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| **L3 Baking** | **Create sweet and savoury baked food products in a culinary environment** |

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| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 5 |
| **Whāinga |** Purpose | This skill standard is for people to have the skills and knowledge to create and present sweet and savoury baked food products under supervision in a culinary environment.  This skill standard has been developed primarily for use in programmes leading to the New Zealand Certificate in Cookery (Level 3) [Ref: 2100]. |

**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 sweet and savoury baked food products in a culinary environment. | 1. Prepare to make baked food products by applying ingredient knowledge and cooking techniques while maintaining food quality in accordance with food product and workplace requirements. |
| 1. Apply appropriate temperature and time control. |
| 1. Finish baked food products to meet food product requirements. |

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

*Assessment specifications:*

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

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

Evidence of three baked products from a selection of a cake, a sponge, a batch of scones, a batch of muffins, a batch of biscuits,a batch of slices, and a batch of pastries.

All food products must meet industry standards for flavour, texture, temperature and appearance.

Definitions

*Batch* refers to a set of 12 food items of consistent size and appearance.

*Culinary environment* refers to the wide variety of traditional and non-traditional hospitality workplaces, such as canteens, food trucks, marae wharekai, hotels and restaurants and artisan cafés.

*Food control plan* – as defined in the Food Act 2014.

*Industry standards* in relation to texture, flavour, and visual appeal of food refer to established benchmarks or guidelines that define the expected quality and characteristics of food products. These standardsestablish consistency, safety, and consumer satisfaction.

*Quality* refers to flavour, smell, degree of cooking, appearance.

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

Achieved

**Ihirangi waitohu |** Indicative content

* Cooking techniques specific to baking such as creaming, folding, blind baking, docking, sifting, laminating, scoring and crumbing.
* Selection of food products related to baking such as sponge, scones, muffins, biscuits, slices, pastries and cake.
* 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 food product specifications and workplace requirements, following industry best practices outlined in standard texts.
* Finishing and presenting food products considering factors such as appearance, smell and appropriate size.
* Awareness of allergens and special dietary requirements.
* Identification and explanation of the following subjects relating to the baking of sweet and savoury products: food safety expectations and safe handling practices, common commodities used, equipment required.

**Rauemi |** Resources

Legislation relevant to this skill standard includes but is not limited to:

* Health and Safety at Work Act 2015
* Food Act 2014
* New Zealand. Ministry for Primary Industries. New Zealand Food Safety (2024) [*A guide to allergen labelling: knowing what’s in your food and how to label it*](https://www.mpi.govt.nz/dmsdocument/50725-Allergen-labelling-Knowing-whats-in-your-food-and-how-to-label-it)*.* Wellington: the Ministry or latest ed.

Reference books:

Christensen-Yule, L. and Neill, L. (2023*), The New Zealand Chef. 5th ed.* Auckland, NZ: Edify, or the most recent edition available.

Foskett, D., et al. (2019), *Practical Cookery. 14th ed.* London: Hodder Education, or latest edition.

Foskett, D., et al. (2021)*, The Theory of Hospitality and Catering. 14th ed.* London: Hodder Education.

Librairie Larousse Gastronomic Committee (2009) *New Larousse gastronomique.*  Completely rev. and updated. Random House, or latest edition.

**Pārongo Whakaū Kounga |** Quality assurance information

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| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Services Workforce Development Council |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | Service Sector > Hospitality > Cookery |
| **Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga |** CMR | 0112 |

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| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **Rā whakamutunga mō te aromatawai |** Last date for assessment |
| **Rēhitatanga |** Registration | 1 | [dd mm yyyy] | N/A |
| **Arotakenga |** Review | <type here> | [dd mm yyyy] | [dd mm yyyy] |
| **Kōrero whakakapinga |** Replacement information | This skill standard replaced unit standard 13325 | | |
| **Rā arotake |** Planned review date | 31 December 2030 | | |

Please contact Ringa Hora Services Workforce Development Council at [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) to suggest changes to the content of this skill standard.