Title	Make sweet pastry products in a commercial bakery		
Level	4	Credits	12

Purpose	This unit standard is for people working or intending to work as a baking tradesperson in a commercial bakery. People credited with this unit standard are able to: prepare to make sweet pastry products, make sweet pastry, bake sweet pastry products, and complete the sweet pastry product making process.

Classification	Food and Related Products Processing > Baking - Pastry

Available grade	Achieved

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 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 must be produced from scratch:
     a tray of fruit slice with sweet pastry base and top; and
     any two of the following – a batch of single serve custard tarts with sweet pastry
     bases, a batch of Christmas mince tarts with sweet pastry bases and tops, a batch of
     Frangipane tartlets with sweet pastry bases and tops; and

any two of the following – a family sized fruit pie with sweet pastry base and top, a family sized lattice topped tart with sweet pastry base and top, a family sized lemon meringue pie with sweet pastry base, a family sized fruit flan with sweet pastry base.

4   Assessment information
This unit standard must be assessed against in a commercial 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 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 meet variations in production requirements.

1.4   Ingredients are selected and prepared in accordance with 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 sweet pastry products.

Performance criteria

2.1   Pastry is prepared, mixed and formed in accordance with workplace procedures.

2.2 Pastry is processed in accordance with workplace procedures.

   Range   may include – blocked and chilled/rested.

2.3 Equipment is operated in accordance with workplace procedures.

Outcome 3

Bake sweet pastry products.

Performance criteria

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

   Range   may include – rolling, forming, cutting, piping, 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 sweet pastry product making process.

Performance criteria

4.1 Products are finished in accordance with workplace procedures.

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

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.

Planned review date	31 December 2021

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

Consent and Moderation Requirements (CMR) reference	0013

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