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Complaints and Academic Appeals

If a student has a complaint/academic appeal relating to a course, assessment or any other aspect of course management, he or she will be referred in the first instance to the Course Administrator. If agreement is not reached, he or she will be referred to the Education and Training Manager. If a case for disagreement still exists, the student can be referred to the Team Leader and henceforth to the CEO of Crop & Food Research.

Students should only contact NZQA if internal systems have not been effective in resolving their complaint or appeal. Contact details are New Zealand Qualifications Authority, PO Box 160, Wellington, Telephone 0800 QA HELP (0800 72 4357), Email helpdesk@nzqa.govt.nz

The student may also approach the relevant Industry Training Organisation, or the Ministry of Education, where appropriate.

Special consideration and reconsideration of assessment

If you consider that your performance in an assessment was, or is likely to be impaired because of illness, injury or a stressful event such as a bereavement, you may apply for a special consideration or reconsideration of your assessment result.

Applications for a special consideration or reconsideration must be made by calling 0800 325 666 within 10 working days of receiving your assessment result.

You may appeal any decision on a special consideration, or reconsideration by applying in writing to Crop & Food Research within 10 working days of receiving the decision.

Student Support

Crop & Food Research provides an information service relating to the Baking and Food Processing industry. This includes access to all resource material in our library.

We can:

1. Provide photocopies of material you request, or
2. Search for information for assessments or projects.

Additional support

If you have any special needs because of a disability, or you have difficulty with reading or writing, we may be able to make special arrangements to provide assistance for you. Contact us on 0800 325 666. We can also provide advice on how to obtain help locally.

Rules & Regulations

Duration of enrolment for the courses

You will remain enrolled in the course until either

- You complete the course, or
- Twelve months have elapsed since the date of your enrolment for any particular unit standard.

Suspending your study

Study may be suspended in certain circumstances.

To apply for a suspension of study, please call 0800 325 666.

All Fees will be paid to Skills4Work. Therefore any monetary matters relating to withdrawals and refunds, you will need to contact Skills4Work on 0800 275 455.

How to use this course guide

Crop & Food Research in conjunction with NZ Bakels Ltd offer a wide range of distance learning and block courses for the baking and food industries. This course guide explains the courses offered and the price for apprentices/trainees if you are in a Competenz/Skills4Work training agreement.

As an apprentice/trainee you can now choose which provider you wish to study with. If you do not inform Skills4Work who you prefer as a provider, then the decision will not be yours. Make sure you choose wisely as this can affect your training experience. See Page 2 for why to choose Crop & Food Research.

If you are unsure whether or not you are in a training agreement, or what level you are studying towards, then please call Skills4Work on 0800 275 455.

This course guide is divided up into the requirements for each of the baking and food processing qualifications, please use the "Table of Contents" to access the information most relevant to your qualification.

If you require more information you can either give us a call on 0800 325 666 or visit the New Zealand Qualifications Authority website at www.nzqa.govt.nz.

Please note all prices are in New Zealand dollars and include GST.

Who are Crop & Food Research and NZ Bakels Ltd?

Crop & Food Research is a Crown Research Institute carrying out scientific research in the areas of crops and food. It is also a New Zealand Qualifications Authority registered Private Training Establishment who have been contracted by Competenz/Skills4Work to deliver training on their behalf. Crop & Food Research is the National Co-ordinator in baking and food processing Modern Apprenticeships. NZ Bakels manufacture and distribute a wide range of bakery ingredients, some of which are tailor made for industrial bakeries, while others are developed specifically for the craft and foodservice sectors.

NZ Bakels Ltd and Crop & Food Research work together to provide practical training for the baking industry. This combination ensures that apprentices/trainees have the best information and practical training through our knowledge of the science and manufacturing of the baking industry.

Why choose Crop & Food Research and NZ Bakels Ltd?

