

<b>Title</b>	<b>Demonstrate knowledge of primary baking ingredients</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 describe the use, origin, formation, properties, chemical reactions, and interactions of primary baking ingredients.</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 Range  
Flour, salt, water, sugar, cereal ingredients, eggs, fats, yeast, milk.
- 2 Definition  
*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  
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.

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### Outcomes and evidence requirements

#### Outcome 1

Describe primary baking ingredient use.

#### Evidence requirements

- 1.1 Methods of measuring and using the primary ingredients for baking are described and examples of use given.

- 1.2 Storage requirements are described in terms of environment and shelf life.
- 1.3 Primary ingredient preparation requirements are described for typical use in baking.

## Outcome 2

Describe the origin, formation, properties, chemical reactions, and interactions of primary baking ingredients.

### Evidence requirements

- 2.1 The origin and manufacture of baking ingredients is described.
- 2.2 The function of primary baking ingredients in recipes is described in terms of when and why they are used.
- 2.3 Properties of ingredients are described in terms of common chemical reactions that occur during baking.

<b>Replacement information</b>	This unit standard replaced unit standard 15136.
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<b>Planned review date</b>	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

<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.

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**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.