



Australian Government

Assessment Requirements for SITHCCC016 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 and terrines made from each of the following:
 - liver
 - fish or shellfish
 - meat
 - poultry
 - vegetables
- use each of the following techniques for producing pâtés and terrines at least once when producing above pâtés and terrines:
 - forcemeat production
 - glazing
 - layering
 - mould lining
 - precision cutting
- prepare above food for at least six different customers:
 - within commercial time constraints
 - reflecting available supplies in stock and required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing pâtés and terrines
 - responding to special customer requests and dietary requirements.

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
- nutritional value of different pâtes and terrines
- equipment used to produce pâtes and terrines:
 - care and maintenance
 - essential features and functions
 - safe operational practices
- mise en place requirements for pâtes and terrines
- appropriate environmental conditions for storing pâtes and terrines to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce pâtes and terrines dishes.

Assessment Conditions

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

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

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial:
 - blenders and food mills
 - food processors
 - planetary mixers
 - commercial grade work benches (1.5 m/person)
 - commercial ovens with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge
 - designated storage areas for dry goods and perishables
 - double sink
 - gas, electric or induction stove tops (two burners per person)
 - microwave
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - baking sheets and trays

- containers for hot and cold food
- cutting boards
- food handler gloves
- forms and moulds
- knife sharpening equipment:
 - sharpening steels and stones
- knives:
 - filleting knives
 - utility knives
- larding needles
- measurers:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion control scoops
- meat:
 - thermometers
 - mincers
- oven mitts
- poachers
- pans and pots for small and large production:
 - stainless steel, cast iron and non-stick fry pans
 - large and small pots
- scales
- service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
- sets of stainless steel bowls
- small utensils:
 - flour and drum sieves
 - strainers and chinois
 - scrapers
 - spatulas
 - tongs and serving utensils
- temperature probes
- thermometers
- 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 antiseptic liquid soap dispenser 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, menus, standard recipes, and recipes for special dietary requirements
 - ordering and docketing paperwork
 - 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 pâtés and terrines specified in the performance evidence
- industry-realistic ratios of kitchen staff to customers; these can be:
 - staff and customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

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

- have achieved the Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery to assess this unit as part of a Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery qualification; 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>