



**Australian Government**

# **SITHPAT304 Produce yeast based bakery products**

**Release 1**

## SITHPAT304 Produce yeast based bakery products

### 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	N Replaces but is not equivalent to SITHPAT003A Prepare and produce yeast goods. Created by merging two units with duplicated and confused intent SITHPAT003A Prepare and produce yeast goods and SITHPAT004A Prepare bakery products for patisseries.

### Unit Descriptor

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.

### Application of the Unit

This unit applies to hospitality and catering organisations which produce and serve specialist patisserie products including hotels, restaurants and patisseries.  
It applies to patissiers 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 yeast goods required.<br>3.3 Minimise waste to maximise profitability of yeast goods produced.  |
| 4. Prepare yeast based doughs.             | 4.1 Prepare <b><i>yeast based doughs</i></b> to correct consistency and shape and according to standards recipes.<br>4.2 Prove products according to specified temperature and other conditions.   |
| 5. Cook yeast goods.                       | 5.1 Use cookery methods for <b><i>yeast based bakery products</i></b> and <b><i>fillings</i></b> to achieve desired product characteristics.<br>5.2 Follow standard recipes and make <b><i>food quality adjustments</i></b> within scope of responsibility.<br>5.3 Select baking conditions, required oven temperature and bake yeast based bakery products.<br>5.4 Cool yeast based bakery products in appropriate conditions to retain optimum freshness and product characteristics.<br>5.5 Store reusable by-products of food preparation for future cooking activities. |
| 6. Decorate present and store yeast goods. | 6.1 Enhance appearance and taste of yeast based bakery products using suitable fillings, icings and <b><i>decorations</i></b> , according to standard recipes.   |

- 6.2 Visually evaluate yeast goods and *adjust presentation*.
- 6.3 Use suitable serviceware 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 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 bakery products 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 bakery products 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 yeast based bakery products
  - a variety of classical and contemporary yeast based bakery products
- product characteristics of a variety of classical and contemporary yeast based bakery products:
  - appearance
  - colour
  - consistency
  - crumb structure
  - moisture content
  - shape
  - taste
  - texture
- nutritional value of classical and contemporary yeast based bakery products
- historical and cultural derivations of a variety of yeast based bakery products
- contents of stock date codes and rotation labels
- indicators of freshness and quality of stocked ingredients for yeast based bakery products
- properties of yeast:

- interaction with other ingredients
- changes brought about by yeast and effects on final food product characteristics
- fermentation and dough development processes
- control of yeast action
- mise en place requirements for producing yeast based bakery products
- cookery methods for yeast based bakery products:
  - 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
  - preparing and using types of yeast
  - rolling
  - selecting and preparing appropriate 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 yeast based bakery products
- equipment used to produce yeast based bakery products:
  - essential features and functions
  - safe operational practices
- storage of yeast based bakery products 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 sweet and savoury yeast based bakery products including a selection from each of the following two categories:
  - 1. Breads and buns:
    - Bath buns
    - bread rolls
    - breakfast breads
    - dinner rolls
    - hot cross buns
    - lunch rolls
    - speciality breads
  - 2. Yeast-raised pastries:
    - Danish pastries
    - croissants
    - brioche
    - kuchen
    - babas
    - savarins.
- produce a quantity of yeast based bakery products of the same type that are consistent in quality, size, shape and appearance
- integrate knowledge of:
  - quality indicators for ingredients
  - cookery methods for yeast based bakery products
  - essential features, functions and safe use of food preparation equipment
  - food safety practices for handling and storing yeast based bakery products
  - produce yeast goods within commercial time constraints.

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

Assessment must ensure use of:

- an operational pastry 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 yeast based bakery products.

### **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 yeast based bakery products
- evaluation of the taste and visual appeal of yeast goods produced by the individual
- projects that allow assessment of the individual's ability to produce a variety of yeast based bakery products 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 yeast properties, 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
- chopping boards
- commercial mixers and attachments
- cutting implements
- graters
- knives, including large serrated cake knives
- ladles in a variety of sizes
- marble bench
- measurers:
  - metric calibrated measuring jugs
- moulds, shapes and cutters
- ovens
- pastry cutters and shapes
- piping bags and attachments
- proofer
- range of saucepans and pots for small and large production
- serving tongs and trowels
- scales
- serviceware
- sets of stainless steel bowls
- spatulas
- spoons:
  - wooden spoons
  - large plain and slotted metal spoons
- storage containers and trays
- whisks

- Yeast based doughs*** include those for:
- wire cooling racks.
  - basic breads and buns
  - yeast-raised pastries.
- Yeast based bakery products*** 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
    - speciality breads
  - yeast-raised pastries including:
    - Danish pastries
    - croissants
    - brioche
    - kuchen
    - babas
    - savarins
  - those:
    - derived from classical or contemporary recipes
    - from various cultural origins.
- Fillings*** may include:
- chocolate
  - cream:
    - butter
    - fresh
    - cheese
    - wine
  - custard
  - frangipane
  - ganache
  - fresh or crystallised fruit and fruit purées
  - jam
  - savoury fillings using:
    - bacon

*Food quality adjustments* may relate to:

- cheese
- fish
- ham
- meat
- poultry
- vegetables
- spices
- whole or crushed nuts.
- 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:

- coloured and flavoured sugar
- fresh, preserved or crystallised fruits
- fruit purées
- glazes
- icings
- jellies
- nuts
- seeds
- 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:

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

## **Unit Sector(s)**

Hospitality

## **Competency Field**

Patisserie