



Australian Government

Assessment Requirements for SITHPAT013 Produce pastries

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 standard recipes to produce, fill and decorate at least five pastries or pastry products that include at least one from each of the five main categories listed below:
 - short and sweet paste:
 - tart
 - tartlet
 - sweet pie
 - choux paste:
 - cream puffs
 - paris brest
 - profiteroles
 - savoury paste:
 - pie bottom
 - quiche
 - puff paste:
 - milles feuilles
 - palmiers
 - bouchées
 - cream horns
 - turnover
 - filo or strudel
- use at least two of the following sweet and two of the following savoury fillings when producing the above pastries (at least once across the production of the five pastries or pastry products):
 - sweet fillings:
 - cheese
 - chocolate
 - cream
 - custard
 - fresh or crystallised fruit or fruit purées
 - whole or crushed nuts
 - savoury fillings:

- animal protein
 - dairy
 - vegetable
- use at least five of the following decorations when producing the above pastries or pastry products (at least once across the production of the five pastries or pastry products):
 - fresh, preserved or crystallised fruits
 - glazes
 - icings
 - jellies
 - meringue
 - sprinkled icing sugar
 - whole or crushed nuts
 - seeds
- use appropriate cookery processes from the list in the knowledge evidence when producing the above pastries and pastry products
- produce above pastries or pastry products:
 - that are consistent in quality, size, shape and appearance
 - within commercial time and cost constraints and deadlines
 - following procedures for portion control and food safety practices when handling and storing pastries and pastry products
 - responding to at least one special customer request.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and common trade names for:
 - ingredients used to produce pastries and pastry products
 - pastries and pastry products specified in the performance evidence
- contents of date codes and rotation labels for stock
- cookery processes used when producing pastries and pastry products:
 - adding fats and liquids to dry ingredients
 - chilling ingredients and work surfaces
 - cutting and moulding
 - kneading and handling
 - preparing and using fillings
 - preparing and using pre-bake and post-bake finishes and decorations
 - resting
 - rolling
 - stirring and aerating to achieve required consistency and texture
 - weighing or measuring

- sifting dry ingredients
- whisking, folding, piping and spreading
- expected product characteristics of the pastries and pastry products specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crust stability
 - crust structure
 - moisture content
 - shape
 - taste
 - texture
- historical and cultural origins of a variety of pastries and pastry products
- appropriate baking temperatures and cooking times for pastries, pastry products and fillings
- indicators of freshness and quality of stocked ingredients for pastries and pastry products
- mise en place requirements for producing pastries, pastry products and fillings
- appropriate environmental conditions for storing pastries 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 pastries and pastry products.

Assessment Conditions

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

- an industry workplace; or
- a simulated industry environment such as an industry-realistic training kitchen.

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
 - sink
 - gas or electric stove top
 - industrial strength food processor

- commercial oven with timer and trays
- storage facilities:
 - shelving
 - trays
- small equipment:
 - paper for lining moulds and trays
 - beaters
 - blender
 - cutting boards
 - knives:
 - large serrated cake knives
 - measures:
 - measuring jugs
 - mixers
 - moulds and shapes
 - tartlet rings
 - pie moulds
 - pastry brushes
 - pastry cutters and shapes
 - piping bags and attachments
 - presentation equipment:
 - cake boards
 - cake stands
 - platters
 - service-ware:
 - platters, dishes, and bowls
 - serving tongs and cake slice
 - small utensils:
 - sieves
 - strainers and chinois
 - spatulas
 - whisks
 - range of saucepans and pots for small and large production
 - scales (1 gram increments)
 - silicon mats
 - sets of stainless steel bowls
 - spoons and ladles
 - storage containers and trays
 - wire cooling racks
- food safe gloves

- diverse and comprehensive range of commercial ingredients for the pastries and pastry products 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 soap 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
 - food safety plans
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals.

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

- have achieved the Certificate III or Certificate IV in Patisserie or their successors; or hold a trade certificate as a cook or chef, or equivalent; 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>