



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC014A Prepare pastries, cakes and yeast goods

Revision Number: 1

SITHCCC014A Prepare pastries, cakes and yeast goods

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to produce a range of pastries, cakes and yeast-based foods in a commercial kitchen or catering operation.

Pastries, cakes and yeast-based goods may include foods from varying cultural origins and may be derived from classical or contemporary recipes.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to all hospitality and catering enterprises where pastry, cakes and yeast goods are prepared and served such as restaurants, hotels, cafes and other catering operations. It applies to cooks who usually work as part of a team and under supervision.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHCCC001B Organise and prepare food

SITHCCC002A Present food

SITHCCC005A Use basic methods of cookery

SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
|---|---|
| 1 Prepare, decorate and present pastries. | 1.1 Produce a variety of pastries and pastry products according to enterprise standards, including short, puff and choux-based pastries and products. |
| | 1.2 Prepare basic <i>pastes</i> according to standard recipes or |

ELEMENT**PERFORMANCE CRITERIA**

industry standards, using appropriate techniques, methods and **equipment**.

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|---|--|-----|--|
| 2 | Prepare and produce cakes and yeast goods. | 2.1 | Prepare a variety of cakes and yeast-based products according to standard recipes and enterprise practice. |
| | | 2.2 | Prepare a range of yeast-based doughs to standard recipes. |
| | | 2.3 | Select and use suitable equipment safely and efficiently. |
| | | | |
| 3 | Decorate pastries, pastry products, cakes and yeast goods. | 3.1 | Decorate pastries and pastry products, cakes and yeast goods to enhance appearance, using suitable fillings, icings, sauces and decorations, to standards recipes and enterprise standards. |
| | | | |
| 4 | Portion and store pastries, cakes and yeast goods. | 4.1 | Apply portion control to minimise wastage. |
| | | 4.2 | Store cakes and pastry products to minimise spoilage and wastage. |

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- logical and time-efficient work flow
- organisational skills and teamwork
- safe work practices, in particular in relation to use of machinery and hot ovens and surfaces
- waste minimisation techniques and environmental considerations in relation to pastry, cakes and yeast goods
- problem-solving skills to deal with problems such as failure of cakes to rise, batter too moist and overcooking
- literacy skills to read menus, recipes and task sheets
- numeracy skills to calculate portions, and weigh and measure quantities of ingredients.

The following knowledge must be assessed as part of this unit:

- varieties and characteristics of pastries, cakes and yeast-based products, both classical and contemporary
- past and current trends in pastries, cakes and yeast-based goods
- underlying principles of making pastry and yeast-based products, including basic food science in relation to yeast
- nutrition related to pastries, cakes and yeast-based goods
- culinary terms related to pastries, cakes and yeast-based goods commonly used in the industry
- principles and practices of hygiene, particularly in relation to handling pastes and dough
- storage of cakes and pastries to maintain freshness and quality
- costing, yield testing and portion control for pastries, cakes and yeast-based goods.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- preparation of a variety of different types of pastries, cakes and yeast-based goods, with at least one from each category of pastes
- preparation of dishes for customers within typical workplace time constraints
- detailed understanding of the different nature and handling requirements of each type of pastry.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a fully equipped operational commercial kitchen or pastry kitchen, including industry-current equipment, as defined in the Assessment Guidelines
- access to specific equipment for the preparation of pastries, cakes and yeast goods, including templates and cutting guides, dough mixers and rolling pins, cake tins, moulds and forms, piping bags, nozzles and decorating accessories
- use of authentic ingredients
- industry-realistic ratios of kitchen staff to customers.

EVIDENCE GUIDE

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the candidate handling and preparing pastries, cakes and yeast-based goods
- sampling of pastries, cakes and yeast-based goods made by candidate
- written or oral questions to test knowledge of underlying principles of making pastry and yeast-based products
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

SITHCCC013A Prepare hot and cold desserts.

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

Pastes must include:

- short and sweet paste, e.g. flans, tarts and pies

RANGE STATEMENT

- choux paste, e.g. profiteroles and éclairs
- puff paste, e.g. mille feuille
- filo or strudel.

Equipment for making pastry, cakes and yeast-based goods may include:

- mixers
- blenders
- bowl cutters
- dough sheets
- ovens and proovers
- scales and measures
- mixing and baking utensils.

Cakes, both large and small, may include:

- sponge cakes
- genoise sponge
- fruit cake
- madeira
- Swiss roll
- meringues
- petits fours
- ganache
- pastry garnishes, tuilles, sugar and piping
- cold set cakes and mousse cakes
- friands
- muffins.

Yeast-based products may include:

- Danish pastries
- sweet buns and hot cross buns
- croissants
- coffee scrolls
- brioches
- savarins and rum babas.

Yeast-based doughs to be produced must include:

- basic bread dough
- savarin dough
- croissant or Danish dough
- yeast bun dough.

RANGE STATEMENT

Sauces may include:

- coulis
- Anglaise
- sugar syrup
- sabayon.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Commercial Cookery and Catering