

Title	Measure and calculate for baking		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to: convert Imperial and American measurements; weigh and measure ingredients; calculate recipe weights; and calculate a product selling price for baking.
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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 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.

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.

Outcomes and performance criteria

Outcome 1

Convert Imperial and American measurements for baking.

Range volume, weight, temperature.

Performance criteria

- 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.

Performance criteria

- 2.1 The reason for recipes to be presented in bakers percent is 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.

Performance criteria

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

Outcome 4

Measure ingredients for baking.

Performance criteria

- 4.1 Measuring equipment is selected in accordance with task requirements.
- 4.2 Ingredients are measured in accordance with recipe requirements.

Outcome 5

Calculate a product selling price.

Performance criteria

- 5.1 Production costs are calculated from recipe and other known costs.
- Range other known costs include – 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.

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.