



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT004A Prepare bakery products for patisseries

Revision Number: 1

SITHPAT004A Prepare bakery products for patisseries

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 bakery products.

Bakery products to be produced may be of varied cultural and ethnic 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 patissiers in hospitality enterprises where bakery items are prepared, such as patisseries, specialist bakeries, hotels, restaurants and coffee shops.

Bakery products to be produced may be of varied cultural and ethnic origins and derived from classical or contemporary recipes.

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 bakery products.

1.1 Prepare a variety of ***bakery products*** according to standard recipes and desired ***product characteristics***.

1.2 Select, measure and weigh suitable ingredients according to recipe requirements, quality, freshness and desired product characteristics.

1.3 Use ***appropriate equipment*** to produce required bakery

ELEMENT	PERFORMANCE CRITERIA
	products.
	1.4 Prepare dough to correct consistency and shape.
	1.5 Prove products according to specified temperature and other conditions.
	1.6 Make bakery products, using correct techniques and ensuring appropriate conditions to optimise quality.
	1.7 Select required oven temperature and bake goods to ensure the desired characteristics, according to standard recipe specifications and enterprise practice.
2 Decorate and present bakery products.	2.1 Finish bakery items according to desired product characteristics.
	2.2 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.
	2.3 Present yeast goods attractively using suitable serviceware and decorations.
3 Store bakery products.	3.1 Store bakery products in storage conditions required to maintain quality and extend shelf life.
	3.2 Select packaging options appropriate for the preservation of product freshness and eating characteristics.

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, manual handling, and mixing and kneading equipment
- problem-solving skills to control quality
- literacy skills to read recipes, menus and instructions
- 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 bakery products, including:
 - classical
 - contemporary
 - from various ethnic and cultural backgrounds
- historical and cultural aspects of bakery products
- underlying principles of making bakery products
- culinary and technical terms commonly used in the industry related to bakery products
- commodity knowledge, including quality indicators of ingredients for bakery products, properties of ingredients used, and their interaction and changes during processing to produce required characteristics
- properties and requirements of yeast and control of yeast action
- processes of fermentation and dough development
- principles and practices of hygiene, particularly in relation to handling dough, commodities and products
- safe work practices, particularly in relation to using cutting implements, appliances, heated surfaces, ovens, manual handling and mixing or kneading equipment
- function and routine maintenance of equipment used
- storage conditions for bakery products and optimising shelf life
- ratio of ingredients required to produce a balanced formula
- defining and applying corrective steps to ensure quality control
- influence of correct portion control, yields, weights and sizes on the profitability of an establishment
- portion control and yield
- expected taste, texture and crumb structure appropriate for particular bakery products.

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.

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to produce a range of specialist bakery products, both sweet and savoury
- ability to produce a quantity of bakery products 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 specialist bakery products, 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 a variety of specialist bakery products, including specialty bread moulds
- use of authentic ingredients.

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:

- observation of practical demonstration by the candidate of preparing, decorating and presenting specialist bakery products
- 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
- SITHPAT003A Prepare and produce yeast goods.

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.

RANGE STATEMENT

Bakery products must include a selection of each of the following:

- breakfast and savoury items
- breakfast and speciality breads
- lunch and dinner rolls
- festive baking from a variety of ethnic and cultural backgrounds.

Product characteristics must include:

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

Appropriate equipment may include:

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

Techniques and ***conditions*** for producing yeast goods may include:

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

RANGE STATEMENT

Fillings may include:

- fresh or crystallised fruit-based
- whole or crushed nuts
- fresh cream
- butter cream
- wine cream
- cheese cream
- chocolate
- jam
- custard
- ganache
- savoury fillings such as bacon, ham and cheese
- ready-made and pre-mixed.

Decorations may include:

- glazes
- jellies
- icings
- sprinkled icing sugar
- flavoured and coloured sugars
- fresh, preserved or crystallised fruits
- seeds and nuts.

Storage conditions and methods appropriate to bakery products 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 Patisserie