

## Level 2 Baking

### Baking Techniques

<b>Kaupae   Level</b>	2
<b>Whiwhinga   Credit</b>	5
<b>Whāinga   Purpose</b>	This unit standard is designed to develop the basic knowledge of people studying in this area and those working in a hospitality workplace. Ākonga will develop an understanding of baking principles and be able to apply this knowledge in commercial food production processes..
<b>Whakaakoranga me mātua oti   Pre-requisites</b>	N/A

#### Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria

<b>Hua o te ako   Learning outcomes</b>	<b>Paearu aromatawai   Assessment criteria</b>
1. Prepare, cook, and present baked food items.	a. Applies knowledge of baking principles and techniques.
	b. Produces well-risen and properly baked food items to meet sensory expectations.
	c. Follows recipe instructions accurately.
	d. Considers factors such as temperature, mixing, and timing.

#### Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria

##### Assessment specifications:

Evidence may include but isn't limited to:

- Task: Prepare food items from scratch using baking technique.
  - Applies baking principles and techniques.
  - Produces well-risen and properly baked items.
  - Follows recipe instructions accurately.
  - Applies considerations such as temperature, mixing, and timing.

##### Ngā momo whiwhinga | Grades available

Achieved

##### Ihirangi waitohu | Indicative content

**Baking:**

Principles and techniques of baking

Different types of baked goods (e.g., bread, cakes, pastries)

Factors affecting the quality of baked goods (e.g., temperature, mixing, timing).and presentation techniques.

**Rauemi | Resources**

Health and Safety at Work Act 2015

Food Act 2014

Workplace instructions, policies, and standards (written or unwritten) related to food production cleanliness, knife skills, and health and safety.

**Pārongo Whakaū Kounga | Quality assurance information**

<b>Ngā rōpū whakatau-paerewa   Standard Setting Body</b>	Ringa Hora Services WDC
<b>Whakaritenga Rārangi Paetae Aromatawai   DASS classification</b>	Hospitality > Cookery
<b>Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga   CMR</b>	0112 This CMR can be accessed at: <a href="https://www.nzqa.govt.nz/nqfdocs/maps/pdf/0112.pdf">https://www.nzqa.govt.nz/nqfdocs/maps/pdf/0112.pdf</a>

<b>Hātepe   Process</b>	<b>Putanga   Version</b>	<b>Rā whakaputa   Review Date</b>	<b>Rā whakamutunga mō te aromatawai   Last date for assessment</b>
<b>Rēhitatanga   Registration</b>	1	[dd mm yyyy]	[dd mm yyyy]
<b>Arotakenga   Review</b>	<type here>	[dd mm yyyy]	[dd mm yyyy]
<b>Kōrero whakakapinga   Replacement information</b>	This skill standard replaced Unit standards 13271-13285 and 24526		
<b>Rā arotake   Planned review date</b>	[dd mm yyyy]		

Please contact Ringa Hora Services WDC at [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this skill standard.