- New Zealand's only food related educator supported by the full resources of a Crown Research Institute
- Highly skilled and experienced tutors from within the Baking Industry
- Deliver quality training
- Scratch baking methods are taught on our day release/block courses
- Small class numbers
- Provides quality industry endorsed resources and information
- Courses in 3 locations for easy access (Auckland, Palmerston North and Christchurch)
- Results forwarded to NZQA on a regular basis
- Assist and provide on-job assessment
- Proven success rate of completions with apprentices/trainees
- Free mentoring and coaching provided to 16-21 year olds under the Modern Apprenticeships programme
- Assistance with literacy or special needs
- Only nationwide Modern Apprenticeship Coordinator in baking and food processing
- Has NZQA accreditation to Level 7 in food production
- Offers wide range of unit standards and National Certificates including Health and Safety, First Line Management, Retail, Logistics and Distribution
- Can assist with identifying and delivering training for your workplace

Below are the dates for Year Three Craft Day Release Course 2008:

YEAR THREE

Auckland (Day Release)

Craft	Dates	Units Covered	Cost
Year 3 Bread 2	4 Mar-1 Apr	15154	\$388.00
Year 3 Cake 2	8 Apr-6 May	15155	\$388.00

Palmerston North (Block Course)

Craft	Dates	Units Covered	Cost
Year 3 Bread 2	31 Mar - 4 Apr	15154	\$388.00
Year 3 Cake 2	7-11 Apr	15155	\$388.00
Year 3 Bread 2	19-23 May	15154	\$388.00
Year 3 Cake 2	26-30 May	15155	\$388.00

Christchurch (Block Course)

Craft	Dates	Units Covered	Cost
Year 3 Bread 2	31 Mar-4 Apr	15154	\$388.00
Year 3 Cake 2	7-11 Apr	15155	\$388.00

Plant Courses

For further information on the Plant qualification and courses, please contact us on 0800 325 666.

Below are the dates for the Year Two Craft Day Release/Block Courses for 2008:

YEAR TWO

Auckland (Day Release)

Craft	Dates	Units Covered	Cost
Year 2 Cake 1	27 Mar-29 May	15148,15149,15150,15152	\$777.00

Palmerston North (Block Course)

Craft	Dates	Units Covered	Cost
Year 2 Cake 1	30 Jun-11 Jul	15148,15149,15150,15152	\$777.00

Christchurch (Block Course)

Craft	Dates	Units Covered	Cost
Year 2 Cake 1	14-25 Jul	15148,15149,15150,15152	\$777.00

Craft Year Three Courses

In the third and final year students complete the Craft Year 3 Bread 2 and Cake 2 course.

The Unit Standards below are taught on the Craft Year 3 course.

YEAR THREE

Unit	Title	Level	Credit
Bread 2: 15154	Prepare, mix, and bake specialty breads	4	6
Cake 2: 15155	Prepare, mix, bake, and finish specialty gateaux and torten	4	8

For copies of these unit standards visit www.nzqa.govt.nz

National Baking & Food Processing Modern Apprenticeships for 16-21 Year Olds

Modern Apprenticeships is a free work-based education initiative, targeted at young people (16-21 year olds), providing a mentored and supported training pathway into highly valued skills and qualifications. Modern Apprenticeships are designed to assist potential apprentices and employers to set up apprenticeships with the help of a Modern Apprenticeships co-ordinator.

The Modern Apprenticeship co-ordinator takes the hassle out of training by assisting with:

- Recruiting and screening potential apprentices
- Matching apprentices and employers
- Supporting the employment relationship
- Mentoring the apprentice
- Ensuring the training is a success for both the employer and the trainee
- Ensuring that training and assessment in key skills is provided
- Integration of on and off-job training and assessment
- Liaison with employers, Industry Training Organisations and training providers

If you would like to be a Modern Apprentice or have staff that would be eligible, then give us a call on 0800 325 666 to find out more.

