

<b>Title</b>	<b>Demonstrate knowledge of and apply productivity improvement principles in a commercial bakery</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	<p>This unit standard is for people working in a commercial bakery as a baking tradesperson.</p> <p>People credited with this unit standard are able to; demonstrate knowledge of productivity improvement principles, and apply productivity improvement principles 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.

*Productivity improvement principles* refer to the accepted principles and processes used in the food production industry to reduce waste whilst maintaining product quality and product specifications. The principles embody a structured process that continually evaluates tasks and processes with the aim of identifying and reducing waste and/or improving operator safety and value for the customer. The aim is to make changes that may include but are not limited to – improved operator safety and health, more efficient use of operator time and effort, more effective use of plant and equipment, improved housekeeping, more effective layout of the workplace, reduction in damaged or substandard product, reduction in production costs, reduction in waste of raw material, reduction in handling.

*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.

Evidence generated during assessment against this standard must meet applicable workplace procedures.

**Outcomes and evidence requirements****Outcome 1**

Demonstrate knowledge of productivity improvement principles and their application in a commercial bakery.

**Evidence requirements**

- 1.1 Productivity improvement principles are described as they relate to production processes in a commercial bakery.
- 1.2 Tasks within the baking process are described in terms of their contribution to the production process and end product.
- 1.3 Productivity improvement principles are explained in terms of task and/or process analysis, identifying opportunities for improvement, and problem solving.

**Outcome 2**

Apply productivity improvement principles in a commercial bakery.

Range two occasions.

**Evidence requirements**

- 2.1 Tasks and processes related to the production of a bakery product are analysed in terms of the effective use of resources.  
  
Range resources may include but are not limited to – time, effort, equipment, materials, ingredients, work area.
- 2.2 Opportunities to reduce waste and/or improve efficiencies in the production processes are identified.
- 2.3 Process and procedural changes to improve efficiency are developed, trailed, and evaluated.

<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.