



Australian Government

SITHPAT302 Produce gateaux, torten and cakes

Release 1

SITHPAT302 Produce gateaux, torten and cakes

Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	E Replaces and is equivalent to SITHPAT005A Prepare and present gateaux, torten and cakes. Title simplified. Unit structure made consistent across all cooking units. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to more fully articulate content. Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to produce, using standard recipes, specialist cakes and sponges which 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 specialist cakes and sponges.

The making of basic cakes is covered in SITHPAT301 Produce cakes.

Application of the Unit

Specialised cakes include sponges, gateaux, torten, sweet pastes and meringues. This unit applies to hospitality and catering organisations which produce and serve specialist patisserie products including hotels, restaurants and patisseries.

It applies to patissiers who usually work under the guidance of more senior chefs.

Licensing/Regulatory Information

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

Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

- | | |
|---------------------------------------|---|
| 1. Select ingredients. | 1.1 Confirm <i>food production requirements</i> from food preparation list and 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 <i>equipment</i> of correct type and size.
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 the sequencing of food production.
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 specialist cakes and sponges. | 4.1 Use cookery methods for <i>specialist cakes and sponges</i> and <i>fillings</i> to achieve desired product characteristics.
4.2 Follow standard recipes and make <i>food quality adjustments</i> within scope of responsibility.
4.3 Select baking conditions, required oven temperature and bake cakes.
4.4 Cool cakes and sponges in appropriate conditions to retain optimum freshness and product characteristics.
4.5 Store reusable by-products of food preparation for future cooking activities. |
| 5. Fill specialist cakes and sponges. | 5.1 Slice or layer sponges and cakes, fill and assemble, according to standard recipe specifications.
5.2 Mask, cover or coat top and sides of sponges and cakes to achieve even, straight and smooth surfaces. |
| 6. Decorate specialist cakes. | 6.1 Ice and <i>decorate</i> sponges and 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 <i>adjust presentation</i> 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 specialist cakes.

7.1 Use suitable serviceware 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 and reusable by-products in appropriate ***environmental conditions***.

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- initiative and enterprise skills to minimise wastage
- literacy skills to:
 - read and comprehend food preparation lists, standard recipes, date code and stock rotation labels and manufacturer instructions for equipment
 - write notes on recipe requirements and calculations
- numeracy skills to:
 - weigh and measure ingredients for the quantity of cakes required
 - determine cooking times and temperatures
 - calculate the number of portions
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
 - evaluate quality of ingredients and finished cakes and make adjustments to ensure a quality product
 - adjust taste, texture and appearance of food products according to identified deficiencies
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment.

Required knowledge

- culinary terms and trade names for:
 - ingredients commonly used to produce specialist cakes and sponges
 - a variety of classical and contemporary specialist cakes and sponges
- product characteristics of a variety of classical and contemporary specialist cakes and sponges:
 - appearance
 - colour
 - consistency
 - crumb structure
 - moisture content
 - shape
 - taste
 - texture
- nutritional value of classical and contemporary specialist cakes and sponges
- historical and cultural derivations of a variety of specialist cakes and sponges
- contents of stock date codes and rotation labels
- indicators of freshness and quality of stocked ingredients for specialist cakes and sponges

- mise en place requirements for producing specialist cakes, sponges and fillings
- cookery methods for specialist cakes, sponges and fillings:
 - 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 and sifting dry ingredients
 - whisking, folding, piping and spreading
- appropriate baking temperatures and cooking times for specialist cakes, sponges and fillings
- decoration techniques for specialist cakes and sponges:
 - fine icing techniques
 - cigarette paste decoration techniques
- equipment used to produce specialist cakes and sponges:
 - essential features and functions
 - safe operational practices
- storage of cakes, sponges and re-usable by products of their preparation:
 - correct environmental conditions to ensure food safety
 - appropriate methods to optimise shelf life.