National Certificate in Baking (Craft Baking) (Level 4)

version 2 - 287 credits

The National Certificate in Baking (Craft Baking) (Level 4) is designed to recognise the competence, knowledge, and specialist skills required for baking craft products within craft baking enterprises. It is awarded to people who are able to demonstrate the ability to prepare, apply, and mix baking products from raw baking materials.

The qualification can be achieved in the course of a three to four year traineeship or apprentice programme.

As this qualification represents the specialist skills required for the craft baking industry, all unit standards are compulsory.

Below are the dates for the Year One Craft Day Release/Block Courses for 2008:

YEAR ONE			
Auckland (Day Release)			
Craft	Dates	Units covered	Cost
Year 1 Bread 1	26 Mar-23 Apr	497,15146,15151	\$388.00
Year 1 Pastry 1	30 Apr-28 May	167,15153	\$388.00
Year 1 Bread 1	20 Aug-17 Sept	497,15146,15151,	\$388.00
Year 1 Pastry 1	24 Sept-22 Oct	167,15153	\$388.00
Palmerston North (Block Course)			
Craft	Dates	Units covered	Cost
Year 1 Bread 1	28 Apr-2 May	497,15146,15151	\$388.00
Year 1 Pastry 1	5-9 May	167,15153	\$388.00
Year 1 Bread 1	9-13 Jun	497,15146,15151	\$388.00
Year 1 Pastry 1	16-20 Jun	167,15153	\$388.00
Year 1 Bread 1	4-8 Aug	497,15146,15151	\$388.00
Year 1 Pastry 1	11-15 Aug	167,15153	\$388.00
Year 1 Bread 1	6-10 Oct	497,15146,15151	\$388.00
Year 1 Pastry 1	13-17 Oct	167,15153	\$388.00
Christchurch (Block Course)			
Craft	Dates	Units covered	Cost
Year 1 Bread 1	9-13 Jun	497,15146,15151	\$388.00
Year 1 Pastry 1	16-20 Jun	167,15153	\$388.00
Year 1 Bread 1	13-17 Oct	497,15146,15151	\$388.00
Year 1 Pastry 1	20-24 Oct	167,15153	\$388.00

Craft Year Two Courses

In the second year students complete the Craft Cake 1 course.

The Unit Standards below are taught on the Year 2 course

YEAR TWO			
Unit	Title	Level	Credit
Cake 1			
15148	Prepare, mix deposit and bake chou paste products	3	4
15149	Prepare marshmallow and egg white-based bakery products	4	4
15150	Assess cake products for quality	4	5
15152	Assess biscuit products for quality	4	5

For copies of these unit standards visit www.nzqa.govt.nz

Day Release and Block Courses

Crop & Food Research in conjunction with NZ Bakels Ltd offer Day Release and Block Courses in three locations (Auckland, Palmerston North, Christchurch) in both Craft and Plant Baking.

These courses offer you the opportunity to complete the practical components towards the National Certificates in Food Production – Craft & Plant Baking, Level 4.

Please note that the following Day Release/Block Course prices apply to Competenz trainees only.

Please also note that Competenz no longer offer subsidised travel and accommodation.

Craft Courses

The courses run for either one day per week for five consecutive weeks (Auckland) or five consecutive days (Palmerston North, Christchurch) and are held in an industry test kitchen with tutors who have had many years' experience in the Baking Industry.

The courses are held throughout the year and cover a variety of topics. In the first year, students complete Bread One and Pastry One, in the second year Cake One, and in the final year Bread Two and Cake Two.

Craft Year One Course

The Unit Standards below are taught on the Craft Year 1 Course.

YEAR ONE

Unit	Title	Level	Credit
Bread 1			
497	Protect health and safety in the workplace	1	1
15146	Prepare, mix, shape, and fry deep fried bakery products	3	3
15151	Assess bread products for quality	4	5
Pastry 1			
167	Practise food safety methods in a food business	2	4
15153	Assess pastry products for quality	4	5

For copies of these unit standards visit www.nzqa.govt.nz

National Certificate in Baking (Level 3)

version 2 - 140 credits

The National Certificate in Baking (Level 3) qualification is for baking trainees/apprentices employed in the varied workplaces of the baking industry.

