

<b>Title</b>	<b>Perform cleaning and storage duties in a commercial bakery</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: perform cleaning duties; identify signs of pest infestation and describe pest control measures; and handle and store baking ingredients, in a commercial bakery.</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 <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 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 evidence requirements

### Outcome 1

Perform cleaning duties.

#### Evidence requirements

1.1 Cleaning schedules used by the workplace are located, read, and interpreted.

1.2 Cleaning and sanitising equipment is selected and used in accordance with workplace procedures.

Range may include but is not limited to – mops, brushes, brooms, cloths.

1.3 Cleaning and sanitising materials are selected, used, and stored in accordance with workplace procedures.

Range may include but is not limited to – detergents, foams, sprays, soaps, chlorine based products.

### Outcome 2

Identify signs of pest infestation and describe pest control measures.

#### Evidence requirements

2.1 Pests likely to infest a commercial bakery are identified.

Range rodents, moths, cockroaches, flies, weevils, spiders, ants, birds.

2.2 Signs of pest infestation are identified and the associated pests named.

Range five different signs.

2.3 Pest prevention control programmes and processes are described in accordance with workplace procedures.

### Outcome 3

Handle and store baking ingredients.

#### Evidence requirements

3.1 Stock control procedures for maintaining ingredient quality and minimising costs are described in accordance with workplace procedures.

Range stock control procedures include those related to – over ordering, prevention of staling, prevention of mould, prevention of spoilage, prevention of waste.

3.2 Inwards goods are received in accordance with workplace procedures and matched with documentation.

Range product description, quantity, packaging, quality.

3.3 High-risk foods are identified, handled, and stored in accordance with workplace procedures.

Range high risk foods – frozen, raw meats, perishables, dairy products

3.4 Ingredients are stored 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.