



Australian Government

SIT40721 Certificate IV in Patisserie

Release 1

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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.

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

32 units must be completed:

- 26 core units
- 6 elective units, consisting of:
 - 3 units from Group A or Group B below
 - 3 units from the electives listed below or from any current endorsed Training Package or accredited course.

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

BSBTWK501	Lead diversity and inclusion
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC034*	Work effectively in a commercial kitchen

SITHCCC042*	Prepare food to meet special dietary requirements
SITHKOP013*	Plan cooking operations
SITHPAT011*	Produce cakes
SITHPAT012*	Produce specialised cakes
SITHPAT013*	Produce pastries
SITHPAT014*	Produce yeast-based bakery products
SITHPAT015*	Produce petits fours
SITHPAT016*	Produce desserts
SITHPAT017*	Prepare and model marzipan
SITHPAT018*	Produce chocolate confectionery
SITHPAT019*	Model sugar-based decorations
SITHPAT020*	Design and produce sweet showpieces
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006*	Receive, store and maintain stock
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Elective units

Group A: Cookery and Catering

FBPRBK3005	Produce basic bread products
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FBPRBK3014	Produce sweet yeast products
FBPRBK4001*	Produce artisan bread products
FBPRBK4005	Apply advanced finishing techniques for specialty cakes
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC038*	Produce and serve food for buffets
SITHCCC044*	Prepare specialised food items
SITHKOP010	Plan and cost recipes
SITHKOP011*	Plan and implement service of buffets
SITHKOP012*	Develop recipes for special dietary requirements
SITHKOP014	Plan catering for events or functions
SITXFSA007*	Transport and store food
SITXFSA008*	Develop and implement a food safety program

Group B - Food and Beverage

SITHFAB005*	Prepare and serve espresso coffee
SITHFAB007*	Serve food and beverage
SITHFAB038	Plan and monitor espresso coffee service

Group C - General electives

BSBFIN401	Report on financial activity
BSBSUS211	Participate in sustainable work practices
HLTAID011	Provide First Aid
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SIRXOSM003*	Use social media and online tools
SIRXOSM006*	Develop and manage social media and online strategies

SIRXOSM007*	Manage risk to organisational reputation in an online setting
SITXCCS014	Provide service to customers
SITXCCS015	Enhance customer service experiences
SITXFIN008	Interpret financial information
SITXINV007	Purchase goods
SITXINV008	Control stock
SITXWHS006	Identify hazards, assess and control safety risks

Qualification Mapping Information

Supersedes and is equivalent to SIT40716 Certificate IV in Patisserie.

Links

Companion Volume implementation guides are found in VETNet -

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