

UNIT TITLE: PREPARE AND PRODUCE CAKES AND PASTRIES		NOMINAL HOURS: 30
UNIT NUMBER: D1.HPA.CL4.08		
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks, chefs and patissiers to prepare, produce, display and store a range of high quality cakes and pastries in commercial food production environments		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Prepare and bake cakes and fillings</p> <p>1.1 Select required <i>commodities</i> according to recipe and production requirements</p> <p>1.2 Prepare a <i>variety of cakes</i> to desired <i>product characteristics</i></p> <p>1.3 Produce a variety of cakes according to standard recipes and enterprise standards</p> <p>1.4 Use appropriate <i>equipment</i> to prepare and bake cakes</p> <p>1.5 Use correct <i>techniques</i> to produce cakes to enterprise standards</p> <p>1.6 Bake cakes to <i>enterprise requirements and standards</i></p> <p>1.7 Select correct <i>oven conditions</i> for baking cakes</p> <p>Element 2: Decorate and present/display cakes</p> <p>2.1 Prepare a <i>variety of fillings and coating/icing, glazes and decorations</i> for cakes</p>	<p>Unit Variables</p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment</p> <p>This unit applies to all industry sectors that are responsible for preparing, cooking, displaying and storing a range of cakes and pastries within the labour divisions of the hotel and travel industries and may include:</p> <p>1 Food Production.</p> <p><i>Commodities</i> may include:</p> <ul style="list-style-type: none"> • Flours • Sugars • Fruits • Nuts • Eggs • Milk • Cream • Gelatin • Flavourings and essences 	

<p>2.2 Decorate cakes using fillings and coating/icing and decorations according to standard recipes and/or enterprise standards and/or customer requests</p>	<ul style="list-style-type: none"> • Chocolate • Fats • Water.
<p>2.3 Present/display cakes to enterprise standards using appropriate <i>service equipment</i></p>	<p><i>Variety of cakes</i> should include:</p>
<p>Element 3: Prepare and produce pastries and fillings</p>	<ul style="list-style-type: none"> • Madeira cake • Genoese sponges • Basic aerated sponge
<p>3.1 Select required commodities according to recipe and production requirements</p>	<ul style="list-style-type: none"> • Swiss roll • Fruit cake
<p>3.2 Prepare a variety of <i>pastries</i></p>	<ul style="list-style-type: none"> • Muffins
<p>3.3 Produce a variety of pastries according to standard recipes and enterprise standards</p>	<ul style="list-style-type: none"> • Cakes specific to cultural feasts and celebrations
<p>3.4 Use appropriate equipment to prepare and bake pastries</p>	<ul style="list-style-type: none"> • Health and diet specific items, such as gluten free and fat free.
<p>3.5 Use correct techniques to produce pastries to enterprise standards</p>	<p>Product characteristics is related to:</p>
<p>3.6 Bake pastries to enterprise requirements and standards</p>	<ul style="list-style-type: none"> • Colour • Consistency and texture • Moisture content
<p>3.7 Select correct oven conditions for baking pastries</p>	<ul style="list-style-type: none"> • Mouth feel and eating properties • Appearance.
<p>Element 4: Decorate and present pastries</p>	<p><i>Equipment</i> may include:</p>
<p>4.1 Prepare a variety of fillings coating, icing, glazes and decorations for pastries</p>	<ul style="list-style-type: none"> • Ovens • Trays • Racks

<p>4.2 Decorate pastries using coating, icing and decorations according to standard recipes and/or enterprise standards and/or customer requests</p> <p>4.3 Present/display pastries to enterprise standards using appropriate service equipment</p> <p>Element 5: Store cakes and pastries</p> <p>5.1 <i>Store at correct temperature and conditions of storage</i></p> <p>5.2 Maintain maximum eating quality, appearance and freshness</p>	<ul style="list-style-type: none"> • Bowls • Mixing machine • Scales • Rings, tins and moulds • Fridge and freezer • Blenders • Dough break • Rolling pin • Piping bags and nozzles • Wooden spoons • Cutters. <p><i>Techniques</i> should include:</p> <ul style="list-style-type: none"> • Beating • Whisking • Folding • Rolling • Laminating • Creaming • Kneading • Incorporating fat.
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Enterprise requirements and standards should relate to:

- Scale to correct weight
- Colour
- Consistency
- Texture
- Moisture
- Mouth feel
- Appearance
- Sale ability.

