|  |  |
| --- | --- |
| **L4 Bakery** | **Apply technical knowledge and skills to bake and present a range of dough-based products for service in a culinary environment** |

|  |  |
| --- | --- |
| **Kaupae |** Level | 4 |
| **Whiwhinga |** Credit | 10 |
| **Whāinga |** Purpose | This skill standard is for people preparing to work as chefs in the culinary sector. They will be able to prepare and present a variety of dough products using fresh ingredients and advanced preparation and presentation techniques in a commercial kitchen environment.  This skill standard has been developed primarily for assessment within programmes leading to the New Zealand Certificate in Cookery (Level 4) [Ref: 2101]. |

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

| **Hua o te ako |** Learning outcomes | **Paearu aromatawai |** Assessment criteria |
| --- | --- |
| 1. Apply technical knowledge and skills to bake and present a range of dough-based products for service in a culinary environment. | 1. Select and prepare ingredients appropriate for a range of baked dough-based products, following industry standards of quality and quantity. |
| 1. Develop and bake doughs using techniques suited to product type, ensuring consistency in texture, flavour, and appearance. |
| 1. Finish and present baked products in accordance with workplace requirements. |
| 1. Evaluate prepared baked products against industry standards and specifications to identify opportunities for improvement. |

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

*Assessment specifications:*

Assessment must be conducted in a culinary workplace or training kitchen environment that matches the conditions of a culinary workplace.

Assessment activities must be carried out in accordance with Health and Safety at Work Act 2015, Food Safety requirements, and following workplace procedures.

All food products must meet specified criteria for flavour, texture, temperature, and presentation.

Assessment must include evidence of planning, organisation, preparation and presentation of food products.

Evidence is required of six different baked goods. demonstrating consistency in quality, technique, and timing.

Definition

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

*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.

*Sensory expectations* refer to the anticipated experiences and perceptions that individuals have about the sensory aspects of food. These expectations involve the senses of sight, smell, taste, touch, and even hearing.

*Service* refers to the presentation and delivery of food products that meet industry standards for quality, hygiene, and sensory expectations.

*Technical knowledge* in this context refers to the ingredients, techniques, and processes used in preparing and presenting pâtisserie products, including safe handling and storage.

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

Achieved

**Ihirangi waitohu |** Indicative content

* Selection and quality of fresh ingredients
* Preparation procedures for a range of dough types
* Baking methods suitable for complex doughs
* Finishing and presentation techniques
* Portioning and yield control
* Nutritional impact of preparation and storage processes
* Food safety compliance and fault correction procedures

Selection and Quality of Fresh Ingredients

Choosing top-tier ingredients sets the foundation for superior baking outcomes.

* **Flour Types**: Strong bread flour (high gluten), pastry flour (low protein), wholemeal and specialty flours (e.g. rye, spelt)
* **Leavening Agents**: Fresh yeast, active dry yeast, sourdough starter, baking powder, baking soda
* **Liquids**: Filtered water, milk, buttermilk, plant-based milks
* **Fats**: Unsalted butter, lard, shortening, oils (olive, vegetable)
* **Sugar and Sweeteners**: Granulated sugar, brown sugar, honey, maple syrup, glucose

*Example*: Selecting high-gluten bread flour ensures elasticity and structure for artisan sourdough loaves.

Preparation Procedures for a Range of Dough Types

Understanding dough characteristics helps you master preparation techniques.

| **Dough Type** | **Characteristics** | **Common Products** |
| --- | --- | --- |
| Lean Dough | Low fat/sugar | Baguettes, ciabatta |
| Enriched Dough | High fat/sugar | Brioche, challah |
| Laminated Dough | Layers of fat | Croissants, Danish |
| Fermented Dough | Naturally leavened | Sourdough breads |
| Gluten-Free Dough | No wheat/gluten | Rice bread, GF pizza bases |

* **Techniques**: Kneading (manual and machine), autolyse, folding, bulk fermentation, proving

Baking Methods Suitable for Complex Doughs

Complex doughs demand precise methods and temperature control.

* **Deck Oven**: Ideal for crusty artisan breads
* **Convection Oven**: Even heat distribution for laminated pastries
* **Steam Injection**: Enhances oven spring and crust in sourdough
* **Slow Bake**: Used for low-temp baking in enriched doughs to prevent over-browning

Finishing and Presentation Techniques

Final touches elevate product appeal and marketability.

* **Glazes**: Egg wash, milk glaze, sugar syrup, fondant icing
* **Decorations**: Seeds, nuts, dried fruits, piped creams
* **Scoring Techniques**: Decorative slashing for boules and bâtards
* **Shaping and Plating**: Precision in portion size and aesthetic arrangement

Portioning and Yield Control

Consistency ensures customer satisfaction and cost efficiency.

* **Dough Scaling**: Using digital scales and dividers
* **Yield Calculation**: Batch size predictions, accounting for moisture loss
* **Tray Layouts**: Optimising space for uniform baking
* **Costing Recipes**: Evaluating per-portion cost and waste minimization

Nutritional Impact of Preparation and Storage Processes

Every step affects health outcomes and product integrity.

* **Fermentation**: Can increase digestibility and reduce glycemic index
* **Enrichment**: Adding seeds, whole grains, or fortification boosts nutritional value
* **Storage**: Improper refrigeration can degrade vitamin content and texture
* **Baking Duration & Temperature**: Influences acrylamide formation in crusts

Food Safety Compliance and Fault Correction Procedures

Maintaining high hygiene standards is non-negotiable in professional baking.

* **Compliance Standards**: FCP (Food Control Plan), HACCP, allergen declarations
* **Faults**:
  + *Over-proofing*: Results in collapsed loaves
  + *Undermixing*: Poor gluten development
  + *Contamination*: From dirty benches or equipment
* **Corrective Actions**: Reproofing, temperature control adjustments, discarding compromised batches

**Rauemi |** Resources

* Food Act 2014
* Health and Safety at Work Act 2015

References

Gisslen, W. (2016) *Professional baking*. 7th ed. Wiley

Christensen-Yule, Lesley and Neil, Lindsay (2023) New Zealand chef, 5th ed. Edify, or latest edition.

Foskett, D. & al. (2019) Pratical cookery: for level 2 commis chef apprentices and NVQS. 14th ed. Hodder Education, or latest edition.

Labensky, Sarah, et al (2024) On cooking: a textbook of culinary fundamentals, 7th ed. Pearson, or latest edition

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

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.

**Pārongo Whakaū Kounga |** Quality assurance information

|  |  |
| --- | --- |
| **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 |

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