

<b>Title</b>	<b>Make savoury short pastry products in a commercial bakery</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>12</b>

<b>Purpose</b>	<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: prepare to make savoury short pastry products; make savoury short pastry products; bake savoury short pastry products; and complete the savoury short pastry product making process.</p>
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<b>Classification</b>	Food and Related Products Processing > Baking - Pastry
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<b>Available grade</b>	Achieved
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## Guidance Information

### 1 References

Enactments and codes 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 (Safety) Regulations 2002; Food Hygiene Regulations 1974; and the Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.

### 2 Definitions

A *batch* comprises six individual items.

*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.

*Corrective actions* may include – rework, rectify, process, recycle, isolate, discard.

*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.

### 3 Range

The following items must be produced from scratch:

any three of – a batch of standard meat pies with short pastry bases, a batch of meat savouries with short pastry bases, a batch of single serve quiches with short pastry bases, a batch of meat pasties; and

any two of – a family sized meat pie with a short pastry base, a family sized quiche with a short pastry base, a tray of bacon and egg slice with a short pastry base.

#### 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.

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## Outcomes and performance criteria

### Outcome 1

Prepare to make savoury short pastry products.

#### Performance criteria

- 1.1 Work area is prepared and checked in accordance with workplace procedures, and meets safety and hygiene standards.
- 1.2 Recipe is interpreted and determined as suitable for the product to be made.
- 1.3 Adjustments are made to recipe to meet variations in product quantity requirements.
- 1.4 Ingredients are selected and prepared in accordance with the recipe and workplace procedures.
  - Range may include but not limited to – checked for quality, weighed, sifted, conditioned.
- 1.5 Substandard ingredients are identified and corrective actions are taken in accordance with workplace procedures.
- 1.6 Equipment is selected and prepared in accordance with workplace procedures.
  - Range preparation includes – checked for condition and cleanliness, set up for operation.

### Outcome 2

Make savoury short pastry products.

#### Performance criteria

- 2.1 Pastry is prepared, mixed, and formed in accordance with recipe and workplace procedures.
- 2.2 Pastry is processed in accordance with workplace procedures.
  - Range blocked, and chilled and/or rested.

2.3 Equipment is operated in accordance with workplace procedures.

### **Outcome 3**

Bake savoury short pastry products.

#### **Performance criteria**

3.1 Pastry is processed and formed into products in accordance with recipe specifications.

Range may include but is not limited to – rolling, forming, cutting, filling.

3.2 Oven is prepared in accordance with workplace procedures.

Range temperature set, time set.

3.3 Products are loaded into oven in accordance with workplace procedures.

3.4 Baking process is monitored in accordance with workplace procedures.

3.5 Baked products are checked for compliance with quality specifications.

Range may include – size, shape, appearance, degree of baking, cooling.

3.6 Non-conforming products are identified and corrective actions are taken in accordance with workplace procedures.

### **Outcome 4**

Complete the savoury short pastry product making process.

#### **Performance criteria**

4.1 Products are finished in accordance with workplace procedures.

4.2 Products are presented for sale in accordance with workplace procedures.

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 in accordance with workplace procedures.

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 in accordance with workplace procedures.

- 4.5 Work area is cleaned, tidied, and made ready for next operation in accordance with workplace procedures.
- 4.6 Waste is disposed of in accordance with workplace procedures.
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<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
Revision	2	14 December 2017	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 Competenz [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.