

Title	Plan production in a commercial bakery environment		
Level	4	Credits	8

Purpose	<p>This unit standard is for people working or intending to work as a baking tradesperson in a commercial bakery.</p> <p>People credited with this unit standard are able to demonstrate knowledge of production planning for baking; follow a production plan in a commercial bakery; and develop a production plan for a commercial bakery</p>
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Classification	Food and Related Products Processing > Baking
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Available grade	Achieved
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Explanatory notes

1 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.

2 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 and must 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 evidence requirements

Outcome 1

Demonstrate knowledge of production planning for baking.

Evidence requirements

- 1.1 The production planning process for baking is explained in accordance with workplace procedures.
- 1.2 Factors that affect or influence the production planning process are described.
- Range may include but is not limited to – flexibility, available capacity, product range, quantities, sale dates, customer requirements, waste, stales, rework, labour, ingredients, packaging.

Outcome 2

Follow a production plan in a commercial bakery.

Range evidence is required for three occasions.

Evidence requirements

- 2.1 Daily production plan is interpreted in accordance with workplace procedures.
- 2.2 Own work activities are planned to meet daily production requirements.
- 2.3 Own work activities are communicated to others in accordance with workplace procedures and production plan.
- 2.4 Production activities are completed in accordance with the production plan.

Outcome 3

Develop a production plan for a commercial bakery.

Range three plans.

Evidence requirements

- 3.1 Production needs are determined in terms of product types and volumes.
- 3.2 Order of production is determined in accordance with bakery resource availability.
- 3.3 Production plan is developed in accordance with needs and bakery resource capacity.

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.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 if you wish to suggest changes to the content of this unit standard.