The qualification consists of a compulsory and two elective sections.

The compulsory section covers:

- health and safety;
- food safety;
- legislative and food code requirements;
- bakery science;
- personal presentation.

Elective A requires 60 credits for industry specific standards from the domains for Baking; Baking – Biscuit; Baking – Bread; Baking – Cake; and/or Baking – Pastry.

Elective B allows candidates to select from a range of skill standards such as quality management, computing, storekeeping, retail and customer service, which will support varied roles within baking industry.

National Certificate in baking (Instore/Franchise) (Level 4)

Version 1 – 210 credits

The National Certificate in Baking (Instore/Franchise) (Level 4) is designed to recognise the competence, knowledge and skills required for baking products within Instore/Franchise baking enterprises. It is awarded to people who demonstrate the ability to prepare, mix and bake Instore/Franchise products that meet industry standards and the Australia New Zealand Food Standard Code.

The qualification consists of a compulsory and two elective sections.

The compulsory section covers:

- health & safety
- food safety
- baking ingredients and science
- recipe calculations
- preparation using manual production methods
- batch baking

Elective A requires 60 credits for industry specific standards from the following domains for Baking; Baking-Biscuit; Baking-Bread; Baking-Cake; and/or Baking-Pastry.

Elective B allows candidates to select from a range of skill standards such as quality management, computing and customer service which will support roles within instore bakeries or franchised bakeries.

LEVEL THREE & FOUR

Food and Related Products Processing & Baking – Level 3 & 4		
497	Protect health and safety in the workplace	1
10790	Hold a conversation with others	2
2989	Read and assess texts to gain knowledge	4
7755	Apply safe working practices in the food and related product processing workplace	2
8489	Solve problems which require calculation with whole numbers	2
62	Maintain personal presentation in the workplace	2
Baking – Level 3 & 4		
9681	Participate in groups and/or teams to make decisions	3
3488	Write business letters and memoranda	6
Food & Related Product Processing – Level 3 & 4		
1307	Present ideas and information orally to a specified audience in a predictable situation	3
2990	Read texts to research information	4
1279	Write in plain English	2
Total credits		
Food and Related Products Processing		22
Baking		22
Fee		(\$NZ)*
Competenz trainees		324.00
Other students		811.56

* all prices are in New Zealand dollars and include GST.

Competenz apprentices/trainees

The core skills units must be completed in year one by both Levels 3 & 4, otherwise no subsidy is available.

Core skills unit standards

Core Skills courses provide instruction in basic skills essential in the workplace. Course modules are based on NZQA unit standards. Completion of each assessment enables you to gain credits on the NZQA National Qualifications Framework (NQF).

If you would like copies of the unit standards you can visit the NZQA website (www.nzqa.govt.nz) or contact us on 0800 325 666. You may prefer to study individual unit standards rather than an entire course. Crop & Food Research offers the following core generic programmes: if you prefer to study individual unit standards please contact us on 0800 325 666 for prices.

LEVEL TWO		
Unit Standard		Credits
Food and Related Products Processing & Baking – Level 2		
497	Protect health and safety in the workplace	1
10790	Hold a conversation with others	2
2989	Read and assess texts to gain knowledge	4
3483	Fill in a form	4
7755	Apply safe working practices in the food and related product processing workplace	2
167	Practise food safety methods in a food business	4
8489	Solve problems which require calculation with whole numbers	2
62	Maintain personal presentation in the workplace	2
Total credits		21
Fee		(\$NZ)*
Competenz trainees		324.00
Other students		811.56

* all prices are in New Zealand dollars and include GST.

National Certificate in Baking (Level 2)

version 2 - 70 credits

The National Certificate in Baking (Level 2) is the first in a series of Baking qualifications for people employed in the varied workplaces of the baking industry. This is intended to be an entry qualification for people seeking employment in a diverse range of baking industry roles. This qualification is also designed to provide opportunities for people who are already employed within the industry to be recognised for skills attained and knowledge learnt.

