



Australian Government

SITHPAT004 Produce yeast-based bakery products

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce yeast-based bakery products following standard recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make and decorate sweet and savoury breads, rolls, buns and yeast raised pastries.

The unit applies to hospitality and catering organisations that produce and serve specialist patisserie products, including hotels, restaurants and patisseries.

It applies to patissiers who usually work under the guidance of more senior chefs.

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

Patisserie

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Select ingredients.
2. Select, prepare and use equipment.

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.
- 2.1. 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 yeast goods required.
- 3.3. Minimise waste to maximise profitability of yeast-based bakery products produced.
4. Prepare yeast-based doughs.
- 4.1. Prepare yeast-based doughs to correct consistency and shape and according to standard recipes.
- 4.2. Prove products according to specified temperature and other conditions.
5. Cook yeast-based products.
- 5.1. Use cookery methods for yeast-based bakery products and fillings to achieve desired product characteristics.
- 5.2. Make *food quality adjustments* within scope of responsibility.
- 5.3. Select baking conditions, required oven temperature and bake yeast-based bakery products.
- 5.4. Cool yeast-based bakery products in appropriate conditions to retain optimum freshness and product characteristics.
6. Decorate, present and store yeast-based products.
- 6.1. Enhance appearance and taste of yeast-based bakery products using suitable fillings, icings and decorations, according to standard recipes.
- 6.2. Visually evaluate yeast-based bakery products and *adjust presentation*.
- 6.3. Use suitable service-ware to attractively present yeast-based bakery products according to organisational standards.
- 6.4. Display yeast-based bakery products in appropriate conditions to retain optimum freshness and product characteristics.
- 6.5. Store yeast-based bakery products in appropriate *environmental conditions*.
- 6.6. 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:
- locate information in food preparation lists and standard recipes to determine preparation requirements
 - locate and read date code and stock rotation labels.
- Writing skills to:
- write notes on recipe requirements and calculations.
- Numeracy skills to:
- determine cooking times and temperatures suitable to the type of bakery products being prepared.
- Problem-solving skills to:
- adjust taste, texture and appearance of food products according to identified deficiencies.
- Planning and organising skills to:
- efficiently sequence the stages of food preparation and production.
- Self-management skills to:
- manage own speed, timing and productivity.

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:

- fillings, icings and decorations to maximise visual appeal:
 - balance
 - colour
 - contrast
- plating food for practicality of:
 - customer consumption
 - service
- wiping drips and spills.

Environmental conditions must ensure appropriate:

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

- ventilation.

Unit Mapping Information

SITHPAT304 Produce yeast based bakery products

Links

Companion Volume implementation guides are found in VETNet -

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