



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT002A Prepare and produce cakes

Revision Number: 1

SITHPAT002A Prepare and produce cakes

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and produce a variety of high-quality cakes. It does not include specialised cakes such as gateaux and torten, which are covered in SITHPAT005A Produce gateaux, torten and cakes.

Cakes to be produced and decorated may be of varied cultural origins and derived from classical or contemporary recipes.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to patissiers working in various hospitality enterprises such as patisseries, restaurants, hotels and coffee shops.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite unit:
SITHOHS002A Follow workplace hygiene procedures

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
|------------------------------|--|
| 1 Prepare and produce cakes. | 1.1 Prepare a variety of <i>basic cakes</i> according to standard recipes and desired <i>product characteristics</i> . |
| | 1.2 Select suitable ingredients according to recipe requirements, quality, freshness and desired product characteristics. |
| | 1.3 Make cakes using correct <i>techniques</i> and ensuring appropriate <i>conditions</i> to optimise quality. |

ELEMENT	PERFORMANCE CRITERIA
	1.4 Use <i>appropriate equipment</i> to produce required cakes.
	1.5 Select required oven temperature and bake cakes to ensure the desired characteristics, including colour and shape.
2 Decorate and present cakes.	2.1 Decorate cakes to enhance appearance, using suitable <i>fillings</i> , icings and <i>decorations</i> , according to standard recipes, enterprise standards and customer preferences.
	2.2 Present cakes attractively using suitable serviceware and decorations.
3 Store cakes.	3.1 Store cakes and ingredients for cake products, optimising quality and shelf life through appropriate storage methods.
	3.2 Store cakes to minimise spoilage and wastage, identifying <i>storage conditions</i> and using methods appropriate to specific products for short and medium-term preservation.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- safe work practices, particularly in relation to using cutting implements, appliances, heated surfaces, ovens and mixing equipment
- problem-solving skills to control quality
- literacy skills to read recipes, menus and instructions
- numeracy skills to calculate portions, and weigh and measure quantities of ingredients.

The following knowledge must be assessed as part of this unit:

- varieties and characteristics of basic cakes, both classical and contemporary
- historical and cultural aspects of cakes
- underlying principles of making cakes
- commodity knowledge, including quality indicators of cake ingredients
- principles and practices of hygiene particularly in relation to preparing cake batter and decorating finished cake products
- culinary terms commonly used in the industry related to cakes
- hygiene and safe handling and storage requirements related to cake ingredients, commodities and products
- portion control and yield
- storage conditions for cakes and optimising shelf life.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate competency Evidence of the following is essential:

- ability to produce a range of basic cakes
- ability to produce cakes that are consistent in quality, size, shape and appearance under typical workplace conditions and time constraints

EVIDENCE GUIDE

- application of hygiene and safety principles throughout the preparation process
- preparation, decoration and presentation of a range of basic cakes within typical workplace conditions.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a pastry kitchen as defined in the Assessment Guidelines, using industry-current equipment for making cakes
- use of authentic ingredients.

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- observation of practical demonstration by the candidate of preparing, decorating and presenting cakes
- questions about hygiene procedures, commodities, production techniques and storage requirements
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

- SITHPAT001A Prepare and produce pastries
- SITHPAT003A Prepare and produce yeast goods.
- SITHPAT004A Prepare bakery products for patisseries.

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

Basic cakes refer to a small range of cakes and sponges and must include:

- Madeira cake
- Genoise sponge
- basic aerated sponge
- Swiss roll
- fruit cake.

Product characteristics must include:

- colour
- consistency and texture
- moisture content
- mouth feel and eating properties
- appearance.

Techniques and conditions for producing cakes may include:

- weighing or measuring and sifting dry ingredients
- adding fats and liquids to dry ingredients
- stirring and aerating to achieve required consistency and texture
- selecting and preparing appropriate cake tins and moulds
- using required amount of batter according to desired characteristics of finished products
- preparing and using appropriate pre-bake finishes and decorations
- selecting baking conditions and temperatures.

RANGE STATEMENT

Appropriate equipment may include:

- commercial mixers and attachments
- whisks
- beaters
- spatulas
- wooden spoons
- cutting implements for nuts and fruits
- graters
- scales
- measures
- bowl cutters
- piping bags and attachments
- ovens
- cake tins and moulds.

Fillings may include:

- fresh and crystallised fruit
- fruit purées
- jams
- nuts
- creams
- mousse
- custard.

Decorations may include:

- glazes and jellies
- icings
- chocolate
- sprinkled icing sugar
- fresh, preserved or crystallised fruits
- fruit purées
- whole or crushed nuts
- coloured and flavoured sugar.

Storage conditions and methods appropriate for cakes may include:

- consideration of temperature, light and air exposure
- use of airtight containers
- display cabinets, including temperature-controlled cabinets
- refrigeration, chilling and freezing.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Patisserie