



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **SITHPAT012A Plan patisserie operations**

**Revision Number: 1**

## SITHPAT012A Plan patisserie operations

### Modification History

Not applicable.

### Unit Descriptor

#### Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to plan patisserie operations in terms of layout, menu and storage and the production, display and service of patisserie products and suitable beverages.

It must be linked to other appropriate business management units, as this unit does not cover business planning, marketing and financial management.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

### Application of the Unit

#### Application of the unit

This unit applies to patissiers or cooks who want to operate a patisserie operation; for example, a patisserie, coffee shop or takeaway pastry outlet. It also covers operations that purchase ready-made pastry products prepared commercially and offered for sale to customers.

### Licensing/Regulatory Information

Not applicable.

## Pre-Requisites

**Prerequisite units** This unit must be assessed after the following prerequisite unit:  
SITXFSA002A Develop and implement a food safety program.

## Employability Skills Information

**Employability skills** The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

## Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

## Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1 Plan layout of patisserie operation.	<p>1.1 Develop a floor plan for kitchen, service, display and storage areas according to anticipated customer requirements and volume.</p> <p>1.2 Plan fixtures, furnishing, decor and equipment according to business objectives, budget and style of patisserie operation required and according to food safety and other regulatory requirements.</p>

**ELEMENT****PERFORMANCE CRITERIA**

- |   |  |     |   |
|---|--|-----|---|
| 2 | Plan the product and service elements of patisserie operation. | 2.1 | Plan and design menu, identifying a range of appropriate <i>menu items</i> and beverages to meet market needs.  |
|   |  | 2.2 | Prepare a <i>work flow schedule</i> for production and service according to expected customer volume and menu requirements.   |
|   |  | 2.3 | Plan the display of items considering style of patisserie operation, required storage temperatures and visual appeal and according to the food safety program and regulatory requirements.                            |
|   |  | 2.4 | Plan the preparation, display and storage of items in line with appropriate OHS and food safety procedures and to ensure that the stock is protected from loss, contamination, spoilage, temperature abuse and pests. |
| 3 | Plan and organise storage for menu items.                      | 3.1 | Plan and organise storage for pastries, cakes and savoury items at the correct temperatures according to <i>food safety</i> requirements, and to maximise shelf life and <i>product quality</i> .                     |
|   |  | 3.2 | Plan packaging that is appropriate for the preservation of freshness, taste and eating characteristics.   |

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

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

- safe work practices, particularly in relation to using cutting implements, appliances, heated surfaces, ovens and mixing equipment
- problem-solving skills to develop a design within tight space restrictions
- high level literacy skills to develop comprehensive plans, including detailed, accessible policies, procedures, product specifications, monitoring documents and flow charts; and to read and analyse information about potential layout and equipment options
- numeracy skills to cost equipment
- critical thinking skills to allow for a rational and logical evaluation of the patisserie operation, including food preparation and storage; display and storage areas; identification of hazards, customer needs, staffing and equipment needs; work flow schedules; product quality and budgetary considerations; enterprise practices; and regulatory requirements.

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

- knowledge and understanding of the principles and requirements of the relevant legislation relating to:
  - OHS
  - hygiene and food safety
  - nutrition
  - licensing regulations
  - local health regulations
- knowledge and understanding of:
  - organisational skills and teamwork
  - menu planning and design
  - appropriate technical and culinary terms for patisserie operations
  - preparation of pastries, cakes and savoury products
  - cutting and serving pastries, cakes and savoury products
  - costing, yield testing and portion control
  - handling, portioning and serving ice-creams
  - buffet and table set-ups
  - coffee and tea preparation and beverage service
  - coffee shop equipment, its function and routine maintenance
  - defining and applying quality control
  - storage conditions for menu items and optimising shelf life, freshness and eating

## REQUIRED SKILLS AND KNOWLEDGE

- qualities
  - time management skills
  - communication skills
- varieties and characteristics of menu items offered
- underlying principles of making cakes, pastries and savoury items
- commodity knowledge, including quality indicators of ingredients.

## Evidence Guide

### EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

#### **Critical aspects for assessment and evidence required to demonstrate competency**

Evidence of the following is essential:

- ability to plan the layout, menu and storage aspects of a patisserie operation
- project or work activities that allow the candidate to demonstrate skills required to complete planning for the operation of a proposed patisserie operation
- knowledge of key hygiene and food safety issues relating to patisserie operations.

#### **Context of and specific resources for assessment**

Assessment must ensure:

- access to relevant product and equipment information.

## EVIDENCE GUIDE

### Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- evaluation of plans and designs produced by the candidate for a patisserie operation within a nominated location
- evaluation of projects to propose enhancements to existing patisserie operation
- case studies to assess ability to tailor plans to different market conditions
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

- SITHPAT001A Prepare and produce pastries
- SITHPAT002A Prepare and produce cakes
- SITHFAB012B Prepare and serve espresso coffee
- SITHFAB016A Plan and monitor espresso coffee service.

### Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

## Range Statement

### RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. **Bold italicised wording** in the

## RANGE STATEMENT

performance criteria is detailed below.

- Menu items** may include:
- pastries and cakes
  - savoury items such as quiche, and ham and cheese croissants
  - beverages such as:
    - coffee
    - tea
    - cold carbonated drinks
    - fresh juices
    - milk
    - soy-based drinks
  - ice-cream.
- Work flow schedule** must take into consideration:
- available facilities, staff, time and equipment
  - enterprise practices and regulatory requirements
  - food safety program.
- Food safety** practices may include:
- covering menu items on display
  - maintaining appropriate temperatures for different menu items
  - food-handling practices.
- Product quality** requirements may include:
- warm or chilled service temperatures
  - eating qualities such as taste, texture and moisture content.

## Unit Sector(s)

**Sector** Hospitality



## Competency field

Competency field            Patisserie