



**Australian Government**

# **SITHCCC308 Produce cakes, pastries and breads**

**Release 1**

## SITHCCC308 Produce cakes, pastries and breads

### Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	<p>E</p> <p>Replaces and is equivalent to SITHCCC014A Prepare pastries, cakes and yeast goods.</p> <p>Title changed to better reflect the intent and content of the unit. Unit structure made consistent across all cooking units. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to more fully articulate content. Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment.</p> <p>Three prerequisite units removed. SITXFSA101 Use hygienic practices for food safety retained as a prerequisite.</p>

### Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to produce cakes, pastries and breads in a commercial kitchen 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 cakes, pastries and breads.

It does not cover the specialist skills used by patissiers to produce specialist patisserie products. These are covered in the range of patisserie units coded PAT.

### Application of the Unit

This unit applies to hospitality and catering organisations which produce and serve cakes, pastries and breads including hotels, restaurants and patisseries.

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

### Licensing/Regulatory Information

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

## Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

## Employability Skills Information

This unit contains employability skills.

## Elements and Performance Criteria Pre-Content

### Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

- |  |   |
|--|---|
| 1. Select ingredients.                                   | 1.1 Confirm <b><i>food production requirements</i></b> from food preparation list and standard recipes.<br>1.2 Calculate ingredient amounts according to requirements.<br>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 <b><i>equipment</i></b> of correct type and size.<br>2.2 Safely assemble and ensure cleanliness of equipment before use.<br>2.3 Use equipment safely and hygienically according to manufacturer instructions.  |
| 3. Portion and prepare ingredients.                      | 3.1 Sort and assemble ingredients according to the sequencing of food production.<br>3.2 Weigh and measure wet and dry ingredients according to the recipe and quantity of cakes, pastries and breads required.<br>3.3 Prepare <b><i>yeast based doughs</i></b> to correct consistency and shape and according to standard recipes.<br>3.4 Minimise waste to maximise profitability of cakes, pastries and breads produced.   |
| 4. Cook cakes pastries and breads.                       | 4.1 Use cookery methods for <b><i>cakes, pastries and breads</i></b> and <b><i>fillings</i></b> to achieve desired product characteristics.<br>4.2 Follow standard recipes and make <b><i>food quality adjustments</i></b> within scope of responsibility.<br>4.3 Select baking conditions, required oven temperature and bake cakes, pastries and breads.<br>4.4 Cool cakes, pastries and breads in appropriate conditions to retain optimum freshness and product characteristics.<br>4.5 Store reusable by-products of food preparation for future cooking activities. |
| 5. Decorate present and store cakes pastries and breads. | 5.1 Enhance appearance and taste of cakes, pastries and breads using suitable fillings, icings and <b><i>decorations</i></b> , according to standard recipes.<br>5.2 Apply icing to ensure a smooth and seamless finish.<br>5.3 Visually evaluate cakes, pastries and breads and <b><i>adjust</i></b>   |

*presentation* before displaying.

- 5.4 Use suitable serveware to attractively present cakes, pastries and breads according to organisational standards.
- 5.5 Display cakes, pastries and breads in appropriate conditions to retain optimum freshness and product characteristics.
- 5.6 Store cakes, pastries and breads and reusable by-products in appropriate *environmental conditions*.

## Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

### Required skills

- initiative and enterprise skills to minimise wastage
- literacy skills to:
  - read and comprehend food preparation lists, standard recipes, date code and stock rotation labels and manufacturer instructions for equipment
  - write notes on recipe requirements and calculations
- numeracy skills to:
  - weigh and measure ingredients for the quantity of cakes, pastries and breads required
  - determine cooking times and temperatures
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
  - evaluate quality of ingredients and finished cakes, pastries and breads and make adjustments to ensure a quality product
  - adjust taste, texture and appearance of food products according to identified deficiencies
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment.

### Required knowledge

- culinary terms and trade names for:
  - ingredients commonly used to produce cakes, pastries and breads
  - a variety of classical and contemporary cakes, pastries and breads
- product characteristics of a variety of classical and contemporary cakes pastries and breads:
  - appearance
  - colour
  - consistency
  - moisture content
  - shape
  - taste
  - texture
- basic aspects of yeast fermentation and dough development processes
- nutritional value of classical and contemporary cakes, pastries and breads
- historical and cultural derivations of a variety of cakes, pastries and breads
- contents of stock date codes and rotation labels
- indicators of freshness and quality of stocked ingredients for cakes, pastries and breads
- mise en place requirements for producing cakes, pastries and breads and fillings

- cookery methods for cakes, pastries, breads and fillings:
  - adding fats and liquids to dry ingredients
  - chilling ingredients and work surfaces
  - cutting, shaping and moulding
  - incorporating fat
  - kneading and handling
  - preparing and using fillings
  - preparing and using pre-bake finishes and decorations
  - resting
  - rolling
  - 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 and sifting dry ingredients
  - whisking, folding, piping and spreading
- appropriate baking temperatures and cooking times for cakes, pastries, breads and fillings
- equipment used to produce cakes, pastries and breads:
  - essential features and functions
  - safe operational practices
- storage of cakes, pastries, breads and re-usable by products of their preparation:
  - correct environmental conditions to ensure food safety
  - appropriate methods to optimise shelf life.

