



**Australian Government**

# **SITHCCC016 Produce pates and terrines**

**Release: 1**

## SITHCCC016 Produce pates and terrines

### Modification History

Not applicable.

### Application

This unit describes the performance outcomes, skills and knowledge required to produce pâtés and terrines from standard recipes, and to develop new recipes. It requires the ability to select and prepare ingredients, use relevant equipment, and present the final product.

The unit applies to cooks working in hospitality and catering organisations. This could include restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in flight and other transport caterers, and event and function caterers.

It applies to individuals who work under the guidance of more senior chefs. They demonstrate autonomy and judgement to complete routine activities and take limited responsibility in known and stable contexts within established parameters.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

### Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

### Competency Field

Commercial Cookery and Catering

### Unit Sector

Hospitality

### Elements and Performance Criteria

#### ELEMENTS

#### PERFORMANCE CRITERIA

Elements describe the essential outcomes.

Performance criteria describe the performance needed to demonstrate achievement of the element.

- |                        |   |
|------------------------|---|
| 1. Select ingredients. | 1.1. Confirm food production requirements from food preparation list and standard recipes.                                |
|                        | 1.2. Calculate ingredient amounts according to requirements.  |
|                        | 1.3. Identify and select ingredients from stores according to recipe, quality, freshness and stock rotation requirements. |

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|---------------------------------------|--|
| 2. Select, prepare and use equipment. | 2.1. Select type and size of equipment suitable to requirements.<br>2.2. Safely assemble and ensure cleanliness of equipment before use.<br>2.3. Use equipment safely and hygienically according to manufacturer instructions.   |
| 3. Portion and prepare ingredients.   | 3.1. Sort and assemble ingredients according to food production sequencing.<br>3.2. Weigh and measure ingredients according to recipe.<br>3.3. Minimise waste to maximise profitability of food items prepared.  |
| 4. Prepare pâtés and terrines.        | 4.1. Prepare and line moulds for pâtés and terrines using suitable ingredients.<br>4.2. Prepare and use binding agents and processes required for preparation of basic forcemeat.<br>4.3. Prepare pastries suitable for pâté en croute using appropriate handling techniques.<br>4.4. Follow standard recipes and make <i>food quality adjustments</i> within scope of responsibility.   |
| 5. Present pâtés and terrines.        | 5.1. Prepare pâtés and terrines for presentation, using garnishes and other decorations according to standard recipes.<br>5.2. Visually evaluate dish and <i>adjust presentation</i> as required.<br>5.3. Store pâtés and terrines in appropriate <i>environmental conditions</i> .<br>5.4. Clean work area, and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives. |

## Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

<b>SKILLS</b>	<b>DESCRIPTION</b>
Reading skills to:	<ul style="list-style-type: none"> <li>• locate information in food preparation lists and standard recipes to determine food preparation requirements</li> <li>• locate and read date codes and rotation labels on food products.</li> </ul>
Writing skills to:	<ul style="list-style-type: none"> <li>• write clear sequenced instructions for new recipes, specifying ingredient quantities.</li> </ul>
Numeracy skills to:	<ul style="list-style-type: none"> <li>• determine cooking times and temperatures.</li> </ul>
Problem-solving skills to:	<ul style="list-style-type: none"> <li>• evaluate quality of ingredients and make adjustments to ensure a quality product</li> <li>• adjust taste, texture and appearance of food products according</li> </ul>

- to identified deficiencies.
- Initiative and enterprise skills to:
- respond creatively to products when developing new recipes.
- Planning and organising skills to:
- efficiently sequence the stages of food preparation and production.
- Self-management skills to:
- manage own speed, timing and productivity.

## Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

***Food quality adjustments*** must involve consideration of factors relating to:

- taste
- temperature
- texture.

***Adjusting presentation*** must involve consideration of:

- accompaniments and garnishes that maximise visual appeal:
  - balance
  - colour
  - contrast
- plated food for practicality of:
  - customer consumption
  - service
- wiping drips and spills.

***Environmental conditions*** must ensure appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

## **Unit Mapping Information**

SITHCCC305 Produce pates and terrines

## **Links**

Companion Volume implementation guides are found in VETNet -

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