

Qualification details



SIT31021 - Certificate III in Patisserie

Summary

Releases:	Release	Status	Release date
	1	Current	2022/06/10

Usage recommendation: **Current**

Mapping:	Mapping	Notes	Date
	Supersedes and is equivalent to SIT31016 - Certificate III in Patisserie	Equivalent. Minor changes to packaging rules. Changes to core and elective units but skills and knowledge within qualifications map to each other and the job outcome of the qualification has not changed. One less unit in qual.	2022/06/10

Training packages that include this qualification

Code	Title	Release
SIT	Tourism, Travel and Hospitality Training Package	2.0 - 2.2

Units of competency

Code	Title	Essential
FBPRBK3005	Produce basic bread products	Elective
FBPRBK3014	Produce sweet yeast products	Elective
FBPRBK4001	Produce artisan bread products	Elective
HLTAID011	Provide First Aid	Elective
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms	Elective
SIRXOSM003	Use social media and online tools	Elective
SITHASC028	Prepare Asian desserts	Elective
SITHASC032	Produce Japanese desserts	Elective
SITHCCC023	Use food preparation equipment	Core
SITHCCC027	Prepare dishes using basic methods of cookery	Core
SITHCCC034	Work effectively in a commercial kitchen	Core
SITHCCC038	Produce and serve food for buffets	Elective
SITHCCC042	Prepare food to meet special dietary requirements	Elective
SITHFAB024	Prepare and serve non-alcoholic beverages	Elective
SITHFAB025	Prepare and serve espresso coffee	Elective
SITHFAB027	Serve food and beverage	Elective
SITHKOP009	Clean kitchen premises and equipment	Core
SITHKOP010	Plan and cost recipes	Elective
SITHPAT011	Produce cakes	Core
SITHPAT012	Produce specialised cakes	Core
SITHPAT013	Produce pastries	Core

Code	Title	Essential
SITHPAT014	Produce yeast-based bakery products	Core
SITHPAT015	Produce petits fours	Core
SITHPAT016	Produce desserts	Core
SITHPAT017	Prepare and model marzipan	Elective
SITXCCS014	Provide service to customers	Elective
SITXCOM006	Source and present information	Elective
SITXCOM007	Show social and cultural sensitivity	Elective
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXFSA007	Transport and store food	Elective
SITXHRM007	Coach others in job skills	Core
SITXINV006	Receive, store and maintain stock	Core
SITXINV007	Purchase goods	Elective
SITXWHS005	Participate in safe work practices	Core
SITXWHS006	Identify hazards, assess and control safety risks	Elective

Classifications

Scheme	Code	Name
ANZSCO Identifier	351112	Pastrycook
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality
Qualification/Course Level of Education Identifier	514	Certificate III
Taxonomy - Industry Sector	N/A	Hospitality
Taxonomy - Occupation	N/A	Chef Patissier, Pastrycook

Classifications history

Scheme	Code	Name	Start date	End date
ANZSCO Identifier	351112	Pastrycook	2022/06/10	
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality	2022/06/10	
Qualification/Course Level of Education Identifier	514	Certificate III	2022/06/10	