



**Australian Government**

# **Assessment Requirements for SITHPAT011 Produce cakes**

**Release: 1**

# Assessment Requirements for SITHPAT011 Produce cakes

## Modification History

Supersedes and is equivalent to SITHPAT001 Produce cakes.

## 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 at least one of each of the following types of cakes and sponges:
  - fat-based:
    - butter base
    - oil base
  - foam-based:
    - emulsified sponge
    - egg-based foam
- use each of the following fillings when producing the above cakes and sponges (at least once across production of the four cakes or sponges):
  - creams
  - custard
  - fresh and crystallised fruit
  - jams
  - mousse
  - nuts
- use each of the following decorations when producing the above cakes and sponges (at least once across production of the four cakes or sponges):
  - chocolate
  - fresh, preserved or crystallised fruits
  - glazes and jellies
  - icings
  - sprinkled icing sugar
  - whole or crushed nuts
- use appropriate preparation and cookery processes from the list in the knowledge evidence when producing the above cakes and sponges
- produce above cakes and sponges:
  - that are consistent in quality, size, shape and appearance
  - within commercial time constraints
  - following procedures for portion control and food safety practices when handling and storing cakes and sponges

- responding to at least one special customer request.

## Knowledge Evidence

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

- culinary terms and common trade names for:
  - ingredients used to produce cakes and sponges
  - cakes and sponges specified in the performance evidence
- contents of date codes and rotation labels for stock
- cookery processes used when producing cakes, sponges and fillings:
  - adding fats and liquids to dry ingredients
  - preparing and using pre-bake finishes and decorations
  - 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
  - sifting dry ingredients
  - whisking, folding, piping and spreading
- expected product characteristics of cakes and sponges specified in the performance evidence:
  - appearance
  - colour
  - consistency
  - moisture content
  - shape
  - size
  - taste
  - texture
- historical and cultural origins of a variety of cakes and sponges
- appropriate baking temperatures and cooking times for cakes, sponges and fillings specified in the Performance Evidence
- indicators of freshness and quality of stocked ingredients for cakes and sponges
- mise en place requirements for producing cakes, sponges and fillings
- appropriate environmental conditions for storing cakes and sponges 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 cakes and sponges.

## Assessment Conditions

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

- an industry workplace; or
- a simulated industry environment such as an industry-realistic training kitchen.

Assessment must ensure access to:

- fixtures and large equipment:
  - commercial grade work benches (1.5 m/person)
  - commercial cake mixer and attachments:
    - paddle
    - whisk
  - commercial refrigeration and freezer unit with shelving
  - sink
  - gas or electric stove top
  - industrial strength food processor
  - commercial oven with timer and trays
  - storage facilities:
    - shelving
    - trays
- small equipment:
  - paper for lining moulds and trays
  - beaters
  - blender
  - cake bases, stands and platforms
  - cake tins with:
    - fixed base in a range of shapes
    - loose bottom
  - cake moulds
  - cake wheels
  - cutting boards
  - fluted and plain flan rings and cutter
  - graters
  - knives:
    - large serrated cake knives
  - measures:
    - measuring jugs
  - mixers
  - pastry brushes
  - pastry cutters and shapes
  - piping bags and attachments

- presentation equipment:
  - cake boards
  - cake stands
  - platters
- small utensils:
  - sieves
  - strainers and chinois
  - spatulas
  - whisks
- range of saucepans and pots for small and large production
- scales (1 gram increments)
- sets of stainless steel bowls
- silicon mats
- spoons and ladles
- storage containers and trays
- wire cooling racks
- food safe gloves
- diverse and comprehensive range of commercial ingredients for the cakes and sponges 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 soap 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
  - food safety plans
  - guidelines relating to food disposal, storage and presentation requirements
  - safety data sheets (SDS) for cleaning agents and chemicals.

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

- have achieved the Certificate III or Certificate IV in Patisserie or their successors; or hold a trade certificate as a cook or chef, or equivalent; 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>