The qualification consists of a compulsory and two elective sections.

The compulsory section covers:

- health and safety;
- food safety;
- legislative and food code requirements;
- personal presentation.

Elective A requires credit for industry specific standards from the domains for Baking; Baking – Biscuit; Baking – Bread; Baking – Cake; and/or Baking – Pastry.

Elective B allows candidates to select from a range of skill standards such as computing, food and beverage service, retail, distribution and sales, and storekeeping and warehousing which will support varied roles within the baking industry.

Payment charges in 2008

All payments for course fees must be paid to Skills4Work. Payment is expected at the time of enrolment. Skills4Work accept cheques and direct credit payments, details are listed on the enrolment form.

Distance Learning Baking Unit Standards

Demonstrate knowledge of the legislative and food code requirements in the baking industry

Unit Standard 15135	Level 3	Credits 4
<p>This unit standard is compulsory for people working or intending to work in a bakery who wish to obtain a baking qualification at Levels 2, 3 or 4. People credited with this unit standard are able to identify the health and safety requirements of the Food Regulations 1984 as it applies to bakeries and bakery products.</p> <p>Topics include:</p> <ul style="list-style-type: none"> Safety & Hygiene Food Regulations 		
Fee		(\$NZ)*
Competenz trainees		54.00
Other students		136.50

* all prices are in New Zealand dollars and include GST.

National Certificate in Food and Related Products Processing (Level 3 & 4)

The National Certificate in Food and Related Products Processing (Level 3 & 4) are part of a progressive learning programme aimed at improving the skill opportunities for all people engaged in the processing of food and related products. The Level 3 Certificate is particularly intended for people working in processing operations, packaging, storage, and distribution of food and related product information. Whereas the Level 4 Certificate encompasses broad based skills that assist people to prepare for leadership and career development roles.

Crop & Food Research offer core skills distance learning courses which provide instructions in basic skills essential in the workplace. Course modules are based on NZQA unit standards. Completion of each assessment enables you to gain credits on the NZQA National Qualifications Framework (NQF).

For copies of the unit standards you can visit the NZQA website (www.nzqa.govt.nz) or contact us on 0800 325 666. If you prefer to study individual unit standards please contact us.

Compulsory Core Skills Distance learning programme

The cost for this compulsory core skills programme is \$324.00.

Unit standards	Title	Level	Credit
497	Protect health and safety in the workplace	1	1
10790	Hold a conversation with others	1	2
2989	Read and assess texts to gain knowledge	2	4
7755	Apply safe working practices in the food and related product processing workplace	2	2
8489	Solve problems which require calculation with whole numbers	1	2
62	Maintain personal presentation in the workplace	2	2
1307	Present ideas and information orally to a specified audience in a predictable situation	3	3
2990	Read texts to research information	3	4
1279	Write in plain English	3	2

National Certificate in Food and Related Products Processing (Level 2)

This qualification is awarded to people who, working under supervision, have demonstrated competence in a range of basic skill practices required by the food and related products processing industry. These practices include standard operational requirements found in most food and related product processing sites, worksite safety, and fundamentals of literacy, numeracy, and interpersonal communications.

Crop & Food Research offer core skills distance learning courses which provide instructions in basic skills essential in the workplace. Course modules are based on NZQA unit standards. Completion of each assessment enables you to gain credits on the NZQA National Qualifications Framework (NQF).

For copies of the unit standards you can visit the NZQA website (www.nzqa.govt.nz) or contact us on 0800 325 666. If you prefer to study individual unit standards please contact us.

Compulsory Core Skills Distance Learning Programme

The cost of this compulsory core skills programme is \$324.00.

