



Australian Government

SITHPAT011 Produce cakes

Release: 1

SITHPAT011 Produce cakes

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce cakes and sponges 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 cakes and sponges.

It does not include making specialised cakes, which is covered in SITHPAT012 Produce specialised cakes.

The unit applies to hospitality and catering organisations that produce and serve patisserie products, including hotels, restaurants and patisseries.

It applies to patissiers who usually work under the guidance of more senior pastry chefs.

The skills in this unit 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

Patisserie

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

PERFORMANCE CRITERIA

Elements describe the

Performance criteria describe the performance needed to

*essential outcomes**demonstrate achievement of the element.*

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 required.
 - 3.3. Minimise waste to maximise profitability of cakes produced.
4. Cook cakes and sponges.
 - 4.1. Following standard recipes, use cookery methods for cakes, sponges and fillings to achieve desired product characteristics.
 - 4.2. Make food quality adjustments within scope of responsibility.
 - 4.3. Select baking conditions and required oven temperature and bake cakes.
 - 4.4. Cool cakes and sponges in appropriate conditions to retain optimum freshness and product characteristics.
5. Decorate, present and store cakes.
 - 5.1. Enhance appearance and taste of cakes 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 and adjust presentation before displaying.
 - 5.4. Use suitable service-ware to attractively present cakes according to organisational standards.
 - 5.5. Display cakes in appropriate conditions to retain optimum freshness and product characteristics.
 - 5.6. Store cakes 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 standard recipes to determine preparation requirements - locate and read date code and stock rotation labels.
Writing skills to:	write notes on recipe requirements and calculations.
Numeracy skills to:	determine cooking times and temperatures suitable to the type of cakes being prepared.
Problem-solving skills to:	- evaluate quality of ingredients and finished cakes, 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 involved in preparing and producing cakes and fillings.
Self-management skills to:	manage own speed, timing and productivity.

Unit Mapping Information

Supersedes and is equivalent to SITHPAT001 Produce 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 SITHPAT011 Produce cakes

Modification History

Supersedes and is equivalent to SITHPAT001 Produce cakes.

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 types of cakes and sponges:
 - fat-based:
 - butter base
 - oil base
 - foam-based:
 - emulsified sponge
 - egg-based foam
- use each of the following fillings when producing the above cakes and sponges (at least once across production of the four cakes or sponges):
 - creams
 - custard
 - fresh and crystallised fruit
 - jams
 - mousse
 - nuts
- use each of the following decorations when producing the above cakes and 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
- use appropriate preparation and cookery processes from the list in the knowledge evidence when producing the above cakes and sponges
- produce above cakes and sponges:
 - that are consistent in quality, size, shape and appearance
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing cakes and sponges

- 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 common trade names for:
 - ingredients used to produce cakes and sponges
 - cakes and sponges specified in the performance evidence
- contents of date codes and rotation labels for stock
- cookery processes used when producing cakes, sponges and fillings:
 - 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
 - sifting dry ingredients
 - whisking, folding, piping and spreading
- expected product characteristics of cakes and sponges specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - moisture content
 - shape
 - size
 - taste
 - texture
- historical and cultural origins of a variety of cakes and sponges
- appropriate baking temperatures and cooking times for cakes, sponges and fillings specified in the Performance Evidence
- indicators of freshness and quality of stocked ingredients for cakes and sponges
- mise en place requirements for producing cakes, sponges and fillings
- appropriate environmental conditions for storing cakes and sponges 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 cakes and sponges.

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.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m/person)
 - commercial cake mixer and attachments:
 - paddle
 - whisk
 - commercial refrigeration and freezer unit with shelving
 - sink
 - gas or electric stove top
 - industrial strength food processor
 - commercial oven with timer and trays
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - paper for lining moulds and trays
 - beaters
 - blender
 - cake bases, stands and platforms
 - cake tins with:
 - fixed base in a range of shapes
 - loose bottom
 - cake moulds
 - cake wheels
 - cutting boards
 - fluted and plain flan rings and cutter
 - graters
 - knives:
 - large serrated cake knives
 - measures:
 - measuring jugs
 - mixers
 - pastry brushes
 - pastry cutters and shapes
 - piping bags and attachments

- presentation equipment:
 - cake boards
 - cake stands
 - platters
- small utensils:
 - sieves
 - strainers and chinois
 - spatulas
 - whisks
- range of saucepans and pots for small and large production
- scales (1 gram increments)
- sets of stainless steel bowls
- silicon mats
- spoons and ladles
- storage containers and trays
- wire cooling racks
- food safe gloves
- diverse and comprehensive range of commercial ingredients for the cakes and sponges specified in the performance evidence
- 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, menus, standard recipes, and recipes for special dietary requirements
 - food safety plans
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals.

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

- have achieved the Certificate III or Certificate 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.

Links

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