SIT40716 Certificate IV in Patisserie

Modification History
Not applicable.

Qualification Description
This qualification reflects the role of pastry chefs who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

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.

Possible job titles include:
- chef de partie
- chef patissier.

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

32 units must be completed:

- 26 core units
- 6 elective units, consisting of:
  - 6 units from the list below, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Core units

BSBDIV501 Manage diversity in the workplace
BSBSUS401 Implement and monitor environmentally sustainable work practices
SITHCCC001 Use food preparation equipment
SITHCCC005 Prepare dishes using basic methods of cookery
SITHCCC011 Use cookery skills effectively
SITHCCC018 Prepare food to meet special dietary requirements
SITHKOP005 Coordinate cooking operations
SITHPAT001 Produce cakes
SITHPAT002 Produce gateaux, torten and cakes
SITHPAT003 Produce pastries
SITHPAT004 Produce yeast-based bakery products
SITHPAT005 Produce petits fours
SITHPAT006 Produce desserts
SITHPAT007 Prepare and model marzipan
SITHPAT008 Produce chocolate confectionery
SITHPAT009 Model sugar-based decorations
SITHPAT010 Design and produce sweet buffet showpieces
SITXCOM005 Manage conflict
SITXF003 Manage finances within a budget
SITXFSA001 Use hygienic practices for food safety
SITXFSA002 Participate in safe food handling practices
SITXH001 Coach others in job skills
SITXH003 Lead and manage people
SITXINV002 Maintain the quality of perishable items
SITXMGT001 Monitor work operations
SITXWHS003 Implement and monitor work health and safety practices

Elective units

Client and Customer Service
SITXCC006 Provide service to customers
SITXCC007 Enhance customer service experiences

Commercial Cookery and Catering
SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC015 Produce and serve food for buffets
SITHCCC021 Prepare specialised food items

Computer Operations and ICT Management
BSBIT202 Create and use spreadsheets
BSBIT301 Create and use databases
BSBIT306 Design and produce business documents

Finance
BSBFIA401 Prepare financial reports
SITXFIN002 Interpret financial information

First Aid
HLTAID003 Provide first aid
Food and Beverage
SITHFAB005  Prepare and serve espresso coffee
SITHFAB007  Serve food and beverage
SITHFAB019  Plan and monitor espresso coffee service

Food Safety
SITXFSA003  Transport and store food
SITXFSA004  Develop and implement a food safety program

Human Resource Management
SITXHRM002  Roster staff
TAEASS301B  Contribute to assessment
TAEDELM031A  Provide work skill instruction
TAEDELM040A  Mentor in the workplace

Inventory
SITXINV001  Receive and store stock
SITXINV003  Purchase goods
SITXINV004  Control stock

Kitchen Operations and Management
SITHKOP002  Plan and cost basic menus
SITHKOP003  Plan and display buffets
SITHKOP004  Develop menus for special dietary requirements
SITHKOP006  Plan catering for events or functions

Work Health and Safety
SITXWHS002  Identify hazards, assess and control safety risks

Working in Industry
SITHIND002  Source and use information on the hospitality industry
Qualification Mapping Information

No equivalent qualification.

Links