



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT005A Prepare and present gateaux, torten and cakes

Revision Number: 1

SITHPAT005A Prepare and present gateaux, torten and cakes

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to produce, fill, decorate and present a range of specialised sponges and cakes, where finish, decoration and presentation of a high order are required.

The preparation of specialised cakes includes sponges, gateaux, torten, cakes, sweet pastes and meringues, fillings and coating agents, as well as skills and techniques in assembling and finishing. This unit does not include basic cakes, which are covered in SITHPAT002A Prepare and produce cakes.

Specialist cakes and sponges 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 in hospitality enterprises where specialised cakes are prepared and served, such as patisseries, pastry and cake shops, 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

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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

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|---|--|
| 1 Prepare specialist cakes and sponges. | 1.1 Select, measure and weigh ingredients according to recipe requirements, quality and freshness, standard recipe requirements, enterprise practice and customer preferences. |
| | 1.2 Verify that ingredients are used at the correct temperature for optimum quality. |

ELEMENT**PERFORMANCE CRITERIA**

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|-----------------------------|---|
| | <ul style="list-style-type: none">1.3 Prepare <i>specialist cakes and sponges</i> to recipe specifications, using correct <i>techniques</i>, and bake to achieve required product characteristics, including colour, crumb structure, consistency and texture, moisture content, mouth feel and eating properties and appearance.1.4 Use <i>appropriate equipment</i> to produce required cakes.1.5 Cool sponges and cakes in <i>conditions</i> that retain optimum freshness and eating characteristics and appearance. |
| 2 Prepare and use fillings. | <ul style="list-style-type: none">2.1 Prepare a selection of <i>fillings</i> to required consistency, using appropriate flavourings.2.2 Slice or layer sponges and cakes, and fill and assemble, according to standard recipe specifications, enterprise practice and customer preference.2.3 Mask, cover or coat top and sides of sponges and cakes as appropriate to achieve even, straight and smooth surfaces, or characteristics and appearance required by recipe specifications. |
| 3 Decorate cakes. | <ul style="list-style-type: none">3.1 Decorate sponges and cakes, using designs and techniques suited to the product and occasion, and according to standard recipes and enterprise practice.3.2 Use suitable icings and <i>decorations</i>, according to standard recipes, enterprise standards and customer preferences. |
| 4 Present cakes. | <ul style="list-style-type: none">4.1 Present cakes attractively using suitable serviceware and decorations.4.2 Select and use appropriate equipment for display and service.4.3 Arrange cakes for display in an appealing manner to meet customer expectations and enterprise standards.4.4 Verify that display and service temperature of products are appropriate for maintaining freshness, appearance and eating qualities.4.5 Mark, score or cut portion-controlled cakes precisely, according to enterprise specifications and customer preferences, minimising wastage. |

ELEMENT**PERFORMANCE CRITERIA**

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| 5 | Store cakes. | 5.1 | Store cakes at the correct temperature in <i>storage conditions</i> that maintain quality and extend shelf life. |
| | | 5.2 | Identify storage methods that minimise spoilage and wastage, 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, instructions and orders
- 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 specialist cakes, both classical and contemporary
- historical and cultural aspects of specialist cakes
- underlying principles of making specialist cakes
- commodity knowledge, including quality indicators of specialist 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 specialist cakes
- hygiene and safe handling and storage requirements related to specialist cake ingredients, commodities and products
- portion control and yield
- storage conditions for specialist 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.

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to produce a range of specialist cakes
- ability to produce specialist cakes that are consistent in quality, size, shape and appearance, under typical workplace conditions and time constraints
- application of hygiene and safety principles throughout the preparation process
- preparation, decoration and presentation of a range of specialist cakes within typical workplace conditions.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a commercial pastry kitchen as defined in the Assessment Guidelines
- access to a range of industry-current equipment for making specialist cakes, including:
 - D-shape cake log forms and novelty cake tins and forms
 - large and small cake rings, and metal or plastic form cake rings of various shapes for individual petit gateaux
 - croquembouche mould
 - marble slab and silicon mats
 - cake wheels
 - chocolate thermometer and saccharometer
 - range of icing and decorating equipment, including variety of decorative combs, fine icing sugar sieves, crimpers of various sizes and designs, matfer-type stencils for cigarette paste decoration techniques and fine piping tubes size 3 to 000
- access to a range of presentation equipment, including:
 - cake boxes of various sizes
 - cake stands, including multi-tier and clear cover, platters and mirrors, and cake boards for individual and large gateaux
 - gateaux serving tongs and trowels
 - refrigerated cake display cases or towers
 - doilies in a range of shapes and sizes
- use of authentic ingredients.

EVIDENCE GUIDE

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 specialist cakes, including fillings
- 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
- SITHPAT002A Prepare and produce cakes
- 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.

RANGE STATEMENT

Specialist cakes and sponges must include:

- cakes and sponges used as bases, such as:
- Genoise sponge
- commercial sponge
- Swiss roll
- sponge fingers
- those for weddings, birthdays and special occasions
- those for specific cultural feasts and celebrations, both religious and secular.

Techniques and conditions for producing specialist 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
- whisking, folding, piping and spreading
- selecting and preparing appropriate baking sheets, cake and sponge 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
- portioning evenly, accurately and neatly
- decorating.

Appropriate equipment may include:

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

RANGE STATEMENT

Fillings may include:

- fresh or 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
- marzipan coatings.

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

Pâtisserie