



Australian Government

Assessment Requirements for SITHPAT014 Produce yeast-based bakery products

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 and decorate six sweet and savoury yeast-based bakery products that include at least two from each of the three main categories listed below:
 - breads and buns:
 - baguettes
 - Bath buns
 - bread rolls
 - speciality breads
 - enriched yeast raised dough:
 - brioche
 - hot cross buns
 - kuchen
 - babas or savarins
 - yeast laminated dough:
 - Danish pastries
 - croissants
 - panettone
 - pain au chocolate
 - pain au raisin
 - laminated brioche
- use at least six different fillings from the following list, including at least two sweet and two savoury fillings, when producing the above yeast-based bakery products (at least once across production of the six bakery products):
 - sweet fillings:
 - cheese
 - chocolate
 - cream: butter or fresh
 - custard
 - frangipane
 - ganache

- fresh or crystallised fruit
- jam
- savoury fillings:
 - animal protein
 - dairy
 - vegetable
- spices
- whole or crushed nuts
- use appropriate cookery processes from the list in the knowledge evidence when producing the above yeast-based bakery products
- prepare above yeast-based bakery products:
 - 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 yeast goods
 - 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 yeast-based bakery products
 - yeast-based bakery products specified above in the performance evidence
- contents of date codes and rotation labels for stock
- cookery processes used when producing yeast-based bakery products:
 - adding fats and liquids to dry ingredients
 - chilling ingredients and work surfaces
 - cutting, shaping and moulding
 - incorporating fat
 - kneading and handling
 - preparing and using:
 - fillings
 - pre-bake finishes and decorations
 - types of yeast
 - rolling
 - selecting and preparing appropriate 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 the yeast-based bakery products specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crumb structure
 - moisture content
 - shape
 - taste
 - texture
- historical and cultural origins of a variety of yeast-based bakery products
- baking temperatures and cooking times for yeast-based bakery products specified in the performance evidence
- indicators of freshness and quality of stocked ingredients for yeast-based bakery products
- properties of yeast:
 - interaction with other ingredients
 - changes brought about by yeast and effects on final food product characteristics
 - fermentation and dough development processes
 - control of yeast action
- mise en place requirements for producing yeast-based bakery products
- environmental conditions for storing yeast-based bakery products 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 yeast-based bakery products.

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:
 - bowl cutters
 - commercial grade work benches (1.5 m/person)
 - commercial cake mixer and attachments:
 - dough hook
 - 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
- pastry/dough break
- proofer
- storage facilities:
 - shelving
 - trays
- small equipment:
 - paper for lining moulds and trays
 - beaters
 - blender
 - cutting boards
 - cutting implements
 - grater
 - knives:
 - large serrated cake knife
 - measures:
 - measuring jugs
 - moulds, shapes and cutters
 - pastry cutters and shapes
 - piping bags and attachments
 - service-ware:
 - platters, dishes, and bowls
 - serving tongs and cake slice
 - 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
 - spatulas
 - spoons and ladles
 - storage containers and trays

- wire cooling racks
- food safe gloves
- diverse and comprehensive range of commercial ingredients for the yeast-based bakery products 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>