



Australian Government

SITHPAT012 Produce specialised cakes

Release: 1

SITHPAT012 Produce specialised 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 SITHPAT011 Produce cakes.

This unit applies to workers in 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 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 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: | <ul style="list-style-type: none">• locate information in standard recipes to determine preparation requirements• locate and read date code and stock rotation labels. |
| Writing skills to: | <ul style="list-style-type: none">• write notes on recipe requirements, client preferences and ingredient calculations. |
| Oral communication skills to: | <ul style="list-style-type: none">• express opinion about cake design, advising on most appropriate cake selection and ingredients. |
| Numeracy skills to: | <ul style="list-style-type: none">• determine cooking times and temperatures suitable to the type of cakes being prepared. |
| Problem-solving skills to: | <ul style="list-style-type: none">• adjust taste, texture and appearance of food products according to identified deficiencies. |
| Planning and organising skills to: | <ul style="list-style-type: none">• efficiently sequence the stages of food preparation and production. |
| Self-management skills to: | <ul style="list-style-type: none">• manage own speed, timing and productivity. |

Unit Mapping Information

Supersedes and is equivalent to SITHPAT002 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 SITHPAT012 Produce specialised 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 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

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