

UNIT TITLE: PREPARE AND PRODUCE YEAST GOODS	NOMINAL HOURS: 30
UNIT NUMBER: D1.HPA.CL4.09	
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 yeast goods in commercial food production environments	
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE
<p>Element 1: Prepare and bake yeast goods</p> <p>1.1 Select required <i>commodities</i> according to recipe and production requirements</p> <p>1.2 Prepare a <i>variety of yeast goods</i> to desired <i>product characteristics</i></p> <p>1.3 Produce a variety of yeast goods according to standard recipes and enterprise standards</p> <p>1.4 Use appropriate <i>equipment</i> to prepare and bake yeast goods</p> <p>1.5 Use correct <i>techniques</i> to produce yeast goods to enterprise standards</p> <p>1.6 Bake yeast goods to <i>enterprise requirements and standards</i></p> <p>1.7 Select correct <i>oven conditions</i> for baking yeast goods</p> <p>Element 2: Decorate and present/display yeast goods</p> <p>2.1 Prepare a <i>variety of fillings and coating/icing and decorations</i> for yeast goods</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 yeast goods 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 yeast goods using fillings and coating/icing and decorations according to standard recipes and/or enterprise standards and/or customer requests</p> <p>2.3 Present/display yeast goods to enterprise standards using appropriate <i>service equipment</i></p> <p>Element 3: Store yeast goods</p> <p>3.1 Store at <i>correct temperature and conditions of storage</i></p> <p>3.2 Maintain maximum eating quality, appearance and freshness</p>	<ul style="list-style-type: none"> • Chocolate • Fats • Yeast • Water. <p><i>Variety of yeast goods</i> should include:</p> <ul style="list-style-type: none"> • Basic bread dough, including white, whole meal, whole grain and rye • Basic shapes, including rolls, loaves and knots • Yeast raised pastries, such as danish, croissant, brioche, babas and savarins • Specific yeast goods for cultural feasts and celebrations • Health and diet specific items, including 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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- 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
- Rolling
- Laminating
- Creaming
- Kneading
- Incorporating fat.

Enterprise requirements and standards should relate to:

- Scale to correct weight
- Colour
- Consistency

- Texture
- Moisture
- Mouth feel
- Appearance
- Sale ability.

Oven conditions may be related to:

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

Fillings, and 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.

Service equipment may include:

- ceramics
- Glass
- Crystal
- Mirrors
- Trays
- Croquant stands
- Chocolate stands
- Display cabinets.

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

Resource Implications

Training and assessment must include access and use of 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

Level 1 = competence to undertake tasks effectively

Level 2 = competence to manage tasks

Level 3 = competence to use concepts for evaluating

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, instructions and orders
Planning and organising activities	1	Complete preparation (mise-en-place) and organise for the production of yeast goods; 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 and production of yeast goods 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