



Australian Government

Assessment Requirements for SITHPAT012 Produce specialised 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 standard recipes to produce at least one of each of the following specialised cakes:
 - gateaux
 - entremets
 - torten
- at least one of the above three cakes must be a special occasion cake, including 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 (at least once across the production of the three cakes):
 - cheese
 - creams
 - custard
 - fresh or pureed fruit
 - mousse
 - nuts or pralines
 - sweet pastes
- use each of the following decorations at least once, when producing the above specialised cakes (at least once across the production of the three cakes):
 - chocolate
 - fresh, preserved or crystallised fruits
 - glazes and jellies
 - icings
 - inscriptions
 - whole or crushed nuts
- use appropriate preparation and cookery processes from the list in the knowledge evidence when producing the above specialised cakes
- produce above specialised cakes:
 - that are consistent in quality, size, shape and appearance
 - within commercial time and cost constraints and deadlines
 - following procedures for portion control and food safety practices when handling and storing specialised cakes

- 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 specialised cakes
 - specialised cakes specified above in the performance evidence
- contents of date codes and rotation labels for stock
- cookery processes 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
 - sifting dry ingredients
 - whisking, folding, piping and spreading
- expected product characteristics of 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 specialised 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 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/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 trays and moulds
 - beaters
 - blender
 - cutting boards
 - grater
 - knives:
 - large serrated cake knife
 - measures:
 - measuring jugs
 - mixers
 - pastry brush
 - pastry cutters and shapes
 - piping bags and attachments
 - probe thermometer
 - service-ware:
 - platters, dishes, and bowls

- serving tongs and cake slice
- small utensils:
 - sieves
 - strainers and chinois
 - spatula
 - whisk
- range of saucepans and pots for small and large production
- saccharometer
- scales (1 gram increments)
- silicon mats
- sets of stainless steel bowls
- spoons and ladles
- storage containers and trays
- wire cooling racks
- specific equipment for producing specialised cakes:
 - specialised cake tins, rings and silicon moulds
 - 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
 - platters
- food safe gloves
- diverse and comprehensive range of commercial ingredients for the specialised cakes 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

Companion Volume implementation guides are found in VETNet -

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