



Australian Government

SIT31021 Certificate III in Patisserie

Release 1

SIT31021 Certificate III in Patisserie

Modification History

Not applicable.

Qualification Description

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

21 units must be completed:

- 15 core units
- 6 elective units, consisting of:
 - 4 units from Group A or Group B below
 - 2 units from Group A, Group B or Group C below.

All electives chosen must contribute to a valid, industry-supported vocational outcome.

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.

Core units

SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC034*	Work effectively in a commercial kitchen

SITHKOP009*	Clean kitchen premises and equipment
SITHPAT011*	Produce cakes
SITHPAT012*	Produce specialised cakes
SITHPAT013*	Produce pastries
SITHPAT014*	Produce yeast-based bakery products
SITHPAT015*	Produce petits fours
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

Elective units

Group A - Cookery and Catering

FBPRBK3005	Produce basic bread products
FBPRBK3014	Produce sweet yeast products
FBPRBK4001*	Produce artisan bread products
SITHASC028*	Prepare Asian desserts
SITHASC032*	Produce Japanese desserts
SITHCCC038*	Produce and serve food for buffets
SITHCCC042*	Prepare food to meet special dietary requirements
SITHKOP010	Plan and cost recipes
SITHPAT017*	Prepare and model marzipan
SITXFSA007*	Transport and store food

Group B - Food and Beverage

SITHFAB024*	Prepare and serve non-alcoholic beverages
SITHFAB025*	Prepare and serve espresso coffee
SITHFAB027*	Serve food and beverage

Group C - General electives

HLTAID011	Provide First Aid
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SIRXOSM003*	Use social media and online tools
SITXCCS014	Provide service to customers
SITXCOM006	Source and present information
SITXCOM007	Show social and cultural sensitivity
SITXINV007	Purchase goods
SITXWHS006	Identify hazards, assess and control safety risks

Qualification Mapping Information

Supersedes and is equivalent to SIT31016 Certificate III in Patisserie.

Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>