Unit standards	Title	Level	Credit
497	Protect health and safety in the workplace	1	1
10790	Hold a conversation with others	1	2
2989	Read and assess texts to gain knowledge	2	4
3483	Fill in a form	1	4
7755	Apply safe working practices in the food and related product processing workplace	2	2
167	Practice food safety methods in a food business	2	4
8489	Solve problems which require calculation with whole numbers	1	2
62	Maintain personal presentation in the workplace	2	2

Demonstrate knowledge of bakery science

Unit Standard 15136

Level 4

Credits 8

This unit standard is for people working or intending to work in a bakery. People credited with this unit standard are able to describe the history and processes of baking; analyse the scientific principles of baking; analyse the functions and interactions of bakery ingredients; evaluate the uses of premixes, concentrates, and frozen doughs; determine the process and methods of aeration; perform bakery trade calculations; and evaluate the nutritional aspects of bakery products.

Topics include

Water & Salt

Sugars

Bakery

Fats & Emulsifiers

Aeration

Eggs & Yeast

Improvers

Milk, Flavours & Chocolate

Measurement/Temperature/Trade Calculations

Premixes, Concentrates & Frozen Doughs

Nutrition

Fee

(\$NZ)*

Competenz trainees

125.00

Other students

313.44

* all prices are in New Zealand dollars and include GST.

Demonstrate knowledge of the characteristics and processes of flour technology

Unit Standard 15137

Level 4

Credits 4

People credited with this unit standard are able to analyse the characteristics of cereals; evaluate milling processes; analyse the characteristics of wheat flour; and determine the quality requirements and technical specifications for flour.

Topics include

Bakery Processes
Cereals, Milling & Flour
Flour Technology
Flour Quality & Types

Fee	(\$NZ)*
Competenz trainees	98.00
Other students	246.27

* all prices are in New Zealand dollars and include GST.

23078 Level 3 Credits 4

Demonstrate knowledge of baking equipment and utilities used in the baking industry

People credited with this unit standard are able to demonstrate knowledge of commercial baking equipment and commercial bakery utilities.

Course Cost \$246.27

On-job assessment

If you need assistance with your on-job assessment unit standards please call us on 0800 325 666.

23079 Level 1 Credits 2
Demonstrate knowledge of basic baking ingredients in the baking industry

People credited with this unit standard are able to demonstrate knowledge of basic baking ingredients in the baking industry.

Course Cost \$136.50

23077 Level 2 Credits 4
Demonstrate knowledge of common types and uses of baking equipment in the baking industry

People credited with this unit standard are able to demonstrate knowledge of: the common types, purpose and uses of baking equipment; and the common types and uses of baking utensils in the baking industry.

Course Cost \$246.27

23081 Level 2 Credits 3
Demonstrate knowledge of product and basic terminology in the baking industry

People credited with this unit standard are able to demonstrate knowledge of: names and characteristics used for products in a bakery; and basic terminology used in the baking industry.

Course Cost \$191.38

Demonstrate knowledge of bakery management systems

Unit Standard 15138	Level 4	Credits 6
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People credited with this unit standard are able to devise time management systems for a selected bakery; develop quality management systems for a selected bakery; develop a production plan for a selected bakery; assess the methods of stock control used in a selected bakery; and develop a layout plan for a selected bakery.

Topics include

- Staling and Spoilage
- Communication & Time Management
- Principles of Quality Management
- Bakery Layout, Production Planning & Stock Control

Fee	(\$NZ)*
Competenz trainees	118.00
Other students	296.64

* all prices are in New Zealand dollars and include GST.

Demonstrate knowledge of bread baking technology and bread products using manual systems

Unit Standard 15139	Level 4	Credits 8
<p>People credited with this unit standard are able to evaluate manual bread baking processes; assess manually developed doughs; analyse the production of speciality breads in a manual bread bakery; analyse the production of small bread goods in a manual bread bakery; and evaluate quality assessment procedures used in a manual bread bakery.</p> <p>Topics include</p> <ul style="list-style-type: none"> Introduction & Preparation Mixing Dough Dividers, Intermediate Proof & Moulding Tinning & Final Proof Bake Off Cooling, Slicing & Packaging Variety Breads Small Goods Bread Quality & Bake Tests 		
Fee		(\$NZ)*
Competenz trainees		138.00
Other students		346.02

* all prices are in New Zealand dollars and include GST.