Oven conditions may relate to:

- Colour
- Shape
- Crust structure
- Temperature
- Rack position
- Cooking times
- Moisture.

Fillings and coating/icing, glazes and decorations may include:

- Fruits
- Biscuits
- Chocolate
- Flowers and leaves

- Herbs
- Croquant
- Creams
- Glazes
- Icings
- Icing sugar or chocolate powder
- Fruit sauces
- Nuts and dried fruits
- Jams
- Mousses
- Custards
- Jellies
- Meringue.

Service equipment may include:

- Ceramics
- Glass
- Crystal
- Mirrors
- Trays
- Croquant stands
- Sugar work stands
- Chocolate stands
- Display cabinets.

Pastries should include:

- Short and sweet paste, including flans, tarts, fruit tartlets and quiche
- Scotch shortbread, including linzer and other slices
- Choux paste, including éclairs and profiteroles
- Puff paste, including mille feuille, palmiers, bouchees, cream horns and pithiviers
- Filo/strudel
- Danish.

Store at correct temperature and conditions may relate to:

- Away from strong odours
- Appropriate containers
- Labelling
- Cool room temperature
- Cool room placement
- Length of time in cool storage
- Freezer temperature
- Length of time in freezer storage.

Assessment Guide

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

- Knowledge of the quality characteristics of cakes and pastries, including classical, modern/contemporary and culturally specific
- Knowledge of the appropriate quality indicators, such as taste, texture, structure, shape and size to industry and/or enterprise standards
- Knowledge of the principles of the production of cakes and pastries

- Ability to maintain hygiene and food safety requirements
- Knowledge of commodities
- Knowledge of the historical and cultural aspects of cakes and pastries and their role on the menu and in the industry.

Linkages To Other Units

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Maintain strategies for safe food
- Present and display food products
- Apply basic techniques of commercial cookery.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the varieties and characteristics of cakes and pastries classifications, including classical and modern, size, shape, structure and assembly according to industry and enterprise standards
- Demonstration of commodity knowledge, including quality aspects
- Demonstrated ability to safely and hygienically handle products
- Knowledge of specific terminology related to cakes and pastries
- Demonstrated ability to prepare a variety of cakes and pastries from at least six different recipes and cultural backgrounds
- Demonstration of creative and artistic skills in preparation, decoration and display of cakes and pastries

- Demonstrated ability to store a range of cakes and pastries to industry and enterprises standards
- Knowledge of appropriate portion control.

Context of Assessment

This unit may be assessed on or off the job

- assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individual's work area or area of responsibility
- Demonstration of skills on more than one occasion
- Preparation, decoration and display of cakes and pastries within typical workplace conditions and timeframes.

Resource Implications

Training and assessment must include access and use to a fully equipped commercial kitchen, use of real ingredients and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

Assessment Methods

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work
- Sampling of dishes prepared by the student.

Key Competencies in this Unit		
<i>Level 1 = competence to undertake tasks effectively</i>		
<i>Level 2 = competence to manage tasks</i>		
<i>Level 3 = competence to use concepts for evaluating</i>		
Key Competencies	Level	Examples
Collecting, organising and analysing information	1	Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients; select and obtain commodities, organise ingredients and task sheets.
Communicating ideas and information	1	Share information with other kitchen and floor service staff; read recipes, menus and instructions and orders
Planning and organising activities	1	Complete preparation (mise-en-place) and organise for the production of cakes and pastries; working within time constraints in a logical sequence
Working with others and in teams	1	Work cooperatively with other team members
Using mathematical ideas and techniques	1	Calculate quantities and portions against standard recipes and/or menu requirements
Solving problems	2	Identify and correct problems in the preparation, production of cakes and pastries such as ingredient quality and use of equipment; deal with minor problems such as failure of cakes to rise, batter too moist, overcooking and dough too soft or dry
Using technology	1	Use mechanical kitchen equipment, including weighing equipment