



Australian Government

Assessment Requirements for SITHCCC039 Produce pates and terrines

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- produce pâtés or terrines using each of the following at least once:
 - liver
 - fish or shellfish
 - meat
 - poultry
 - vegetables
- use each of the following techniques at least once when producing above pâtés or terrines (at least once across the preparation of the five pâtés or terrines):
 - farcemeat production
 - glazing
 - layering
 - mould lining
 - passing
 - pressing
- prepare, plate and present two portions of the above pâtés or terrines:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing pâtés and terrines
 - responding to at least one special customer request.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for:
 - ingredients commonly used in the production of pâtés and terrines
 - variety of classical and contemporary pâtés and terrines
- characteristics of pâtés and terrines:
 - suitable ingredients
 - binding agents

- presentation techniques
- tracklements used for pates and terrines
- equipment used to produce pâtés and terrines:
 - care and maintenance
 - essential features and functions
- mise en place requirements for pâtés and terrines
- plating methods for practicality of service and customer consumption
- appropriate environmental conditions for storing pâtés and terrines to:
 - ensure food safety:
 - cooking and cooling processes
 - timeframes and temperatures
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce pâtés and terrines.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace; or
- a simulated industry environment, such as an industry-realistic training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial:
 - blender
 - food processor
 - commercial grade work benches (1.5 m per person)
 - commercial oven with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge
 - designated storage areas for dry goods and perishables
 - sink
 - gas, electric or induction stove top (two burners per person)
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - baking sheets and trays

- containers for hot and cold food
- cutting boards
- forms and moulds
- knife sharpening equipment:
 - sharpening steel
 - sharpening stone
- knives:
 - filleting knife
 - utility knife
- measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops
- mincer
- mouli
- poacher
- pans and pots for small and large production:
 - stainless steel, cast iron and non-stick fry pans
- scales
- service-ware:
 - crockery
 - cutlery and serving utensils
- stainless steel bowls
- small utensils:
 - sieve
 - strainers and chinois
 - scraper
 - spatula
 - tongs
- temperature probe
- thermometer
- food safe gloves
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpans and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mops and buckets

- separate hand basin and soap for hand washing
- sponges, brushes and scourers
- tea towels
- organisational specifications:
 - equipment manufacturer instructions
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - mise en place lists and standard recipes
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable food supplies for pates and terrines specified in the performance evidence.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors and:

- have achieved the Certificate III or Certificate IV in Commercial Cookery, or Certificate III or IV in Catering Operations, or their successors; or
- hold a trade certificate as a cook or chef or equivalent; and
- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>