



Australian Government

Assessment Requirements for SITHPAT002 Produce gateaux, torten and cakes

Release: 1

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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 classical and contemporary recipes to produce at least five different types of specialised cakes from the following list:
 - cakes and sponges used as bases
 - commercial sponges
 - croquembouche
 - gateaux
 - macarons
 - novelty cakes
 - Saint Honoré
 - sponge fingers
 - torten
 - special occasion cakes, such as wedding or birthday cakes or those for specific cultural or religious occasions
- use at least five of the following fillings when producing the above specialised cakes:
 - cheese
 - creams
 - custard
 - fresh or crystallised fruit
 - jams
 - meringues
 - mousse
 - nuts
 - sweet pastes
- use at least five of the following decorations when producing the above specialised cakes:
 - chocolate
 - coloured and flavoured sugar
 - fresh, preserved or crystallised fruits
 - glazes and jellies
 - icings

- marzipan coatings
- sprinkled icing sugar
- whole or crushed nuts
- use appropriate preparation and cookery methods from the list in the knowledge evidence when producing the above specialised cakes
- produce above specialised cakes for at least three different customers:
 - that are consistent in quality, size, shape and appearance
 - within commercial time and cost constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing gateaux, torten and cakes
 - 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 specialised cakes
 - classical and contemporary specialised cakes specified above in the performance evidence
- contents of stock date codes and rotation labels
- cookery methods used when producing specialised cakes:
 - adding fats and liquids to dry ingredients
 - preparing and using pre-bake finishes and decorations
 - 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
- expected product characteristics of a variety of the classical and contemporary specialised cakes specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crumb structure
 - moisture content
 - shape
 - taste
 - texture

- appropriate baking temperatures and cooking times for specialised cakes and fillings
- decoration techniques for specialised cakes:
 - fine icing techniques
 - cigarette paste decoration techniques
- indicators of freshness and quality of stocked ingredients for specialised cakes
- mise en place requirements for producing specialised cakes and fillings
- appropriate environmental conditions for storing gateaux, torten and cakes and re-usable by-products of their preparation to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce specialised cakes.

Assessment Conditions

Skills must be demonstrated in an operational pastry 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 cake mixer and attachments:
 - dough hook
 - paddle
 - whisk
 - commercial refrigeration and freezer unit with shelving
 - double sinks with hot and cold water
 - gas or electric stove tops
 - industrial strength food processor
 - marble bench or slab
 - ovens with timer and trays:
 - convection
 - deck
 - microwave
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper

- beaters
- blenders
- bowl cutters
- cutting boards
- cutting implements for fruit and nuts
- food handler gloves
- fluted and plain flan rings and cutter
- graters
- juicers
- knives:
 - large serrated cake knives
- ladles in a variety of sizes
- measurers:
 - metric calibrated measuring jugs
- mixers
- oven mitts
- pastry brushes
- pastry cutters and shapes
- piping bags and attachments
- portion control scoops and markers
- probe thermometer
- service-ware:
 - platters, dishes, and bowls
 - serving tong and trowels
- small utensils:
 - flour and drum sieves
 - strainers and chinois
 - spatulas
 - whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- range of saucepans and pots for small and large production
- saccharometer
- scales (1 gram increments)
- service-ware:
 - platters, dishes, and bowls
 - serving utensils
- silicon mats
- serving tongs and trowels
- sets of stainless steel bowls

- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- storage containers and trays
- wire cooling racks
- specific equipment for producing gateaux, torten and cakes:
 - icing and decorating equipment:
 - crimper
 - decorative combs
 - fine icing sugar sieves
 - fine piping tubes
 - matfer-type stencils
 - presentation equipment:
 - cake bases
 - cake boards for individual and large gateaux
 - cake boxes
 - cake platforms
 - cake stands:
 - multi-tier
 - clear cover
 - doilies
 - gateaux serving tongs and trowels
 - mirrors
 - platters
 - refrigerated cake display cases or towers
 - specialised cake tins, rings and moulds:
 - croquembouche mould
 - D-shape cake log forms
 - fixed base and loose bottom in a range of shapes
 - form cake rings for individual petits gateaux
 - novelty cake tins and forms
 - silicon moulds for individual petits gateaux
- diverse and comprehensive range of commercial ingredients for the gateaux, torten and cakes specified in the performance evidence
- designs for sugar-based decorations for cakes and desserts
- 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
 - food preparation lists
 - 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
- 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 worked in industry for at least three years where they have applied this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

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