

<b>Title</b>	<b>Demonstrate knowledge of quality management practices used in a plant bakery</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	<p>This unit standard is for people working in or intending to work in a plant bakery as a baking tradesperson.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of quality control policies and procedures used in a plant bakery and demonstrate knowledge of regulatory compliance in a plant 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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### 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**  
*GMP* refers to good manufacturing practice.  
*HACCP* – refers to hazard analysis and critical control points.  
*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.

## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of quality control policies and procedures used in a plant bakery.

#### Performance criteria

- 1.1 Quality control and assurance systems used within the candidate's workplace are described in accordance with workplace procedures.
- Range policy, procedures, documentation, records.
- 1.2 The purpose and use of check sheets within a quality control system are described in accordance with workplace procedures.
- Range employee accountability, quality control, stock rotation, corrective actions, critical control points.
- 1.3 The role of a plant baker in the product complaints follow up process is described in accordance with workplace procedures.
- 1.4 Pest control procedures for plant bakeries are described in accordance with workplace procedures.

### Outcome 2

Demonstrate knowledge of regulatory compliance in a plant bakery.

#### Performance criteria

- 2.1 Enactments, codes, standards, and practices applicable to the automated production of baked products are identified and outlined.
- Range as listed in guidance information and includes HACCP and GMP.
- 2.2 The means of compliance with enactments, codes, standards, and practices, within the candidate's workplace are described in accordance with workplace procedures.

<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>.

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### 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.