



Australian Government

SITHPAT014 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 pastry chefs.

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

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

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Patisserie

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

PERFORMANCE CRITERIA

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

1. Select ingredients.
 - 1.1. Confirm food production requirements from 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 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 production processes 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 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.

Unit Mapping Information

Supersedes and is equivalent to SITHPAT004 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>