

<b>Title</b>	<b>Measure and calculate for baking</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	<p>This unit standard is for people working in or intending to work in the baking industry.</p> <p>People credited with this unit standard are able to: convert Imperial and American measurements; weigh and measure ingredients; calculate recipe weights; complete financial transactions; and calculate recipe production costs for baking.</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 [www.foodstandards.govt.nz/](http://www.foodstandards.govt.nz/).

#### 2 Definitions

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

#### 3 Assessment information

This unit standard must be assessed 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 evidence requirements

### Outcome 1

Convert Imperial and American measurements for baking.

Range volume, weight, temperature.

### Evidence requirements

- 1.1 Imperial measurements are converted to their metric equivalent.
- 1.2 American measurements are converted to their metric equivalent.
- 1.3 Units of temperature are converted to meet job requirements.  
Range Celsius to Fahrenheit, Fahrenheit to Celsius.

### Outcome 2

Calculate recipe weights for baking.

### Evidence requirements

- 2.1 The reason for recipes to be presented in bakers percent are explained in terms of scalability and recipe balance.
- 2.2 Ingredient quantities are converted from baker's percent to weights.
- 2.3 Adjustments to recipe quantities are calculated to produce the required quantity of product.

### Outcome 3

Weigh ingredients for baking.

### Evidence requirements

- 3.1 Scales are selected and calibrated in accordance with organisational procedures.
- 3.2 Scales are tared in accordance with workplace procedures.
- 3.3 Ingredients are weighed in accordance with recipe and workplace procedures.

### Outcome 4

Measure ingredients for baking.

### Evidence requirements

- 4.1 Measuring equipment is selected in accordance with task requirements.

4.2 Ingredients are measured in accordance with recipe and workplace procedures.

### Outcome 5

Calculate a product selling price.

### Evidence requirements

5.1 Production costs are calculated from recipe and other known costs.

Range ingredients, labour, overheads.

5.2 Production costs are adjusted to match product quantity variations.

5.3 Profit margin and GST component are applied to determine selling price in accordance with workplace procedures.

<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.