



**Australian Government**

# **SITHPAT005 Produce petits fours**

**Release: 1**

## SITHPAT005 Produce petits fours

### Modification History

Not applicable.

### Application

This unit describes the performance outcomes, skills and knowledge required to produce, using standard recipes, specialised petits fours which require finishing, decoration and presentation of a high order. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make, fill, assemble and decorate specialised petits fours.

The unit applies to hospitality and catering organisations that produce and serve specialised patisserie products, including hotels, restaurants and patisseries.

It applies to patissiers who usually work under the guidance of more senior chefs.

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

Patisserie

### 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.
2. Select, prepare and	2.1. Select type and size of equipment suitable to requirements.

- use equipment.
  - 2.2.Safely assemble and ensure cleanliness of equipment before use.
  - 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.
  - 3.2.Weigh and measure wet and dry ingredients according to the recipe and quantity of petits fours required.
  - 3.3.Minimise waste to maximise profitability of petits fours produced.
- 4. Cook bases, fillings and coatings.
  - 4.1.Use cookery methods for bases, fillings and coatings to achieve desired product characteristics.
  - 4.2.Follow standard recipes and make *food quality adjustments* within scope of responsibility.
  - 4.3.Pipe a selection of small choux paste shapes.
  - 4.4.Prepare and blind bake sweet paste in small moulds or tins in a variety of shapes.
  - 4.5.Select baking conditions, required oven temperature and bake petit four bases.
  - 4.6.Cool bases in appropriate conditions to retain optimum freshness and product characteristics.
- 5. Prepare iced petits fours.
  - 5.1.Cut sponges and bases into a variety of shapes.
  - 5.2.Fill and assemble petits fours according to standard recipe specifications.
  - 5.3.Prepare icing at the correct temperature.
  - 5.4.Ice petits fours with icing of a consistency that achieves required coating thickness and surface gloss.
  - 5.5.Apply icing to ensure a smooth and seamless finish.
  - 5.6.Design and use decorations that enhance flavour and appeal.
- 6. Prepare fresh petits fours.
  - 6.1.Select pre-cooked small choux and sweet pastry shapes.
  - 6.2.Fill and assemble fresh petits fours according to standard recipe specifications.
  - 6.3.Use appropriate garnishes, glazes and finishes to enhance flavour and visual appeal.
- 7. Prepare marzipan petits fours.
  - 7.1.Flavour and colour marzipan according to the recipe and soften with egg whites if required.
  - 7.2.Pipe or model marzipan by hand or shape with the aid of moulds to produce mini-size fruits.
  - 7.3.Seal marzipan fruits with cocoa butter or food lacquer using applied heat to preserve desired eating characteristics.
- 8. Prepare caramelised petits fours.
  - 8.1.Select and coat fresh fruits or fruit segments with pale amber coloured caramel.
  - 8.2.Sandwich dried fruits or nuts or fill with flavoured marzipan and

coat with pale amber coloured caramel.

9. Present and store petits fours.
- 9.1. Visually evaluate petits fours and *adjust presentation* before displaying.
  - 9.2. Use suitable receptacles to attractively present petits fours according to organisational standards.
  - 9.3. Display petits fours in appropriate conditions to retain optimum freshness and product characteristics.
  - 9.4. Store petits fours in appropriate *environmental conditions*.
  - 9.5. 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.

SKILLS	DESCRIPTION
Reading skills to:	<ul style="list-style-type: none"><li>locate information in food preparation lists and standard recipes to determine preparation requirements</li><li>locate and read date code and stock rotation labels.</li></ul>
Oral communication skills to:	<ul style="list-style-type: none"><li>express opinion about petits fours, advising on most appropriate selection and ingredients.</li></ul>
Writing skills to:	<ul style="list-style-type: none"><li>write notes on recipe requirements and calculations.</li></ul>
Numeracy skills to:	<ul style="list-style-type: none"><li>determine cooking times and temperatures suitable to the type of petits fours being prepared.</li></ul>
Problem-solving skills to:	<ul style="list-style-type: none"><li>evaluate quality of ingredients and finished petits fours and make adjustments to ensure a quality product</li><li>adjust taste, texture and appearance of food products according to identified deficiencies.</li></ul>
Planning and organising skills to:	<ul style="list-style-type: none"><li>efficiently sequence the stages of food preparation and production.</li></ul>
Self-management skills to:	<ul style="list-style-type: none"><li>manage own speed, timing and productivity.</li></ul>

## 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:

- ratio of wet to dry ingredients
- taste
- temperature
- texture.

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

- fillings, icings and decorations to maximise visual appeal:
  - balance
  - colour
  - contrast
- plating food for practicality of:
  - customer consumption
  - service

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

- wiping drips and spills.
- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

## Unit Mapping Information

SITHPAT305 Produce petits fours

## Links

Companion Volume implementation guides are found in VETNet -

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