

Title	Describe baking processes and products		
Level	3	Credits	6

Purpose	People credited with this unit standard are able to describe products produced by the commercial baking industry and describe production processes used in the bakery industry.
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Classification	Food and Related Products Processing > Baking
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Available grade	Achieved
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Guidance Information

1 Definitions

Characteristics refer to appearance, texture, colour, and shape.

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.

2 Assessment information

Evidence generated during assessment against this standard must meet applicable workplace procedures and must be consistent with industry practice and the generally accepted body of knowledge relating to baking science and technology. Such knowledge is available in relevant training manuals and reference texts. No one textbook or other source of information is envisaged, as new approaches to commercial baking and baking products are published regularly.

Outcomes and performance criteria

Outcome 1

Describe products produced by the commercial baking industry.

Performance criteria

- 1.1 Bread types are identified by name and explained in terms of their unique characteristics.

Range white, wholemeal, grain.

- 1.2 Biscuit types are identified by name and explained in terms of their unique characteristics.

Range types of biscuits – sweet, savoury, filled, enrobed.

- 1.3 Cake types are identified by name and explained in terms of their unique characteristics.

Range types of cakes – fruit, sponge, single serve, loaves, pound.

- 1.4 Pastry and pastry products are identified by name and explained in terms of their unique characteristics.

Range types of pastry – sweet, savoury, choux, puff.

Outcome 2

Describe production processes used in the baking industry.

Performance criteria

- 2.1 Steps in common bread-making processes are explained in terms of their function, details, and effect on the final product. Consequences of steps not being carried out correctly are explained.

Range preparation, weighing, mixing, scaling/dividing, kneading/rounding, moulding, proving, baking, cooling, de-panning.

- 2.2 Steps in common cake-making processes are explained in terms of their function, details, and effect on the final product. Consequences of steps not being carried out correctly are explained.

Range preparation, weighing, mixing, scaling, depositing, baking, cooling, de-panning.

- 2.3 Steps in common biscuit-making processes are explained in terms of their function, details, and effect on the final product. Consequences of steps not being carried out correctly are explained.

Range preparation, weighing, mixing, scaling, depositing, shaping, baking, cooling, de-panning.

- 2.4 Steps in common pastry-making processes are explained in terms of their function, details, and effect on the final product. Consequences of steps not being carried out correctly are explained.

Range preparation, weighing, mixing, laminating.

Planned review date	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

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>.

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.