## Evidence Guide

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

### Overview of assessment

#### **Critical aspects for assessment and evidence required to demonstrate competency in this unit**

Evidence of the ability to:

- follow standard recipes to produce and decorate cakes, pastries and breads including:
  - for cakes:
    - basic aerated sponges
    - Genoise sponges
    - Madeira cakes
  - for pastries:
    - choux paste
    - filo or strudel
    - puff paste
    - short and sweet paste
  - for breads:
    - bread rolls
    - breakfast breads
- produce multiple cakes, pastries and breads of the same type that are consistent in quality, size, shape and appearance
- integrate knowledge of:
  - quality indicators for ingredients
  - cookery methods for cakes, pastries and breads
  - essential features, functions and safe use of food preparation equipment
  - food safety practices for handling and storing cakes, pastries and breads
- produce cakes, pastries and breads within commercial time constraints.

#### **Context of and specific resources for assessment**

Assessment must ensure use of:

- an operational commercial kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines; this can be a:
  - real industry workplace
  - simulated industry environment such as a training



kitchen servicing customers

- industry-realistic ratios of kitchen staff to customers
- food preparation lists and standard recipes
- a variety of commercial ingredients for cakes, pastries and breads.

### **Method of assessment**

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

- direct observation of the individual preparing for and producing a range of cakes, pastries and breads
- evaluation of the taste and visual appeal of cakes, pastries and breads produced by the individual
- projects that allow assessment of the individual's ability to produce a variety of cakes, pastries and breads for an event, function or meeting within designated deadlines
- use of visual and taste recognition exercises so the individual can identify ingredient and product characteristics
- written or oral questioning to assess knowledge of culinary terms, quality indicators for ingredients, equipment, cookery methods and appropriate environmental storage conditions
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

### **Guidance information for assessment**

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- BSBSUS201A Participate in environmentally sustainable work practices
- BSBWOR202A Organise and complete daily work activities
- SITHCCC104 Package prepared foodstuffs
- SITHCCC304 Produce and serve food for buffets
- SITHCCC307 Prepare food to meet special dietary requirements
- SITXFSA201 Participate in safe food handling practices
- TLIE1005A Carry out basic workplace calculations.

## 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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

***Food production requirements*** may include:

- deadlines
- portion control
- quantities to be produced
- special customer requests
- special dietary requirements
- standard recipes.

***Equipment*** may include:

- baking sheets
- beaters
- bowl cutters
- cake tins and moulds
- chopping boards
- commercial mixers and attachments
- cutting implements for nuts and fruits
- graters
- knives, including large serrated cake knives
- ladles in a variety of sizes
- pastry cutters and shapes
- marble bench
- measurers:
  - metric calibrated measuring jugs
- moulds, shapes and cutters
- ovens
- piping bags and attachments
- proofer
- range of saucepans and pots for small and large production
- serving tongs and trowels
- sets of stainless steel bowls
- scales
- serviceware
- spatulas
- spoons:
  - wooden spoons
  - large plain and slotted metal spoons
- storage containers and trays

***Yeast based doughs*** may include:

- whisks
- wire cooling racks.
- basic bread
- croissant
- Danish
- savarin
- those from premixed packages
- yeast bun.

***Cakes*** may include:

- basic aerated sponge
- cold set cakes and mousse cakes
- friends
- fruit cake
- Genoise sponge
- Madeira cake
- meringues
- muffins
- Swiss roll
- those:
  - derived from classical or contemporary recipes
  - from various cultural origins.

***Pastries*** may include:

- choux paste, including:
  - profiteroles
  - éclairs
- filo or strudel
- puff paste, including:
  - milles feuilles
  - quiches
- short and sweet paste, including:
  - flans
  - tarts
  - pies
- those:
  - derived from classical or contemporary recipes
  - from various cultural origins
- yeast-raised pastries including:
  - Danish pastries
  - croissants
  - brioche
  - savarins.

***Breads*** may include:

- sweet and savoury:

- breads
- rolls
- buns
- breads and buns including:
  - baguettes
  - Bath buns
  - bread rolls
  - breakfast breads
  - dinner rolls
  - hot cross buns
  - lunch rolls
- those:
  - derived from classical or contemporary recipes
  - from various cultural origins.

*Fillings* may include:

- savoury fillings using:
  - bacon
  - cheese
  - fish
  - ham
  - meat
  - poultry
  - vegetables
- sweet fillings:
  - chocolate
  - cream
  - custard
  - fresh or crystallised fruit and fruit purées
  - meringue
  - whole or crushed nuts.

*Food quality adjustments* may relate to:

- ratio of wet to dry ingredients
- taste:
  - salty
  - spicy
  - sweet
- temperature
- texture:
  - a light or heavy mouth feel
  - clean
  - creamy

- crispy
- crunchy
- fibrous
- intense
- marshmallow like
- moist
- mousse
- rich
- slippery
- smooth
- velvety.

*Decorations* may include:

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

To *adjust presentation* may involve:

- changing accompaniments and garnishes to maximise eye appeal:
  - balance
  - colour
  - contrast
- changing plated food for practicality of:
  - customer consumption
  - service
- wiping drips or spills.

*Environmental conditions* relates to appropriate:

- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

## Unit Sector(s)

Hospitality

## **Competency Field**

Commercial Cookery and Catering