Title	Slice and package bread in a plant bakery		
Level	4	Credits	10

Purpose	This unit standard is for people working or intending to work in a plant bakery as a baking tradesperson.
	People credited with this unit standard are able to: prepare, set up and operate automated bread slicing equipment; prepare, set up and operate automated bread packaging equipment, test and operate metal detection equipment, and complete the slicing and packaging process.

Classification	Food and Related Products Processing > Baking - Bread

Available grade	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 1981and 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 <a href="http://www.foodstandards.govt.nz/">http://www.foodstandards.govt.nz/</a>.

### 2 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 Range

Competence is to be demonstrated on three separate occasions on different days, across four different bread types.

### 4 Assessment information

This unit standard must be assessed against in a commercial plant 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.

# **Outcomes and evidence requirements**

### **Outcome 1**

Prepare and set up automated bread slicing equipment.

# **Evidence requirements**

- 1.1 Equipment is checked and verified as clean, free from contamination, and operational in accordance with workplace procedures.
- 1.2 Equipment is adjusted and set up to meet production specifications in accordance with workplace procedures.

Range blade tension, blade sharpness checked, conveyor speed, conveyor guides, slice thickness.

### **Outcome 2**

Operate automated bread slicing equipment.

# **Evidence requirements**

- 2.1 Bread condition prior to slicing is checked and meets production specifications and equipment requirements.
  - Range temperature, size, weight.
- 2.2 Slicing equipment is operated in accordance with workplace procedures.
- 2.3 Conveyor is monitored and blockages cleared in accordance with workplace procedures.
- 2.4 Inconsistencies in sliced product are identified against product specifications.
  - Range slice thickness, end-crust thickness, bread condition, crumb waste.
- 2.5 Adjustments are made to equipment to ensure sliced product meets specifications.
  - Range adjustments to cooling process, slicing equipment, conveyor speed.
- 2.6 Faults in equipment operation and/or performance are identified, rectified and/or reported in accordance with workplace procedures.

#### **Outcome 3**

Prepare and set up automated bread packaging equipment.

# **Evidence requirements**

- 3.1 Packaging materials are checked against product specifications and available in sufficient quantity to meet the production run.
  - Range bags, tape, closures, closure data checked.
- 3.2 Packaging materials are loaded to equipment in accordance with workplace procedures.
- 3.3 Packaging equipment is set up in accordance with workplace procedures.
  - Range guides, electronic eye settings, bag table height.
- 3.4 Crating equipment is checked, and operational and available on time and in sufficient quantity to meet the production run.
  - Range crating equipment may include but is not limited to trays, crates, outers, storage.

### **Outcome 4**

Operate automated bread packaging equipment.

## **Evidence requirements**

- 4.1 Bread packaging equipment is operated and monitored in accordance with production requirements and workplace procedures.
- 4.2 Packaged products are checked against product specifications and inconsistencies identified.
- 4.3 Adjustments are made to equipment to ensure packaged product meets product specifications.
- 4.4 Crating process is monitored to ensure product meets production specifications.
- 4.5 Equipment faults are identified, rectified, and reported in accordance with workplace procedures.

### **Outcome 5**

Test and operate and metal detection equipment.

## **Evidence requirements**

- 5.1 Metal detection equipment is tested and verified as operational in accordance with workplace procedures.
- 5.2 Products rejected by metal detection equipment are processed and reported in accordance with workplace procedures.

5.3 Variations in operation of metal detection equipment are identified and reported in accordance with workplace procedures.

#### Outcome 6

Complete the slicing and packaging process.

# **Evidence requirements**

- 6.1 Equipment is cleaned in accordance with workplace procedures.
- 6.2 Equipment is left in a condition ready for the next operation in accordance with workplace procedures.
- 6.3 Documentation and/or records are completed in accordance with workplace procedures.
- Any non-conformities in equipment condition and/or operation are identified and reported in accordance with workplace procedures.

Replacement information	This unit standard replaced unit standard 14713 and unit standard 14714.
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Planned review date	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

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at http://www.nzga.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 <a href="mailto:qualifications@competenz.org.nz">qualifications@competenz.org.nz</a> if you wish to suggest changes to the content of this unit standard.