



Australian Government

SITHCCC041 Produce cakes, pastries and breads

Release: 1

SITHCCC041 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.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

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

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Commercial Cookery and Catering

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

PERFORMANCE CRITERIA

Elements describe the essential outcomes

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

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| 1. Select ingredients. | 1.1. Confirm food production requirements from 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. Visually evaluate cakes, pastries and breads and adjust presentation before displaying.
5.3. Use suitable service-ware to present cakes, pastries and breads according to organisational standards.
5.4. Display and store cakes, pastries, breads and reusable by-products in appropriate conditions to retain optimum freshness and product characteristics.
5.5. 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 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.

Unit Mapping Information

Supersedes and is equivalent to SITHCCC019 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 SITHCCC041 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 at least one of each of the following cakes or sponges:
 - fat-based
 - butter base
 - oil base
 - foam based:
 - emulsified sponge
 - egg based foam
- use at least four different fillings from the list below at least once when producing the above four cakes or sponges (at least once across production of the four cakes or sponges):
 - cream
 - custard
 - fresh fruit
 - jams
 - mousse
 - nuts
- use at least four different decorations from the list below at least once when producing the above four cakes or sponges (at least once across production of the four cakes or sponges):
 - chocolate
 - fresh, preserved or crystallised fruits
 - glazes and jellies
 - icings
 - sprinkled icing sugar
 - whole or crushed nuts
- follow standard recipes to produce, fill and decorate at least one pastry product from each of the following four categories:
 - short sweet paste
 - savoury paste
 - choux paste
 - puff paste

- use at least two of the following savoury fillings and at least two of the following sweet fillings when producing the above four pastries (across production of the four pastries):
 - savoury fillings:
 - animal protein
 - dairy
 - vegetable
 - sweet fillings:
 - cheese
 - chocolate
 - cream
 - custard
 - fresh or crystallised fruit and fruit purees
 - whole or crushed nuts
- use at least four of the following decorations when producing the above four pastries (across production of the four pastries):
 - fresh, preserved or crystallised fruits
 - glazes
 - icings
 - jellies
 - sprinkled icing sugar
 - meringue
 - whole or crushed nuts
- follow standard recipes to produce each of the following types of bread:
 - bread rolls or baguettes using basic dough
 - brioche
 - foccacia
 - flat bread
 - sourdough
- use appropriate preparation and cookery processes from the list in the knowledge evidence when producing the above cakes, pastries and breads
- produce each of the above cakes, pastries and breads:
 - within commercial time constraints and deadlines
 - following procedures for portion control and food safety practices when handling and storing food
 - responding to at least one special customer request.

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 date codes and rotation labels for stock
- characteristics of a variety of classical and contemporary cakes, pastries and breads:
 - appearance
 - balance
 - colour
 - contrast
 - 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
- indicators of freshness and quality of stocked ingredients for cakes, pastries and breads
- preparation and cookery processes 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
 - 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
 - sifting dry ingredients
 - whisking, folding, piping and spreading
- main types, culinary characteristics and uses of fillings and decorations for cakes, pastries or breads as specified in the performance evidence
- appropriate baking temperatures and cooking times for cakes, pastries, breads and fillings
- plating methods for practicality of service and customer consumption
- 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; or
- a simulated industry environment, such as an industry-realistic training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m per person)
 - commercial:
 - food processor
 - planetary mixer
 - commercial oven with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room or fridge
 - freezer
 - designated storage areas for dry goods and perishables
 - sink
 - 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
 - grater
 - knives:
 - cake knife
 - palette knife
 - pastry cutters and shapes
 - measures:

- measuring jugs
- measuring spoons
- portion control scoops
- moulds, shapes and cutters
- piping bags and attachments
- proofer
- range of saucepans and pots for small and large production
- scales
- sets of stainless steel bowls
- service-ware:
 - crockery
 - cutlery and serving utensils
 - serving tongs and cake slice
- silicon mats
- spatula
- spoons and ladles
- whisk
- wire cooling racks
- food safe gloves
- 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 soap 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 and standard recipes
 - 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.

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

- have achieved the Certificate III or Certificate IV in Commercial Cookery, or Certificate III or IV in Catering Operations, or Certificate III or IV in Patisserie, or their successors; or

hold a trade certificate as a cook or chef or equivalent; and

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

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