

SP NUMBER	TITLE	UNIT STANDARD TITLE	NLRD No.	Credits	No of u/s	NQF level
09SP000238030372/1	Basics in Baking - Craft Bread II	Produce a range of bread products in a craft bread environment	123373	37	3	2
		Produce a range of bread roll products in a craft baking environment	123360			
		Produce a range of sweet dough products in a craft baking environment	123359			
09SP000247060492/1	Produce a Range of Fermented Dough Products in a Craft Bakery	Apply good manufacturing practices as part of a food safety system	120403	49	6	2
		Apply personal safety practices in a food or sensitive consumer product environment	120416			
		Understand the control of pests and waste materials as part of a food safety system	120417			
		Produce a range of bread products in a craft baking environment	123373			
		Produce a range of bread roll products in a craft baking environment	123360			
		Produce a range of sweet dough products in a craft baking environment	123359			
09SP000248040392/1	Rolls, Buns and Sweet Dough Products	Produce a range of bread roll products in a craft baking environment	123360	39	4	2
		Produce a range of sweet dough products in a craft baking environment	123359			
		Implement food-handling practices in the wholesale and retail outlet and work processes within a business environment	114910			
			14342			
09SP000249040272/1	Morning Goods and Pastries	Produce a range of chemical aerated dough products in a craft baking environment	123375	27	4	2
		Produce a range of muffins in a craft baking environment	123371			
		Handle and bake off a range of frozen products in a craft baking or retail environment	123367			
		Complete basic business calculations	117887			
09SP000255040141/1	Introduction to Craft Baking Skills in a Micro Baking Environment Module 2	Handle food materials in a food production process	243345	14	4	1
		Measure the temperature of food products and evaluate the readings	120398			
		Produce a range of yeast fermented products in a micro baking environment.	243344			
		Demonstrate an understanding of the principals of supply and demand, and the concept : production	13998			

09SP000256030323/1	Produce a range of cakes, speciality bread and meringue products in a craft baking environment	Produce a range of cakes in a craft baking environment	123361	32	3	3
		Produce a range of speciality breads in a craft baking environment	123362			
		Produce a range of meringue products in a craft baking environment	123364			
09SP000257040181/1	Introduction to Craft Baking Skills in a Micro Baking Environment Module 1	Maintain personal hygiene, health and presentation in a food handling environment	120404	18	4	1
		Clean and sanitise food manufacturing equipment and surfaces manually	120410			
		Apply personal safety practices in a food or sensitive consumer product environment	120416			
		Produce a range of chemically aerated flour confectionery products in a micro baking environment	243343			
09SP000258030403/1	Produce a range of puff, short and Choux pastry products in a craft baking environment	Produce a range of Choux pastry products in a craft baking environment	123363	40	3	3
		Produce a range of puff pastry products in a craft baking environment	123365			
		Produce a range of short pastry products in a craft baking environment	123366			
09SP000259050382/1	Food and personal safety practices in a bread and roll craft baking environment	Apply personal safety practices in a food sensitive environment	120416	38	5	2
		Understand the control of pests and waste materials as part of a food safety system	120417			
		Implement food handling practices in a wholesale and retail outlet	114910			
		Produce a range of bread products in a craft baking environment	123373			
		Produce a range of bread roll products in a craft baking environment	123360			
09SP000260030222/1	Produce muffin and dough products in a craft baking environment	Produce a range of chemically aerated dough products in a craft baking environment	123375	22	3	2
		Produce a range of muffins in a craft baking environment	123371			
		Produce a range of frozen dough products in a craft baking environment	123367			
09SP000254040333/1	Apply food safety, quality control and merchandising practices in a craft baking environment	Demonstrate an understanding of the concept of microbiology in a food handling environment	120235	33	4	3
		Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	120239			
		Perform quality control practices in a food or sensitive consumer product operation	119802			

