



Australian Government

SITHCCC019 Produce cakes, pastries and breads

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce cakes, pastries and breads in a commercial kitchen following standard recipes. It requires the ability to select, prepare and portion ingredients; and to use relevant equipment a range of cookery methods to make and decorate cakes, pastries and breads, and food storage methods.

It does not cover the specialist skills used by patissiers to produce specialist patisserie products. These are covered in the range of patisserie units coded 'PAT'.

The unit applies to hospitality and catering organisations that produce and serve cakes, pastries and breads, including hotels, restaurants and patisseries.

It applies to individuals who work under the guidance of more senior chefs. They demonstrate autonomy and judgement to complete routine activities and take limited responsibility in known and stable contexts within established parameters.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Commercial Cookery and Catering

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Select ingredients.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1. Confirm food production requirements from food preparation list and standard recipes.
- 1.2. Calculate ingredient amounts according to requirements.
- 1.3. Identify and select ingredients from stores according to recipe,

- quality, freshness and stock rotation requirements.
2. Select, prepare and use equipment.
 - 2.1. Select type and size of equipment suitable to requirements.
 - 2.2. Safely assemble and ensure cleanliness of equipment before use.
 - 2.3. Use equipment safely and hygienically according to manufacturer instructions.
 3. Portion and prepare ingredients.
 - 3.1. Sort and assemble ingredients according to food production sequencing.
 - 3.2. Weigh and measure wet and dry ingredients according to the recipe and quantity of cakes, pastries and breads required.
 - 3.3. Prepare yeast-based dough to correct consistency and shape, according to standard recipes.
 - 3.4. Minimise waste to maximise profitability of cakes, pastries and breads produced.
 4. Cook cakes, pastries, breads.
 - 4.1. Use cookery methods for cakes, pastries and breads and sweet and savoury fillings to achieve desired product characteristics.
 - 4.2. Follow standard recipes and make **food quality adjustments** within scope of responsibility.
 - 4.3. Select baking conditions, required oven temperature and bake cakes, pastries and breads.
 - 4.4. Cool in appropriate conditions to retain optimum freshness and product characteristics.
 5. Decorate, present and store cakes pastries and breads.
 - 5.1. Enhance appearance and taste of cakes, pastries and breads using suitable fillings, icings and decorations, according to standard recipes.
 - 5.2. Apply icing to ensure a smooth and seamless finish.
 - 5.3. Visually evaluate cakes, pastries and breads and **adjust presentation** before displaying.
 - 5.4. Use suitable service-ware to attractively present cakes, pastries and breads according to organisational standards.
 - 5.5. Display cakes, pastries and breads in appropriate conditions to retain optimum freshness and product characteristics.
 - 5.6. Store cakes, pastries and breads and reusable by-products in appropriate **environmental conditions**.
 - 5.7. Clean work area, and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance

criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	<ul style="list-style-type: none"> locate information in food preparation lists and standard recipes to determine food preparation requirements locate and read date codes and rotation labels on food products.
Numeracy skills to:	<ul style="list-style-type: none"> determine cooking times and temperatures.
Problem-solving skills to:	<ul style="list-style-type: none"> evaluate quality of ingredients and finished cakes, pastries and breads and make adjustments to ensure a quality product adjust taste, texture and appearance of food products according to identified deficiencies.
Planning and organising skills to:	<ul style="list-style-type: none"> efficiently sequence the stages of food preparation and production.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Food quality adjustments must involve consideration of factors relating to:

- ratio of wet to dry ingredients
- taste
- temperature
- texture.

Adjusting presentation must involve consideration of:

- accompaniments and garnishes to maximise visual appeal:
 - balance
 - colour
 - contrast
- plated food for practicality of:
 - customer consumption
 - service
- wiping drips and spills.

Environmental conditions must ensure appropriate:

- humidity
- light
- packaging
- temperature
- use of containers

- ventilation.

Unit Mapping Information

SITHCCC308 Produce cakes, pastries and breads

Links

Companion Volume implementation guides are found in VETNet -

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