



Australian Government

Assessment Requirements for SITHPAT004 Produce yeast-based bakery products

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 sweet and savoury yeast-based bakery products that include at least three from each of these two main categories:
 - breads and buns:
 - baguettes
 - Bath buns
 - bread rolls
 - dinner rolls
 - hot cross buns
 - speciality breads
 - yeast raised pastries:
 - Danish pastries
 - croissants
 - brioche
 - kuchen
 - babas
 - savarins
- use at least six different fillings from the following list, including at least two sweet and two savoury fillings, when producing the above yeast-based bakery products:
 - sweet fillings:
 - cheese
 - chocolate
 - cream: butter or fresh
 - custard
 - frangipane
 - ganache
 - fresh or crystallised fruit
 - jam
 - savoury fillings:
 - bacon

- cheese
- fish
- ham
- meat
- poultry
- vegetables
- spices
- whole or crushed nuts
- use appropriate preparation and cookery methods from the list in the knowledge evidence when producing the above yeast-based bakery products
- prepare above yeast-based bakery products:
 - that are consistent in quality, size, shape and appearance
 - within commercial time and cost constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing yeast goods
 - 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 yeast-based bakery products
 - classical and contemporary yeast-based bakery products specified above in the Performance Evidence
- contents of stock date codes and rotation labels
- cookery methods used when producing yeast-based bakery products:
 - adding fats and liquids to dry ingredients
 - chilling ingredients and work surfaces
 - cutting, shaping and moulding
 - incorporating fat
 - kneading and handling
 - preparing and using:
 - fillings
 - pre-bake finishes and decorations
 - types of yeast
 - rolling
 - selecting and preparing appropriate 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
- expected product characteristics of the classical and contemporary yeast-based bakery products specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crumb structure
 - moisture content
 - shape
 - taste
 - texture
- historical and cultural derivations of a variety of yeast-based bakery products
- appropriate baking temperatures and cooking times for yeast-based bakery products specified in the performance evidence
- indicators of freshness and quality of stocked ingredients for yeast-based bakery products
- properties of yeast:
 - interaction with other ingredients
 - changes brought about by yeast and effects on final food product characteristics
 - fermentation and dough development processes
 - control of yeast action
- mise en place requirements for producing yeast-based bakery products
- appropriate environmental conditions for storing yeast-based bakery products and re-usable by products of their preparation to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce yeast-based bakery products.

Assessment Conditions

Skills must be demonstrated in an operational pastry 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:
 - bowl cutters
 - commercial grade work benches (1.5 m/person)

- commercial cake mixer and attachments:
 - dough hook
 - paddle
 - whisk
- commercial refrigeration and freezer unit with shelving
- double sinks with hot and cold water
- gas or electric stove tops
- industrial strength food processor
- marble bench or slab
- ovens with timer and trays:
 - convection
 - deck
 - microwave
- pastry/dough break
- proofer
- storage facilities:
 - shelving
 - trays
- small equipment:
 - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper
 - beaters
 - blenders
 - cutting boards
 - cutting implements
 - food handler gloves
 - graters
 - knives:
 - large serrated cake knives
 - ladles in a variety of sizes
 - measurers:
 - metric calibrated measuring jugs
 - moulds, shapes and cutters
 - oven mitts
 - pastry cutters and shapes
 - piping bags and attachments
 - service-ware:
 - platters, dishes, and bowls
 - serving tongs and trowels
 - small utensils:
 - flour and drum sieves

- strainers and chinois
- spatulas
- whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- range of saucepans and pots for small and large production
- scales (1 gram increments)
- sets of stainless steel bowls
- silicon mats
- spatulas
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- storage containers and trays
- wire cooling racks
- diverse and comprehensive range of commercial ingredients for the yeast-based bakery products specified in the performance evidence
- 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
 - food preparation lists
 - 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
- 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 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>