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| **1XXXXX Baking** | **Create baked food products in a culinary context** |

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| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 5 |
| **Whāinga |** Purpose | The purpose of this skill standard is to provide ākonga with the ability to create and finish baked food products under direction in a culinary context.  This skill standard may be used in programmes leading to the New Zealand Certificate in Culinary Practice (Level 3) [Ref: XXXX]. |

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

| **Hua o te ako |** Learning outcomes | **Paearu aromatawai |** Assessment criteria |
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| 1. Create baked food products in a culinary context. | 1. Prepare to bake baked food products by applying ingredient knowledge and cooking techniques while maintaining food quality. |
| 1. Bake baked food products with appropriate temperature, time and degree of baking. |
| 1. Finish baked food products to meet food product requirements. |
| 1. Identify and apply portion amounts and yields in accordance with food product and workplace requirements. |

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

*Assessment specifications:*

Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*; or Level 3 Food Safety Skill *Apply food safety practices in a food-related workplace.*

Assessment against the learning outcomes will be in a culinary workplace or in training facilities that realistically reproduce the conditions of a workplace.

The learning outcomes of this skill standard are established within the kaupapa of seeking clarification and learning - actively receiving and responding to instruction.

Activities are carried out in accordance with Health and Safety at Work 2015 requirements, Food Safety requirements, and following workplace procedures.

Baked food products in this unit standard will use fresh ingredients.

Evidence of one sponge, a batch of scones, batch of muffins, batch of biscuits, batch of slices, and pastry items.

***Ngā momo whiwhinga |*** *Grades available*

Achieved

**Ihirangi waitohu |** Indicative content

Learning may cover but is not limited to the following content:

* Cooking techniques in a commercial kitchen environment.
* Selection of ingredients based on quality, quantity, and type as per food product requirements, considering factors such as appearance, smell, freshness, and expiry date.
* Preparation of ingredients adhering to dish specifications and workplace requirements, following industry best practices outlined in standard texts.
* Identification and explanation of food safety issues and safe handling practices during dish preparation and cooking, aligning with industry standards and legislative requirements.

**Rauemi |** Resources

* Legislation relevant to this skill standard includes but is not limited to: Health and Safety at Work Act 2015, Food Act 2014.

Applicable workplace procedures found in the following:

* establishment performance guidelines and standards
* equipment manufacturer’s procedures and specifications
* Government and local body legislation.

Definitions

* *Batch* refers to a set of 12 food items of consistent size and appearance.
* *Culinary context* refers to the wide variety of traditional and non-traditional hospitality environments, such as canteens, food trucks, marae wharekai, hotels and restaurants, artisan cafes.
* *Food control plan* – as defined in the Food Act 2014.
* *Quality* refers to flavour, smell, degree of cooking, appearance.
* *Standard industry texts include but are not limited to –* Foskett, D., et al. (2019), *Practical Cookery. 14th ed.* London: Hodder Education; Foskett, D., et al. (2021)*, The Theory of Hospitality and Catering. 14th ed.* London: Hodder Education; Christensen-Yule, L. and Neill, L. (2023*), The New Zealand Chef. 5th ed.* Auckland, NZ: Edify, or the most recent edition available.

**Pārongo Whakaū Kounga |** Quality assurance information

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| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | <type here> |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | Field > Subfield > Domain |
| **Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga |** CMR | <nnnn> |

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| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **Rā whakamutunga mō te aromatawai |** Last date for assessment |
| **Rēhitatanga |** Registration | <type here> | [dd mm yyyy] | [dd mm yyyy] |
| **Arotakenga |** Review | <type here> | [dd mm yyyy] | [dd mm yyyy] |
| **Kōrero whakakapinga |** Replacement information | <type here> | | |
| **Rā arotake |** Planned review date | [dd mm yyyy] | | |

Please contact <SSB> at <email address> to suggest changes to the content of this skill standard.