		Display merchandise visually in a Wholesale and Retail outlet	114907			
09SP000255020243/1	Basics in Baking - Pastries	Produce a range of Choux pastry products in a craft baking environment	123363	24	2	3
		Produce a range of short pastry products in a craft baking environment	123366			
09SP000270020243/1	Basics in Baking – Chemically Aerated Baking	Produce a range of cakes in a craft baking environment	123361	24	2	3
		Produce a range of chemically aerated dough products in a craft baking environment	123375			
09SP000271030222/1	Produce a range of basic craft fermented and frozen products	Handle and bake off a range of frozen products in a craft baking or retail environment	123367	22	3	2
		Produce a range of muffins in a craft baking environment	123371			
		Produce a range of chemical aerated dough products in a craft baking environment	123375			
09SP000272030372/1	Produce a range of bread and sweet dough products in a craft baking environment. Level 2	Produce a range of bread products in a craft baking environment	123373	37	3	2
		Produce a range of bread roll products in a craft baking environment	123360			
		Produce a range of sweet dough products in a craft baking environment	123359			
09SP000273070302/1	Maintain and apply good manufacturing practices, food safety and personal safety practices in a craft baking environment. Level 2 (Old)	Apply basic knowledge of statistics and probability to influence the use of data and procedures in order to investigate life related problems	9009	30	7	2
		Complete basic business calculations	117887			
		Apply good manufacturing practices as part of a food safety system	120403			
		Apply personal safety practices in a food or sensitive consumer product environment	120416			
		Understand the control of pests and waste materials as part of a food safety system	120417			
		Use language and communications in occupational learning programmes	119460			
		Access and use information from texts	119463			
09SP000282050512/1	Confectionery: NQF Level 2	Produce a range of cakes in a craft baking environment	123361	51	5	2
		Produce a range of sweet dough products in a craft baking environment	123359			
		Produce a range of muffins in a craft baking environment	123371			
		Produce a range of chemical aerated dough products in a craft baking environment	123375			
		Design, Plan and Manually Decorate Soft Cakes using Basic Techniques	110554			
09SP000283020222/1	Baking bread and rolls: NQF Level 2	Produce a range of bread products in a craft baking environment	123373	22	2	2
		Produce a range of bread rolls in a craft baking environment	123360			
09SP000284030122/1	Hygiene and Food Safety in the Bakery: NQF Level 2	Apply good manufacturing practices as part of a food safety system	120403	12	3	2
		Understand the control of pest and waste materials as part of a food safety system	120417			
		Apply personal safety practices in a food or sensitive consumer product environment	120416			
09SP000287060292/1	Maintain and apply good manufacturing practices, food safety and personal safety practices in a craft baking environment. Level 2 (new)	Manage time and work processes within a business environment	14342	29	6	2
		Implement food-handling practices in the wholesale and retail outlet	114910			
		Complete basic business calculations	117887			
		Apply good manufacturing practices as part of a food safety system	120403			

		Apply personal safety practices in a food or sensitive consumer product environment	120416			
		Understand the control of pest and waste materials as part of a food safety system	120417			
09SP000288060592/1	Produce a range of flour confectionery products and basic craft fermented products Level 2	Produce a range of sweet dough products in a craft baking environment	123359	59	6	2
		Produce a range of bread rolls products in a craft baking environment	123360			
		Handle and bake off a range of frozen products in a craft baking or retail environment	123367			
		Produce a range of muffins in a craft baking environment	123371			
		Produce a range of bread products in a craft baking environment	123373			
		Produce a range of chemical aerated dough products in a craft baking environment	123375			
09SP000289040333/1	Maintain quality assurance and monitor critical points in a craft baking environment Level 3	Display merchandise visually in a Wholesale and Retail outlet	114907	33	4	3
		Perform quality control practices in a food or sensitive consumer product operation	119802			
		Demonstrate an understanding of the concept of microbiology in a food handling environment	120235			
		Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	120239			
09SP000292030323/1	Produce a range of flour confectionery and non - flour confectionery products Level 3	Produce a range of cakes in a craft baking environment	123361	32	3	3
		Produce a range of speciality breads in a craft baking environment	123362			
		Produce a range of meringue products in a craft baking environment	123364			
09SP000293030403/1	Produce a range of pastry products	Produce a range of Choux pastry products in a craft baking environment	123363	40	3	3
		Produce a range of puff pastry products in a craft baking environment	123365			
		Produce a range of short pastry products in a craft baking environment	123366			
09SP000304040372/1	Confectionery Sweet Dough & Muffins	Produce a range of sweet dough products in a craft baking environment	123359	37	4	2
		Produce a range of chemical aerated dough products in a craft baking environment	123375			
		Produce a range of muffins in a craft baking environment	123371			
		Handle and bake off a range of frozen products in a craft baking or retail environment	123367			
09SP000308040222/1	Produce bread products & maintain GMP in a craft baking environment	Produce a range of bread products in a craft bread environment	123373	22	4	2
		Apply good manufacturing practices as part of a food safety system	120403			
		Apply personal safety practices in a food or sensitive consumer product environment	120416			
		Understand the control of pests and waste materials as part of a food safety system	120417			