

Title	Assist with the development of a new product for a plant bakery		
Level	4	Credits	8

Purpose	<p>This unit standard is for people working in a plant bakery as a baking tradesperson. Within this role they are able to work with a research and development team to provide technical expertise for the baking of a new product within an existing plant bakery and set up and operate equipment to produce trial batches.</p> <p>People credited with this unit standard are able to: describe the development process for a new bakery product, set up and operate equipment for new product development trials, and complete the development trial baking process.</p>
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Classification	Food and Related Products Processing > Baking
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Available grade	Achieved
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Guidance Information

- 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.
- Definition**
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

Evidence generated during assessment against this standard must meet applicable workplace procedures and be consistent with industry practice and the generally accepted body of knowledge relating to baking science and technology. Such knowledge is available in relevant training manuals and reference texts. No one textbook or other source of information is envisaged, as new approaches to commercial baking and baking products are published regularly.

Outcomes and performance criteria

Outcome 1

Describe the development process for a new bakery product.

Performance criteria

- 1.1 The workplace development process for new products is described in terms of market requirements, product characteristics, and production cost.
- 1.2 The viability of the new product is determined from the cost and availability of ingredients.
- 1.3 Process, equipment, and human resource requirements are described for the production of the new product.

Range existing equipment, equipment modifications, new equipment, new techniques, human resource requirements, environmental issues.
- 1.4 Evaluation of the new production process against existing workplace procedures is described.

Outcome 2

Set up and operate equipment for new product development trials.

Performance criteria

- 2.1 Development team members are communicated with in a manner that positively contributes to the development process.
- 2.2 Recipe, product, and process specifications for a new product are interpreted and complied with.
- 2.3 The ability of existing plant to produce the new product is assessed and any deficiencies are identified and communicated.

Range equipment, personnel skills, processes, procedures.
- 2.4 Trial batch runs are scheduled into production schedules and minimise disruption and effect on existing product output.

- 2.5 Equipment is set up for production of trial batches to meet new product specifications and characteristics.
- 2.6 Trial batch runs are carried out, monitored and evaluated.
- 2.7 Adjustments are made to equipment and/or processes to achieve the specified requirements of the new product, and documented.

Outcome 3

Complete the development trial baking process.

Performance criteria

- 3.1 Equipment is cleaned and left in a condition ready for the next operation.
- 3.2 Documentation and/or records are completed.
- 3.3 New production processes are evaluated against existing workplace procedures and any non-compliance identified and notified.

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.