

<b>Title</b>	<b>Make sponge products in a commercial baking environment</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>13</b>

<b>Purpose</b>	People credited with this unit standard are able to: prepare to make sponge products, make sponge products, bake sponge products, and complete the sponge making process in a commercial baking environment.
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<b>Classification</b>	Food and Related Products Processing > Baking - Cake and Biscuit
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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

A *batch* comprises 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.

*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**

Round sponge using the conventional (creaming) method, plain and chocolate sponge roll using the conventional (creaming) method, plain sponge sheet using the sponge method, chocolate sponge sheet using the sponge method, plain sponge cupcakes using the sponge method, plain sponge fingers using the sponge method. The sponge types listed above must be used to produce at least four finished sponge products from – traditional fresh cream sponge, black forest gateaux, jammed and filled Swiss roll, celebration cake, batch of decorated sponge cupcakes, batch of filled sponge fingers, gateau, batch of lamingtons.

**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 sponge products.

**Performance criteria**

1.1 Work area is prepared and checked in accordance with 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 production requirements.

Range adjustments to – ingredients, quantities, baking process.  
variations may include – 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 sponge making.

Range equipment may include but is not limited to – mixers, bowls, benches, trays, tins, ovens.  
preparation includes – checked for condition and cleanliness, set up for operation.

## Outcome 2

Make sponge products.

### Performance criteria

2.1 Sponge batter is prepared and mixed.

2.2 Sponge batter is processed.

Range may include – dropped, deposited, piped, spread.

2.3 Sponge products are prepared for the oven.

2.4 Equipment is operated.

## Outcome 3

Bake sponge products.

### Performance criteria

3.1 Oven is prepared.

Range temperature set, time set.

3.2 Products are loaded into oven.

3.3 Baking process is monitored.

3.4 Baked products are prepared for finishing.

Range may include – cooled, depanned.

3.5 Baked products are checked for compliance with quality specifications.

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

## Outcome 4

Complete the sponge making process.

**Performance criteria**

4.1 Sponge products are finished.

Range may include but is not limited to – glazed, iced, filled, dusted, decorated.

4.2 Sponge products are presented for sale.

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

4.3 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.

4.4 Equipment is shut down, cleaned, and stored.

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

4.6 Waste is disposed of.

<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>.

**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.