



Australian Government

SITHCCC019 Produce cakes, pastries and breads

Release: 1

SITHCCC019 Produce cakes, pastries and breads

Modification History

Not applicable.

Application

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 relevant equipment a range of cookery methods to make and decorate cakes, pastries and breads, and food storage methods.

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'.

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

It applies to individuals who work under the guidance of more senior chefs. They demonstrate autonomy and judgement to complete routine activities and take limited responsibility in known and stable contexts within established parameters.

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

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Commercial Cookery and Catering

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Select ingredients.

PERFORMANCE CRITERIA

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

- 1.1. Confirm food production requirements from food preparation list and 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 cakes, pastries and breads required.
 - 3.3. Prepare yeast-based dough to correct consistency and shape, according to standard recipes.
 - 3.4. Minimise waste to maximise profitability of cakes, pastries and breads produced.
 4. Cook cakes, pastries, breads.
 - 4.1. Use cookery methods for cakes, pastries and breads and sweet and savoury fillings to achieve desired product characteristics.
 - 4.2. Follow standard recipes and make **food quality adjustments** within scope of responsibility.
 - 4.3. Select baking conditions, required oven temperature and bake cakes, pastries and breads.
 - 4.4. Cool in appropriate conditions to retain optimum freshness and product characteristics.
 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 decorations, according to standard recipes.
 - 5.2. Apply icing to ensure a smooth and seamless finish.
 - 5.3. Visually evaluate cakes, pastries and breads and **adjust presentation** before displaying.
 - 5.4. Use suitable service-ware 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**.
 - 5.7. 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 food preparation lists and standard recipes to determine food preparation requirements - locate and read date codes and rotation labels on food products.
Numeracy skills to:	determine cooking times and temperatures.
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.
Planning and organising skills to:	efficiently sequence the stages of food preparation and production.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Food quality adjustments must involve consideration of factors relating to:

- ratio of wet to dry ingredients
- taste
- temperature
- texture.

Adjusting presentation must involve consideration of:

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

Environmental conditions must ensure appropriate:

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

- ventilation.

Unit Mapping Information

SITHCCC308 Produce cakes, pastries and breads

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>

Assessment Requirements for SITHCCC019 Produce cakes, pastries and breads

Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- follow standard recipes to produce and decorate four of each of the following:
 - cakes from the list in the knowledge evidence
 - pastries from the list in the knowledge evidence
 - breads from the list in the knowledge evidence
- produce each of the above cakes, pastries and breads of the same type:
 - that are consistent in quality, size, shape and appearance
 - within commercial time constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing food
 - responding to special customer requests and dietary requirements.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- 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
- contents of stock date codes and rotation labels
- food safety practices for handling and storing cakes, pastries and breads
- classical and contemporary:
 - cakes:
 - basic aerated sponge
 - cold set cake and mousse cake
 - friands
 - fruit cake
 - Genoise sponge
 - Madeira cake
 - meringues

- muffins
- Swiss roll
- pastries:
 - choux pastry
 - croissant
 - Danish pastry
 - puff pastry
 - short crust
 - sweet pastry
 - strudel
- sweet and savoury breads:
 - baguette
 - bath or fruit bun
 - bread rolls
 - hot cross buns
 - unleavened breads
- characteristics of a variety of classical and contemporary cakes, pastries and breads:
 - appearance
 - colour
 - consistency
 - moisture content
 - shape
 - taste
 - texture
- historical and cultural derivations of a variety of cakes, pastries and breads
- basic aspects of yeast fermentation and dough development processes
- nutritional value of classical and contemporary cakes, pastries and breads
- indicators of freshness and quality of stocked ingredients for cakes, pastries and breads
- cookery methods for cakes, pastries, breads and fillings:
 - adding fats and liquids to dry ingredients
 - chilling ingredients and work surfaces
 - cutting, shaping and moulding
 - 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
- main types, culinary characteristics and uses of fillings for cakes, pastries or breads:
 - savoury:
 - bacon
 - cheese
 - fish
 - ham
 - meat
 - poultry
 - vegetable
 - sweet:
 - chocolate
 - cream
 - custard
 - fresh or crystallised fruit and fruit purées
 - meringue
 - whole or crushed nuts.
- main types, culinary characteristics and uses of decorations for cakes, pastries or breads:
 - chocolate
 - coloured and flavoured sugar
 - fresh, preserved or crystallised fruits
 - fruit purées
 - glazes
 - icings
 - jellies
 - sprinkled icing sugar
 - whole or crushed nuts
- appropriate baking temperatures and cooking times for cakes, pastries, breads and fillings
- appropriate environmental conditions for storing cakes, pastries, breads and re-usable by-products of their preparation to:
 - ensure food safety
 - optimise shelf life
- mise en place requirements for producing cakes, pastries and breads and fillings
- safe operational practices using essential functions and features of equipment used to produce cakes, pastries and breads.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m/person)
 - commercial:
 - blenders and food mills
 - food processors
 - planetary mixers
 - commercial ovens with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge
 - designated storage areas for dry goods and perishable
 - double sink
 - marble slab or bench
 - microwave
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - baking sheets
 - beaters
 - cake tins and moulds:
 - fixed base in a range of shapes
 - loose bottom
 - muffin tins
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - graters
 - knives:
 - cake knife
 - pastry cutters and shapes
 - measurers:

- metric calibrated measuring jugs
- measuring spoons
- portion control scoops
- moulds, shapes and cutters
- oven mitts
- piping bags and attachments
- proofer
- range of saucepans and pots for small and large production
- scales
- sets of stainless steel bowls
- service-ware:
 - cutlery and serving utensils
 - platters, dishes, and bowls
 - serving tongs and trowels
- silicon mats
- spatulas
- spoons:
 - ladles in a variety of sizes
 - wooden spoons
 - large plain and slotted metal spoons
- whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- wire cooling racks
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpans and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mops and buckets
 - separate hand basin and antiseptic liquid soap dispenser for hand washing
 - sponges, brushes and scourers
 - tea towels
- organisational specifications:
 - equipment manufacturer instructions
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock

- mise en place lists, menus, standard recipes, and recipes for special dietary requirements
- ordering and docketing paperwork
- food safety plans
- guidelines relating to food disposal, storage and presentation requirements
- safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable food supplies for cakes, pastries and breads
- industry-realistic ratios of kitchen staff to customers; these can be:
 - staff and customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have achieved the Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery to assess this unit as part of a Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery qualification; and
- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dffa092694>