

UNIT TITLE: PREPARE AND PRESENT GATEAUX, TORTEN AND CAKES		NOMINAL HOURS: 60
UNIT NUMBER: D1.HPA.CL4.07		
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 gateaux, torten and cakes in commercial food production environments		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Prepare and bake sponges and cakes for gateaux, torten and cakes</p> <p>1.1 Select required <i>commodities</i> according to recipe and production requirements</p> <p>1.2 Prepare a <i>variety of sponges and cakes</i> for gateaux, torten and cakes to desired <i>product characteristics</i></p> <p>1.3 Produce a variety of sponges and cakes for gateaux, torten and cakes according to standard recipes and enterprise standards</p> <p>1.4 Use appropriate <i>equipment</i> to prepare and bake sponges and cakes for gateaux, torten and cakes</p> <p>1.5 Use correct <i>techniques</i> to produce sponges and cakes for gateaux, torten and cakes</p> <p>1.6 Bake sponges and cakes for gateaux, torten and cakes to <i>enterprise requirements and standards</i></p> <p>1.7 Select correct <i>oven conditions</i> for baking sponges and cakes for gateaux, torten and 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, producing, displaying and storing gateaux, torten and cakes 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>Element 2: Prepare fillings, coatings, icing and decorations</p> <p>2.1 Select required commodities according to recipe and production requirements</p> <p>2.2 Prepare a <i>variety of fillings, coating/icing and decorations</i> for gateaux, torten and cakes</p> <p>Element 3: Assemble gateaux, torten and cakes</p> <p>3.1 Assemble required commodities and/or preparations</p> <p>3.2 Assemble gateaux, torten and cakes according to recipe instructions</p> <p>3.3 Use appropriate equipment to assemble cakes for gateaux, torten and cakes</p> <p>3.4 Use correct techniques to assemble cakes for gateaux, torten and cakes</p> <p>Element 4: Decorate and present/display gateaux, torten and cakes</p> <p>4.1 Decorate cakes for gateaux, torten and cakes using coating, icing and decorations to according to standard recipes and/or enterprise standards and/or customer requests</p> <p>4.2 Present/display gateaux, torten and cakes to enterprise standards using appropriate <i>service equipment</i></p>	<ul style="list-style-type: none"> • Chocolate • Fats • Water. <p><i>Variety of sponges and cakes</i> may include:</p> <ul style="list-style-type: none"> • Genoese sponges • Commercial sponge • Swiss roll • Sponge fingers • Specific to cultural feasts and celebrations • Health and diet specific items, such as gluten free and fat free. <p>Product characteristics is related to:</p> <ul style="list-style-type: none"> • Colour • Consistency and texture • Moisture content • Mouth feel and eating properties • Appearance. <p><i>Equipment</i> may include:</p> <ul style="list-style-type: none"> • Ovens • Trays • Racks • Bowls • Mixing machine
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Element 5: Store gateaux, torten and cakes

5.1 *Store at correct temperature and conditions of storage*

5.2 *Maintain maximum eating quality, appearance and freshness*

- Scales
- Rings, tins and moulds
- Fridge and freezer
- Blenders
- Dough break
- Rolling pin
- Piping bags and nozzles
- Wooden spoons
- Cutters.

Techniques should include:

- Beating
- Whisking
- Folding
- Creaming
- Kneading.

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, coating/icing 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.

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 gateaux, torten and cakes, including classical, modern/contemporary and culturally specific
- Knowledge of the appropriate quality indicators, including taste, texture, structure, shape and size to industry and/or enterprise standards
- Knowledge of the principles of the production of gateaux, torten and cakes
- Ability to maintain hygiene and food safety requirements
- Knowledge of commodities
- Knowledge of the historical and cultural aspects of gateaux, torten and cakes 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 gateaux, torten and cakes 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 gateaux, torten and cakes
- Demonstrated ability to prepare a variety of gateaux, torten and cakes from at least six different recipes and cultural backgrounds
- Demonstration of creative and artistic skills in preparation, decoration and display of gateaux, torten and cakes
- Demonstrated ability to store a range of gateaux, torten and cakes to industry and enterprise 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 gateaux, torten and cakes within typical workplace conditions and timeframes.

	<p>Resource Implications</p> <p>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.</p>		
	<p>Assessment Methods</p> <p>The following methods may be used to assess competency for this unit:</p> <ul style="list-style-type: none"> • 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. <p>Key Competencies in this Unit</p> <p><i>Level 1 = competence to undertake tasks effectively</i></p> <p><i>Level 2 = competence to manage tasks</i></p> <p><i>Level 3 = competence to use concepts for evaluating</i></p>		
	<p>Key Competencies</p>	<p>Level</p>	<p>Examples</p>
<p>Collecting, organising and analysing information</p>	<p>1</p>	<p>Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients; select and obtain commodities, organise ingredients and task sheets</p>	
<p>Communicating ideas and information</p>	<p>1</p>	<p>Share information with other kitchen and floor service staff; reading recipes, menus, instructions and orders</p>	

	Planning and organising activities	1	Complete preparation (mise-en-place) and organise for the production of gateaux, torten and cakes; work 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 gateaux, torten and cakes, such as ingredient quality and use of equipment; deal with minor problems such as failure of cakes to rise, batter too moist and overcooking
	Using technology	1	Use mechanical kitchen equipment including weighing equipment