



Australian Government

Assessment Requirements for SITHPAT005 Produce petits fours

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:

- follow classical and contemporary standard recipes to safely and hygienically produce and decorate two different types of petits fours from each of the following main groups:
 - iced petits fours
 - fresh petits fours
 - marzipan petits fours
 - caramelised petits fours
- use each of the following flavoured fillings at least once when preparing the above petits fours:
 - cream
 - custard
 - ganache
- use each of the following coatings at least once when preparing the above petits fours:
 - caramel
 - cocoa butter
 - food lacquer
- use each of the following decorations at least once when decorating the above petits fours:
 - chocolate
 - fresh fruits
 - glazes
- use appropriate preparation and cookery methods from the list in the knowledge evidence when producing the above petits fours
- prepare above petits fours:
 - that are consistent in quality, size, shape and appearance
 - within commercial time and cost constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing petits fours
 - 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 to produce petits fours
 - classical and contemporary petits fours specified in the performance evidence
- contents of stock date codes and rotation labels
- preparation and cookery methods used when producing petit four fillings, coatings and decorations listed in the performance evidence:
 - adding fats and liquids to dry ingredients
 - adding flavourings or colourings
 - blind baking sweet paste in small moulds
 - piping of choux pastry into small shapes
 - preparing and using pre-bake finishes and decorations
 - selecting and preparing appropriate cake tins and moulds
 - stirring and aerating to achieve required consistency and texture
 - using required amount of batter and paste according to desired characteristics of finished products
 - weighing or measuring and sifting dry ingredients
 - whisking, folding, piping and spreading
- expected product characteristics of the classical and contemporary petits fours specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crumb structure
 - moisture content
 - shape
 - size
 - taste
 - texture
- historical and cultural derivations of a variety of petits fours
- appropriate cooking temperatures and times for petits fours and fillings
- indicators of freshness and quality of stocked ingredients for petits fours
- mise en place requirements for producing petits fours and fillings
- common bases used for producing petits fours:
 - choux pastry
 - sponge
 - sweet pastry
- types of caramelised petits fours:

- filled
- fresh or dried fruit
- fresh or dried nuts
- unfilled
- types of marzipan based petits fours:
 - coloured
 - flavoured
 - modelled by hand
 - sealed with cocoa butter or food lacquer
 - shaped with the aid of moulds
- decoration techniques for petits fours:
 - cocoa mass screen techniques
 - cigarette paste decoration techniques
- appropriate environmental conditions for storing petits fours and re-usable by-products of their preparation to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce petits fours.

Assessment Conditions

Skills must be demonstrated in an operational pastry 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 grade work benches (1.5 m/person)
 - commercial cake mixer and attachments:
 - dough hook
 - paddle
 - whisk
 - commercial refrigeration and freezer unit with shelving
 - double sinks with hot and cold water
 - gas or electric stove tops
 - industrial strength food processor
 - marble bench or slab
 - ovens with timer and trays:
 - convection

- deck
- microwave
- pastry/dough break
- proofer
- storage facilities:
 - shelving
 - trays
- small equipment:
 - beaters
 - bowl cutters
 - cake moulds
 - cutting boards
 - cutting implements for nuts and fruits
 - fluted and plain flan rings and cutter
 - food handler gloves
 - graters
 - knives:
 - large serrated cake knives
 - measurers:
 - metric calibrated measuring jugs
 - oven mitts
 - saccharometer
 - scales
 - service-ware:
 - platters, dishes, and bowls
 - serving tongs and trowels
 - sets of stainless steel bowls
 - silicon mats
 - small utensils:
 - flour and drum sieves
 - strainers and chinois
 - spatulas
 - whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
 - spatulas
 - spoons:
 - wooden spoons
 - large plain and slotted metal spoons
 - storage containers and trays

- wire cooling racks
- specific equipment for producing petits fours:
 - chocolate thermometer
 - dipping forks
 - icing and decorating equipment:
 - chocolate spray gun
 - crimpers
 - decorative combs
 - fine icing sugar sieves
 - fine paint brushes
 - fine piping tubes
 - matfer-type stencils
 - piping bags and attachments
 - silk screens
 - presentation equipment:
 - cake boards
 - cake boxes
 - cake stands:
 - multi-tier
 - clear cover
 - cake wheels
 - doilies
 - mirrors
 - petit four cutters
 - petit four dipping racks
 - petit four moulds
 - petit four paper cases
 - platters
 - refrigerated cake display cases or towers
 - receptacles made from both edible and non-edible materials:
 - ceramic
 - chocolate
 - croquant
 - crystal
 - glass
 - metallic platters and trays
 - sugar lace
 - tulip paste
- diverse and comprehensive range of commercial ingredients for the petits fours specified in the performance evidence

- 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
 - food preparation lists
 - mise en place lists, menus, standard recipes, and recipes for special dietary requirements
 - ordering and docketing paperwork
 - food safety plans
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- 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 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>