Assessment Requirements for SITHPAT008
Produce chocolate confectionery

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:

- prepare individual chocolates from three different types listed in the knowledge evidence with each of the following:
  - hard centres
  - soft centres
  - fillings
- use at least six different centres or fillings listed in the knowledge evidence when producing above chocolates
- use at least one of the tempering methods for couverture when producing above chocolates
- produce above individual chocolates in commercial quantities:
  - that are consistent in quality, size, shape and appearance
  - within commercial time constraints
  - following procedures for portion control and food safety practices when handling and storing chocolate ingredients and chocolates
  - 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 chocolate confectionery
  - classical and contemporary individual chocolates specified above in the performance evidence
- contents of stock date codes and rotation labels
- types of chocolates:
  - cut or dressed
  - hand coated
  - machine enrobed
  - made with prepared hollow shells
• moulded
• classical and contemporary centres and fillings used when producing chocolates:
  • caramel
  • croquant
  • flavoured fondant
  • ganache
  • jellies
  • liqueurs
  • marzipan
  • nougat
  • nuts and fruits
• historical and cultural derivations of a variety of chocolates
• indicators of freshness and quality of stocked ingredients for chocolates
• mise en place requirements for producing chocolate confectionery
• tempering methods for couverture:
  • controlling the formation of seed crystals
  • tabling method
  • use of heated water jackets
  • use of microwave
  • vaccination or addition method
• appropriate temperatures to melt and temper couverture
• properties of tempered couverture:
  • flow properties
  • setting properties
  • viscosity
• expected product characteristics of solidified couverture specified in the performance evidence:
  • colour
  • gloss
  • sheen
  • snap
• methods to coat centres:
  • hand coating
  • hand dipping
  • machine enrobed
• complementary tastes and textures of dark, milk and white couverture for fillings and centres
• decoration techniques for individual chocolates
• appropriate environmental conditions for storing ingredients and individual chocolates to:
  • ensure food safety
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- optimise shelf life
- safe operational practices using essential functions and features of equipment used to:
  - produce chocolate confectionery
  - protect polished chocolate moulds from contamination and damage.

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 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
  - microwave
  - proofer
  - storage facilities:
    - shelving
    - trays
    - warming area
- small equipment:
  - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper
  - beaters
  - brushes
  - bowl cutters
  - cutting implements for nuts and fruits
  - cutting boards
  - food handler gloves
  - graters
  - knives:
    - large serrated cake knives
  - measurers:
    - metric calibrated measuring jugs
  - mixers
- pastry brushes
- pastry cutters and shapes
- piping bags and attachments
- range of presentation equipment:
  - doilies
  - mirrors
  - platters
- range of service-ware
- range of saucepans and pots for small and large production
- saccharometer
- scales (1 gram increments)
- sets of stainless steel bowls
- spoons:
  - wooden spoons
  - large plain and slotted metal spoons
- storage containers and trays
- whisks:
  - fine stainless steel wire
  - coarse stainless steel wire
- diverse and comprehensive range of commercial ingredients for the chocolate confectionery 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, 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