



Australian Government

Assessment Requirements for SITHCCC019 Produce cakes, pastries and breads

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- follow standard recipes to produce and decorate four of each of the following:
 - cakes from the list in the knowledge evidence
 - pastries from the list in the knowledge evidence
 - breads from the list in the knowledge evidence
- produce each of the above cakes, pastries and breads of the same type:
 - that are consistent in quality, size, shape and appearance
 - within commercial time constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing food
 - responding to special customer requests and dietary requirements.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for:
 - ingredients commonly used to produce cakes, pastries and breads
 - a variety of classical and contemporary cakes, pastries and breads
- contents of stock date codes and rotation labels
- food safety practices for handling and storing cakes, pastries and breads
- classical and contemporary:
 - cakes:
 - basic aerated sponge
 - cold set cake and mousse cake
 - friands
 - fruit cake
 - Genoise sponge
 - Madeira cake
 - meringues

- muffins
- Swiss roll
- pastries:
 - choux pastry
 - croissant
 - Danish pastry
 - puff pastry
 - short crust
 - sweet pastry
 - strudel
- sweet and savoury breads:
 - baguette
 - bath or fruit bun
 - bread rolls
 - hot cross buns
 - unleavened breads
- characteristics of a variety of classical and contemporary cakes, pastries and breads:
 - appearance
 - colour
 - consistency
 - moisture content
 - shape
 - taste
 - texture
- historical and cultural derivations of a variety of cakes, pastries and breads
- basic aspects of yeast fermentation and dough development processes
- nutritional value of classical and contemporary cakes, pastries and breads
- indicators of freshness and quality of stocked ingredients for cakes, pastries and breads
- cookery methods for cakes, pastries, breads and fillings:
 - adding fats and liquids to dry ingredients
 - chilling ingredients and work surfaces
 - cutting, shaping and moulding
 - kneading and handling
 - preparing and using fillings
 - preparing and using pre-bake finishes and decorations
 - resting
 - rolling
 - selecting and preparing appropriate cake tins and moulds
 - stirring and aerating to achieve required consistency and texture

- using required amount of batter according to desired characteristics of finished products
- weighing or measuring and sifting dry ingredients
- whisking, folding, piping and spreading
- main types, culinary characteristics and uses of fillings for cakes, pastries or breads:
 - savoury:
 - bacon
 - cheese
 - fish
 - ham
 - meat
 - poultry
 - vegetable
 - sweet:
 - chocolate
 - cream
 - custard
 - fresh or crystallised fruit and fruit purées
 - meringue
 - whole or crushed nuts.
- main types, culinary characteristics and uses of decorations for cakes, pastries or breads:
 - chocolate
 - coloured and flavoured sugar
 - fresh, preserved or crystallised fruits
 - fruit purées
 - glazes
 - icings
 - jellies
 - sprinkled icing sugar
 - whole or crushed nuts
- appropriate baking temperatures and cooking times for cakes, pastries, breads and fillings
- appropriate environmental conditions for storing cakes, pastries, breads and re-usable by-products of their preparation to:
 - ensure food safety
 - optimise shelf life
- mise en place requirements for producing cakes, pastries and breads and fillings
- safe operational practices using essential functions and features of equipment used to produce cakes, pastries and breads.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m/person)
 - commercial:
 - blenders and food mills
 - food processors
 - planetary mixers
 - commercial ovens with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge
 - designated storage areas for dry goods and perishable
 - double sink
 - marble slab or bench
 - microwave
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - baking sheets
 - beaters
 - cake tins and moulds:
 - fixed base in a range of shapes
 - loose bottom
 - muffin tins
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - graters
 - knives:
 - cake knife
 - pastry cutters and shapes
 - measurers:

- metric calibrated measuring jugs
- measuring spoons
- portion control scoops
- moulds, shapes and cutters
- oven mitts
- piping bags and attachments
- proofer
- range of saucepans and pots for small and large production
- scales
- sets of stainless steel bowls
- service-ware:
 - cutlery and serving utensils
 - platters, dishes, and bowls
 - serving tongs and trowels
- silicon mats
- spatulas
- spoons:
 - ladles in a variety of sizes
 - wooden spoons
 - large plain and slotted metal spoons
- whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- wire cooling racks
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpans and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mops and buckets
 - separate hand basin and antiseptic liquid soap dispenser for hand washing
 - sponges, brushes and scourers
 - tea towels
- organisational specifications:
 - equipment manufacturer instructions
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock

- mise en place lists, menus, standard recipes, and recipes for special dietary requirements
- ordering and docketing paperwork
- food safety plans
- guidelines relating to food disposal, storage and presentation requirements
- safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable food supplies for cakes, pastries and breads
- industry-realistic ratios of kitchen staff to customers; these can be:
 - staff and customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have achieved the Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery to assess this unit as part of a Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery qualification; and
- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>