Demonstrate knowledge of small goods and small good baking technology

Unit Standard 15144	Level 4	Credits 4
<p>This unit standard is for people working or intending to work in a bakery. People credited with this unit standard are able to describe a selection of small goods; evaluate production processes for a selection of small goods; and evaluate the quality assessment procedures used for small goods in a selected bakery.</p> <p>Topics include</p> <ul style="list-style-type: none"> Introduction to Small Goods Scones & Muffins Doughnuts Waffles, Hotplate Goods, Meringues & Brandy Snaps 		
Fee		(\$NZ)*
Competenz trainees		98.00
Other students		246.27

* all prices are in New Zealand dollars and include GST.

Demonstrate knowledge of biscuit products and biscuit baking techniques

Unit Standard 15143	Level 4	Credits 6
People credited with this unit standard are able to evaluate biscuit production processes; analyse biscuit baking technology; assess the selection of icings and fillings used for biscuits; and evaluate the quality assessment procedures used for biscuits in a selected bakery.		
Topics include		
Introduction, Biscuit Classification		
Biscuit Ingredients & Mixing		
Biscuit Shaping		
Biscuit Baking & Technology		
Icings, Fillings & Toppings		
Quality Assessment		
Fee		(\$NZ)*
Competenz trainees		111.00
Other students		279.85

* all prices are in New Zealand dollars and include GST.

Demonstrate knowledge of plant bread baking technology and plant bread bakery products

Unit Standard 15140	Level 4	Credits 8
This unit standard is for people working or intending to work in an automated or semi-automated bakery. People credited with this unit standard are able to analyse automated bread baking systems; assess doughs developed using automated systems; analyse the production of speciality breads in automated bread bakeries; analyse the production of small bread goods in automated bread bakeries; and evaluate the bake tests and bread quality assessment procedures used in automated bread bakeries.		
Topics include		
Introduction & Preparation		
Mixing		
Dough Dividers, Intermediate Proof & Moulding		
Tinning & Final Proof		
Baking		
Cooling, Slicing & Packaging		
Variety Breads		
Small Goods		
Bread Quality & Bake Tests		
Fee		(\$NZ)*
Competenz subsidy		138.00
Other students		347.02

* all prices are in New Zealand dollars and include GST.

Demonstrate knowledge of pastry technology and pastry products

Unit Standard 15141 Level 4 Credits 10

People credited with this unit standard are able to analyse the process of pastry making; evaluate the characteristics, methods, and uses of short pastry; evaluate the characteristics, methods, and uses of puff pastry; evaluate the characteristics, methods, and uses of yeasted and chou pastry; identify the characteristics and quality determining factors of pies; and assess the selection of icing and fillings used for pastries.

Topics include

Introduction, Terms
 Ingredients & Aeration
 Short Pastry
 Puff Pastry
 What Puffs Pastry?
 Pastry Quality
 Yeasted & Other Pastry Types
 Pies
 Icings & Fillings

Fee	(\$NZ)*
Competenz trainees	138.00
Other students	347.02

* all prices are in New Zealand dollars and include GST.

Demonstrate knowledge of cake products and cake baking technology

Unit Standard 15142 Level 4 Credits 6

People credited with this unit standard are able to describe cake and sponge making processes; evaluate cake and sponge recipe balance; assess the selection of icings and fillings used for cakes and sponges; and evaluate the quality assessment procedures used for cakes and sponges in a selected bakery.

Topics include

Introduction, Terms
 Sponges
 Cakes
 Cake Recipe Balance
 Icings & Fillings
 Quality Assessment

Fee	(\$NZ)*
Competenz trainees	111.00
Other students	279.85

* all prices are in New Zealand dollars and include GST.