1 The Health and Safety in Employment Act is outlined in terms of employer's responsibilities and employee's rights and responsibilities.
- 1.2 Hazards in a commercial bakery are identified and reported in accordance with workplace procedures.
- Range hazards relating to – work areas, equipment, machinery, chemicals.
- 1.3 Policies and procedures to manage identified hazards in the candidate's workplace are described.
- Range hazards relating to – work areas, machinery, equipment, chemicals.
- 1.4 Procedures used to manage hazards in the candidate's workplace are complied with.
- 1.5 Emergency evacuation and response procedures for the candidate's workplace are described.
- 1.6 PPE required to be used by the candidate in their place of work are described and used.

Outcome 2

Describe and comply with personal hygiene requirements in a commercial bakery.

Evidence requirements

- 2.1 The reasons for maintaining personal hygiene in a commercial bakery are explained with reference to meeting food safety and legislative requirements.
- 2.2 Procedures and practices for maintaining personal hygiene within a commercial bakery are described.
- Range includes but is not limited to – body, hair, finger nails, nail polish, hands, jewellery, clothing, footwear.
- 2.3 Personal hygiene is maintained in accordance with workplace procedures.
- 2.4 The procedures for dealing with cuts, sores and illnesses are described in accordance with workplace procedures.

Outcome 3

Apply practices to prevent contamination within a commercial bakery.

Evidence requirements

- 3.1 Signs and symptoms of bacterial infection are described.
Range E Coli, Salmonella, Campylobacter, Listeria.
- 3.2 Potential sources of bacterial contamination in a commercial bakery are identified.
- 3.3 Workplace procedures to prevent contamination and cross contamination are demonstrated.

Outcome 4

Describe and apply HACCP and food safety procedures within a commercial bakery.

Evidence requirements

- 4.1 HACCP is described in terms of its application to a food safety programme within a commercial bakery.
- 4.2 The critical temperature limits are explained in relation to a commercial bakery environment.
- 4.3 Critical control points are observed and/or measured in accordance with workplace procedures.
- 4.4 Critical control point corrective actions are carried out in accordance with workplace procedures.

Replacement information	This unit standard and unit standard 29070 replaced unit standard 15135.
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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	17 March 2016	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>.

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 if you wish to suggest changes to the content of this unit standard.