

<b>Title</b>	<b>Demonstrate knowledge of legislation, codes, and rules for the production of bakery products</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>6</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 the Australia New Zealand Food Standards Code, and demonstrate knowledge of legislation and codes of practice controlling the production of bakery products.</p>
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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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### 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.

*Bakery products* refer to any product produced within a commercial bakery.

*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

Demonstrate knowledge of the Australia New Zealand Food Standards Code.

**Evidence requirements**

- 1.1 The purpose and scope of the Code is outlined in terms of the production of bakery products.
- 1.2 Terms used in the Code of relevance to the production of bakery products are identified and explained.
- 1.3 The requirements, purpose, and content of bakery product labelling are outlined in terms of the Code.
- Range claim, component, ingredients, nutrition information, prescribed name, supplier.
- 1.4 Permitted ingredients are described in terms of the Code.
- 1.5 Requirements for managing infected persons are described in terms of the Code.
- Range infected persons, persons in contact with infected persons.

**Outcome 2**

Demonstrate knowledge of legislation and codes of practice controlling the production of bakery products.

**Evidence requirements**

- 2.1 The role of Good Manufacturing Practice (GMP) is outlined in terms of its use and application in the baking industry.
- 2.2 The role of a food safety programme is outlined in terms of its use and application in the baking industry.
- 2.3 Legislation applicable to the baking industry is identified, and its scope and application outlined.
- 2.4 Workplace procedures related to legislation are identified and their application explained in terms of compliance.

<b>Replacement information</b>	This unit standard and unit standard 29069 replaced unit standard 15135.
<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
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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](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.