



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT003A Prepare and produce yeast goods

Revision Number: 1

SITHPAT003A Prepare and produce yeast goods

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and produce a variety of high-quality yeast goods.

Yeast goods to be produced and decorated may be of varied cultural origins and 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 hospitality enterprises where yeast goods are prepared and served, such as patisseries, restaurants, hotels and coffee shops.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite unit:
SITHOHS002A Follow workplace hygiene procedures

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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 and produce yeast goods. | 1.1 Prepare a variety of basic <i>yeast goods</i> according to standard recipes and desired <i>product characteristics</i> . |
| | 1.2 Select suitable ingredients according to recipe requirements, quality and freshness and desired product characteristics. |
| | 1.3 Make basic yeast goods, using correct <i>techniques</i> and |

ELEMENT**PERFORMANCE CRITERIA**

ensuring appropriate **conditions** to optimise quality.

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|---|-----------------------------------|---|
| | 1.4 | Use appropriate equipment to produce required yeast goods. |
| | 1.5 | Select required oven temperature and bake yeast goods to ensure the desired characteristics, including colour and shape. |
| 2 | Decorate and present yeast goods. | |
| | 2.1 | Decorate yeast goods, where required and appropriate, to enhance appearance, using suitable fillings , icings and decorations , according to standard recipes, enterprise standards and customer preferences. |
| | 2.2 | Present yeast goods attractively using suitable serviceware and decorations. |
| 3 | Store yeast goods. | |
| | 3.1 | Store yeast goods and ingredients for yeast good products, optimising quality and shelf life through appropriate storage methods. |
| | 3.2 | Store yeast goods to minimise spoilage and wastage, identifying storage conditions and using methods appropriate to specific products for short and medium-term preservation. |

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:

- safe work practices, particularly in relation to using cutting implements, appliances, heated surfaces, ovens and mixing and kneading equipment
- problem-solving skills to control quality
- literacy skills to read recipes, menus, instructions and orders
- 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 basic yeast goods, both classical and contemporary
- historical and cultural aspects of yeast goods
- underlying principles of making yeast goods
- commodity knowledge, including quality indicators of ingredients for yeast goods
- principles and practices of hygiene particularly in relation to handling dough
- culinary terms commonly used in the industry related to yeast goods
- hygiene and safe handling and storage requirements related to yeast goods, commodities and products
- portion control and yield
- storage conditions for yeast goods and optimising shelf life.

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:

- ability to produce a range of sweet and savoury yeast goods
- ability to produce a quantity of yeast goods that are consistent in quality, size, shape and appearance, under typical workplace conditions and time constraints
- application of hygiene and safety principles throughout the preparation process
- preparation, decoration and presentation of a range of yeast goods, within typical workplace conditions.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a pastry kitchen as defined in the Assessment Guidelines, using industry-current equipment for making yeast goods, including a proofer and marble bench
- use of authentic ingredients.

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:

- observation of practical demonstration by the candidate of preparing, decorating and presenting yeast goods
- questions about hygiene procedures, commodities, production techniques and storage requirements
- 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:

SITHPAT001A Prepare and produce pastries

SITHPAT002A Prepare and produce cakes.

SITHPAT004A Prepare bakery products for patisseries.

EVIDENCE GUIDE

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.

Yeast goods refer to a range of sweet and savoury breads, rolls and buns, and must include:

- basic breads and buns, such as:
 - Bath buns
 - bread rolls
- yeast-raised pastries, such as:
 - Danish pastries
 - croissants
 - brioche
 - küchen
 - babas
 - savarins.

Product characteristics must include:

- colour
- consistency and texture
- moisture content
- mouth feel and eating properties
- appearance.

RANGE STATEMENT

Techniques and conditions for producing yeast goods may include:

- chilling ingredients and work surfaces
- kneading and handling
- incorporating fat
- rolling
- preparing and using types of yeast
- cutting, shaping and moulding
- preparing and using appropriate fillings and pre-bake finishes and decorations.

Appropriate equipment may include:

- commercial mixers and attachments
- cutting implements
- scales
- measures
- bowl cutters
- piping bags and attachments
- ovens
- moulds, shapes and cutters
- baking sheets.

Fillings may include:

- fresh or crystallised fruit and fruit purées
- whole or crushed nuts
- spices
- cream
- frangipane
- custard
- chocolate
- jam
- savoury fillings such as ham and cheese.

RANGE STATEMENT

Decorations may include:

- glazes
- jellies
- fruit purées
- icings
- sprinkled icing sugar
- flavoured and coloured sugars
- fresh, preserved or crystallised fruits
- nuts
- fillings, including cream, mousse and fruit purées.

Storage conditions and methods appropriate to yeast goods may include:

- consideration of temperature, light and air exposure
- use of airtight containers
- display cabinets, including temperature-controlled cabinets to cool or warm
- refrigeration, chilling and freezing.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Pâtisserie