



Australian Government

SITHPAT002 Produce gateaux, torten and cakes

Release: 1

SITHPAT002 Produce gateaux, torten and cakes

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to use standard recipes to produce specialised cakes that require finish, decoration and presentation of a high order. It requires the ability to select, prepare and portion ingredients, and to use equipment and a range of cookery methods to make, fill, assemble and decorate specialised cakes.

The making of basic cakes is covered in SITHPAT001 Produce cakes.

Specialised cakes include sponges, gateaux, torten, sweet pastes and meringues. This unit applies to hospitality and catering organisations that produce and serve specialised patisserie products, including hotels, restaurants and patisseries.

The unit applies to patissiers who usually work under the guidance of more senior chefs.

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

Patisserie

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.

- | | |
|------------------------|---|
| 1. Select ingredients. | 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. |
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| 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 required.
3.3. Minimise waste to maximise profitability of cakes produced. |
| 4. Cook specialised cakes. | 4.1. Following recipes, use cookery methods for specialised cakes and fillings to achieve desired product characteristics.
4.2. Make food quality adjustments within scope of responsibility.
4.3. Select baking conditions, required oven temperature and bake cakes.
4.4. Cool cakes in appropriate conditions to retain optimum freshness and product characteristics. |
| 5. Fill specialised cakes. | 5.1. Slice or layer cakes, and fill and assemble, according to standard recipe specifications.
5.2. Mask cakes to achieve even, straight and smooth surfaces. |
| 6. Decorate specialised cakes. | 6.1. Ice and decorate cakes, according to standard recipes, using designs suited to the product and occasion.
6.2. Apply icing to ensure a smooth and seamless finish.
6.3. Visually evaluate cakes and adjust presentation before displaying.
6.4. Mark, score or cut portion controlled cakes evenly and neatly to maximise yield and profitability of cakes produced. |
| 7. Present and store specialised cakes. | 7.1. Use suitable service-ware to attractively present cakes according to organisational standards.
7.2. Display cakes in appropriate conditions to retain optimum freshness and product characteristics.
7.3. Store cakes in appropriate environmental conditions .
7.4. 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 recipes to determine preparation requirements - locate and read date code and stock rotation labels.
Writing skills to:	write notes on recipe requirements, client preferences and ingredient calculations.
Oral communication skills to:	express opinion about cake design, advising on most appropriate cake selection and ingredients.
Numeracy skills to:	determine cooking times and temperatures suitable to the type of cakes being prepared.
Problem-solving skills to:	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.
Self-management skills to:	manage own speed, timing and productivity.

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:

- fillings, icings and decorations to maximise visual appeal:
 - balance
 - colour
 - contrast
- plating food for practicality of:
 - customer consumption
 - service
- wiping drips and spills.

Environmental conditions must ensure

- atmosphere

appropriate:

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

Unit Mapping Information

SITHPAT302 Produce gateaux, torten and cakes

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 SITHPAT002 Produce gateaux, torten and cakes

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.

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