

<b>Title</b>	<b>Make basic cake products in a commercial baking environment under supervision</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to: prepare to make cake products, make cake products, bake cake products and complete the cake making process; under supervision.
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<b>Classification</b>	Food and Related Products Processing > Baking - Cake and Biscuit
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<b>Available grade</b>	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

A *batch* is twelve individual items.

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

*Degree of baking* refers to correctness of baked product against specifications provided.

*Resilience* refers to pressing cake for its ability to bounce/spring back.

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

*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 Range  
Sponge, batch of sweet muffins, batch of savoury muffins, batch of sweet scones, batch of savoury scones; and one of – chocolate cake, banana cake, Madeira cake, carrot cake.
- 4 Assessment information  
This unit standard must be assessed against 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 performance criteria

### Outcome 1

Prepare to make cake products under supervision.

#### Performance criteria

- 1.1 Work area is prepared and checked in accordance with safety and hygiene standards.
- 1.2 Recipe is interpreted and determined as suitable for the product to be baked.
- 1.3 Ingredients are selected and prepared in accordance with the recipe.  
Range checked for quality, weighed, sifted, conditioned.
- 1.4 Substandard ingredients are identified and corrective actions are taken.  
Range corrective actions may include – rework, rectify, process, recycle, isolate, discard.
- 1.5 Equipment is selected and prepared for cake making.  
Range equipment may include but is not limited to – mixers, bowls, scales, benches, trays, tins, ovens.  
preparation includes – checked for condition and cleanliness, setting up for operation.

### Outcome 2

Make cake products under supervision.

#### Performance criteria

- 2.1 Cake products are prepared for the oven.
- 2.2 Cake batter is prepared and mixed.

2.3 Cake batter is processed.

Range may include but is not limited to – dropped, deposited, formed, piped, spread.

2.4 Equipment is operated.

### **Outcome 3**

Bake cake products under supervision.

#### **Performance criteria**

3.1 Oven is prepared.

Range temperature set, time set.

3.2 Products are loaded into oven.

3.3 Baking process is monitored.

3.4 Baked products are checked for compliance with specifications.

Range uniform – size, weight, shape, degree of baking, cooling, resilience.

3.5 Non-conforming products are identified and corrective actions are taken.

3.6 Baked products are prepared for finishing.

Range may include but is not limited to – cooled, depanned.

### **Outcome 4**

Complete the cake making process under supervision.

#### **Performance criteria**

4.1 Cake products are finished.

Range may include but is not limited to – glazed, iced, filled, dusted, decorated.

4.2 Cake products are presented for sale.

Range packed, labelled, displayed.

4.3 Equipment is shut down, cleaned, and stored.

4.4 Work area is cleaned, tidied, and made ready for next operation.

4.5 Waste is disposed of.

<b>Replacement information</b>	This unit standard replaced unit standard 14719 and unit standard 14720.
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<b>Planned review date</b>	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

<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>.

#### Comments on this unit standard

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.