

Title	Thaw and prove frozen doughs		
Level	2	Credits	2

Purpose	<p>This unit standard is for people working or intending to work in the baking industry.</p> <p>People credited with this unit standard are able to use safe working practices, thaw frozen doughs, and prove frozen doughs.</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 References
Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 1981 and the Food Act 2014; Health and Safety in Employment Act 1992, which will be replaced by the Health and Safety at Work Act 2015 when it becomes effective on 4 April 2016; 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 Range
Competence is to be demonstrated on two occasions of thawing and proving frozen doughs.
Frozen doughs may include but are not limited to those used for – breads such as loaves, rolls, mini sticks, buns, viennas; pastries such as Danish, sweet, croissant.
Equipment may include but is not limited to – racks, shelves, rack covers, provers.
- 3 Definitions
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.
PPE refers to personal protective equipment such as protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; and safety devices.

Outcomes and evidence requirements

Outcome 1

Use safe working practices.

Evidence requirements

- 1.1 PPE is used in accordance with workplace procedures.
- 1.2 Work environment is kept clean and free from hazards in accordance with workplace procedures.

Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with workplace procedures.

Outcome 2

Thaw frozen doughs.

Evidence requirements

- 2.1 Trayed frozen dough is available for thawing in sufficient quantity for scheduled production.
- 2.2 Trayed frozen dough for thawing conforms to product specifications.
- 2.3 Environmental conditions for thawing dough optimise thawing time and minimise damage to product.

Range conditions may include but are not limited to – temperature, humidity.
- 2.4 Thawing of frozen dough is performed within required timeframe and is in accordance with workplace procedures.

Outcome 3

Prove frozen doughs.

Evidence requirements

- 3.1 Dough for proving conforms to product type, is thawed, and is in sufficient quantity to meet the production schedule.
- 3.2 Proving equipment is set up in accordance with workplace procedures and settings conform to environmental conditions.

Range conditions may include but are not limited to – temperature, fans, positioning, humidity.
- 3.3 Proving of dough is performed in accordance with workplace procedures.

3.4 Product wastage due to operation of proving equipment is minimised and opportunities to rework dough are maximised.

3.5 Proved dough conforms to product specifications.

Range specifications may include but are not limited to – size, colour, shape, height, springback.

3.6 Opportunities to improve proving of dough are identified and actioned with personnel responsible for initiating changes.

Range may include but is not limited to – humidity, temperature.

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	30 January 1997	31 December 2018
Review	2	20 April 2006	31 December 2018
Review	3	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.