

<b>Title</b>	<b>Produce and apply fillings, icings, toppings, and glazes to bakery products under supervision</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</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: prepare to produce fillings, icings and toppings; produce and apply fillings; produce and apply toppings; and produce and apply icings and glazes; to bakery products under supervision.</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.

*PPE* refers to personal protective equipment such as protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; and safety devices.

*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.

*Under supervision* means under the oversight and guidance of an experienced and authorised person. When working under supervision people can be challenged if or when they are about to carry out an action that could compromise safety or product quality, or damage equipment.

#### 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

Prepare to produce fillings, icings, and toppings under supervision.

#### Evidence requirements

- 1.1 Ingredients, quantities, and any required processes are identified from filling, icing, and topping recipes.
- 1.2 Equipment is selected to suit filling, icing, and topping type and recipe requirements and checked for condition and cleanliness in accordance with workplace procedures.

### Outcome 2

Produce and apply fillings to bakery products under supervision.

Range two each of – sweet, savoury.

#### Evidence requirements

- 2.1 Ingredients are prepared in the order required for production in accordance with workplace procedures.  
  
Range selected, weighed, quality checked, brought to consistency, brought to temperature.
- 2.2 Fillings are prepared in the order required for production in accordance with workplace procedures.
- 2.3 Fillings are applied in accordance with workplace procedures.  
  
Range two for each of – hand dropping, piping
- 2.4 Waste is minimised during the application process.
- 2.5 Surplus filling is packed and stored in accordance with workplace procedures.
- 2.6 Equipment used during the production process is cleaned and stored in accordance with workplace procedures.
- 2.7 Work area is tidied and cleaned and made ready for next operation in accordance with workplace procedures.

### Outcome 3

Produce and apply toppings to bakery products under supervision.

Range two each of – sweet, savoury;  
sweet toppings may include but are not limited to – icing sugar, sugar, chocolate  
hail, chocolate shavings, spices.  
savoury toppings may include but are not limited to – nuts, seeds, salt, herbs,  
cheese, potato.

### Evidence requirements

3.1 Ingredients are prepared in the order required for production in accordance with workplace procedures.

Range selected, weighed, quality checked, brought to consistency,  
brought to temperature.

3.2 Toppings are prepared in the order required for production in accordance with workplace procedures.

3.3 Toppings are applied in accordance with workplace procedures.

3.4 Waste is minimised during the application process.

3.5 Surplus topping is packed and stored in accordance with workplace procedures.

3.6 Equipment used during the production process is cleaned and stored in accordance with workplace procedures.

3.7 Work area is tidied and cleaned and made ready for next operation in accordance with workplace procedures.

### Outcome 4

Produce and apply icings and glazes to bakery products under supervision.

Range three, one of which must be a glaze;  
icings may include but are not limited to – butter cream, fondant, meringue,  
ganache, cream cheese icing, royal icing;  
glazes may include but are not limited to – egg wash, milk, pre-mix or  
concentrate glaze.

### Evidence requirements

4.1 Ingredients are prepared in the order required for production in accordance with workplace procedures.

Range selected, quality checked, weighed, brought to consistency,  
brought to temperature.

4.2 Icings and glazes are prepared in the order required for production.

4.3 Glazes are applied in accordance with workplace procedures.

- 4.4 Icings are applied in accordance with workplace procedures.  
Range palette knife, piping.
- 4.5 Waste is minimised during the application process.
- 4.6 Surplus icings and glazes are packed and stored in accordance with workplace procedures.
- 4.7 Equipment used during the production process is cleaned and stored in accordance with workplace procedures.
- 4.8 Work area is tidied and cleaned and made ready for next operation 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.

#### 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.