

Title	Make sweet and fruit bread products in a commercial baking environment		
Level	4	Credits	13

Purpose	People credited with this unit standard are able to: prepare to make sweet and fruit bread products, make sweet and fruit bread dough, carry out final prove, bake sweet and fruit bread products, and complete the baking process.
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Classification	Food and Related Products Processing > Baking - Bread
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Available grade	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

A *batch* comprises at least six individual items.

Commercial baking environment means a craft, plant, or in-store/franchise bakery.

Quality specification is a detailed description that defines the required characteristics of a baked product and may be communicated in writing, verbally, or by using photographs.

Sweet and fruit bread products are bread products enriched with an increased amount of sugar or fruit.

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**
Three batches of different sweet bread products.
Three batches of different fruit bread products.
- 4 **Assessment information**
This unit standard must be assessed against in a commercial craft bakery to workplace quality standards and production requirements, 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 performance criteria

Outcome 1

Prepare to make sweet and fruit bread products.

Performance criteria

- 1.1 Work area is prepared and checked, and confirmed to meet safety and hygiene standards.
- 1.2 Recipe is interpreted and determined as suitable for the product to be baked.
- 1.3 Adjustments are made to meet variations in product requirements.
- Range** adjustments to – ingredients, quantities, baking process; variations may include but are not limited to – batch size, taste, appearance, texture.
- 1.4 Ingredients are selected and prepared.
- Range** may include but is not limited to – checked for quality, weighed, sifted, conditioned.
- 1.5 Substandard ingredients are identified and corrective actions are taken.
- Range** corrective actions may include – rework, rectify, process, recycle, isolate, discard.
- 1.6 Equipment is selected and prepared for bread making.
- Range** preparation includes – checked for condition and cleanliness, set up for operation.

Outcome 2

Make sweet and fruit bread dough.

Performance criteria

2.1 Ingredients are mixed.

2.2 Dough is developed.

Range mixing, temperature, time.

2.3 Dough is processed.

Range sized, rounded, shaped, moulded, immediate proof carried out, tinned or trayed, protected from skinning, rested.

Outcome 3

Carry out final prove.

Performance criteria

3.1 Prover time, temperature and humidity is set in accordance with the recipe.

3.2 Proving is monitored.

3.3 Products are prepared for oven.

Outcome 4

Bake sweet and fruit bread products.

Performance criteria

4.1 Oven is prepared.

Range temperature set, time set.

4.2 Products are loaded into oven.

4.3 Baking process is monitored.

4.4 Baked products are checked.

Range size, shape, appearance, degree of baking.

4.5 Non-conforming products are identified and corrective actions are taken.

Outcome 5

Complete the baking process.

Performance criteria

5.1 Bread products are finished.

Range may include but is not limited to – de-panned, cooled, iced, glazed, cut.

5.2 Finished products are presented for sale.

Range may include but is not limited to – packed, labelled, displayed.

5.3 The baking process is reviewed and changes that could improve the process are identified and communicated.

Range improvement may include but is not limited to – reducing waste of ingredients, saving time or effort, improving product quality, improving safety, reducing risk, more effective use of resources.

5.4 Equipment is shut down, cleaned, and stored.

5.5 Work area is cleaned, tidied, and made ready for next operation.

5.6 Waste is disposed of.

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.