

<b>Title</b>	<b>Thaw and prove frozen doughs</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>2</b>

<b>Purpose</b>	<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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<b>Classification</b>	Food and Related Products Processing > Baking
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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 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.

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## Outcomes and performance criteria

### Outcome 1

Use safe working practices.

#### Performance criteria

- 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.

#### Performance criteria

- 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.

#### Performance criteria

- 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.

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**This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.**

**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	31 December 2027
Review	4	26 June 2025	31 December 2027

**Consent and Moderation Requirements (CMR) reference**

0013

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.