

<b>Title</b>	<b>Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial baking environment</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>12</b>

<b>Purpose</b>	People credited with this unit standard are able to: describe and comply with health and safety, and personal hygiene requirements; apply practices to prevent contamination; and describe and apply HACCP and food safety procedures within a commercial baking environment.
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<b>Classification</b>	Food and Related Products Processing > Baking
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<b>Available grade</b>	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**  
*Commercial baking environment* means a craft, plant, or in-store/franchise bakery.  
*HACCP* refers to hazard analysis and critical control points.  
*PPE* refers to personal protective equipment such as protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; and safety devices.  
*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.

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## Outcomes and performance criteria

### Outcome 1

Describe and comply with health and safety requirements in a commercial baking environment.

#### Performance criteria

- 1.1 The Health and Safety at Work Act 2015 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.  
  
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 baking environment.

#### Performance criteria

- 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, fingernails, nail polish, hands, jewellery, clothing, footwear.

2.3 Personal hygiene is maintained.

2.4 The procedures for dealing with cuts, sores and illnesses are described.

### Outcome 3

Apply practices to prevent contamination within a commercial baking environment.

#### Performance criteria

3.1 Signs and symptoms of biological infection are described.

Range viral infection, endotoxin bacteria, E Coli, Salmonella, Campylobacter, Listeria, staphylococcus.

3.2 Potential sources of biological contamination in a commercial baking environment 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 baking environment.

#### Performance criteria

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 monitored.

4.4 Critical control point corrective actions are carried out.

#### Replacement information

This unit standard and unit standard 29070 replaced unit standard 15135.

<b>Planned review date</b>	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	17 March 2016	N/A
Review	2	26 June 2025	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>.

**Comments on this unit standard**

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.