Evidence Guide

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

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- follow standard recipes to produce and decorate specialist cakes and sponges including:
 - cakes and sponges used as bases
 - commercial sponges
 - Genoise sponges
 - sponge fingers
 - Swiss rolls
 - those for weddings, birthdays and special occasions
- produce multiple cakes of the same type that are consistent in quality, size, shape and appearance
- integrate knowledge of:
 - quality indicators for ingredients
 - cookery methods for specialist cakes and sponges
 - essential features, functions and safe use of food preparation equipment
 - food safety practices for handling and storing cakes and sponges
- produce cakes within commercial time constraints.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational pastry kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines including specific equipment for producing gateaux, torten and cakes; this can be a:
 - real industry workplace
 - simulated industry environment such as a training kitchen servicing customers
- industry-realistic ratios of kitchen staff to customers
- food preparation lists and standard recipes
- a variety of commercial ingredients for specialist cakes and sponges.

Method 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 individual preparing for and producing a range of specialist cakes and sponges
- evaluation of the taste and visual appeal of cakes produced by the individual
- projects that allow assessment of the individual's ability to produce a variety of specialist cakes and sponges for an event, function or meeting within designated deadlines
- use of visual and taste recognition exercises so the individual can identify ingredient and product characteristics
- written or oral questioning to assess knowledge of culinary terms, quality indicators for ingredients, equipment, cookery methods and appropriate environmental storage conditions
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- BSBSUS201A Participate in environmentally sustainable work practices
- BSBWOR202A Organise and complete daily work activities
- SITHCCC104 Package prepared foodstuffs
- SITHCCC304 Produce and serve food for buffets
- SITHCCC307 Prepare food to meet special dietary requirements
- SITXFSA201 Participate in safe food handling practices
- TLIE1005A Carry out basic workplace calculations.

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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Food production requirements

may include:

- deadlines
- portion control
- quantities to be produced
- special customer requests
- special dietary requirements
- standard recipes.

Equipment may include:

- beaters
- bowl cutters
- cake tins and moulds:
 - cake rings
 - croquembouche mould
 - D-shape cake log forms
 - form cake rings for individual petit gateaux
 - novelty cake tins and forms
- cake wheels
- chocolate thermometer
- chopping boards
- commercial mixers and attachments
- cutting implements for nuts and fruits
- graters
- icing and decorating equipment:
 - crimpers
 - decorative combs
 - fine icing sugar sieves
 - fine piping tubes
 - matfer-type stencils
- knives, including large serrated cake knives
- marble slab
- measurers:
 - metric calibrated measuring jugs
- ovens
- piping bags and attachments
- presentation equipment:
 - cake boards for individual and large gateaux

- cake boxes
- cake stands including multi-tier
- doilies
- gateaux serving tongs and trowels
- mirrors
- platters
- refrigerated cake display cases or towers
- range of saucepans and pots for small and large production
- saccharometer
- scales
- serviceware
- serving tongs and trowels
- sets of stainless steel bowls
- silicon mats
- spatulas
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- storage containers and trays
- whisks
- wire cooling racks.

Specialist cakes and sponges may include:

- cakes and sponges used as bases
- commercial sponge
- croquembouche
- gateaux
- Genoise sponge
- Meringues
- novelty cakes
- sponge fingers
- Swiss roll
- torten
- those:
 - derived from classical or contemporary recipes
 - for specific cultural feasts and celebrations, both religious and secular
 - for weddings, birthdays and special occasions
 - from various cultural origins.

Fillings may include:

- creams
- custard
- fresh or crystallised fruit

Food quality adjustments may relate to:

- fruit purées
- jams
- mousse
- nuts
- sweet pastes.
- ratio of wet to dry ingredients
- taste:
 - salty
 - spicy
 - sweet
- temperature
- texture:
 - a light or heavy mouth feel
 - clean
 - creamy
 - crispy
 - crunchy
 - fibrous
 - intense
 - marshmallow like
 - moist
 - mousse
 - rich
 - slippery
 - smooth
 - velvety.

Decorations may include:

- chocolate
- coloured and flavoured sugar
- fresh, preserved or crystallised fruits
- fruit purées
- glazes and jellies
- icings
- marzipan coatings
- sprinkled icing sugar
- whole or crushed nuts.

To **adjust presentation** may involve:

- changing accompaniments and garnishes to maximise eye appeal:
 - balance
 - colour
 - contrast

Environmental conditions relates to appropriate:

- changing plated food for practicality of:
 - customer consumption
 - service
- wiping drips or spills.
 - atmosphere
 - humidity
 - light
 - packaging
 - temperature
 - use of containers
 - ventilation.

Unit Sector(s)

Hospitality

Competency Field

Patisserie