



Australian Government

Assessment Requirements for SITHPAT015 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 standard recipes to produce and decorate two different types of petits fours from each of the following main groups:
 - iced petits fours
 - fresh petits fours
 - petits fours sec
 - sables
- use each of the following flavoured fillings at least once when preparing the above petits fours (at least once across production of the eight petits fours):
 - cream
 - custard
 - ganache
 - mousse
 - savoury filling
- use each of the following coatings at least once when preparing the above petits fours (at least once across production of the eight petits fours):
 - glaze
 - jam
 - fondant
- use each of the following decorations at least once when decorating the above petits fours (at least once across production of the eight petits fours):
 - chocolate
 - fresh fruit
 - glaze
- use appropriate preparation and cookery processes 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
 - following procedures for portion control and food safety practices when handling and storing petits fours
 - 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 petits fours
 - petits fours specified in the performance evidence
- contents of date codes and rotation labels for stock
- preparation and cookery processes used when producing petit fours, 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 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 petits fours specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crumb structure
 - moisture content
 - shape
 - size
 - taste
 - texture
- historical and cultural origins 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 decorations, garnishes, glazes, finishes and icings used for petits fours
- decoration techniques for petits fours, including:

- cigarette paste decoration techniques
- finishing and glazing techniques for petits fours
- 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 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:
 - paddle
 - whisk
 - commercial refrigeration and freezer unit with shelving
 - sink
 - gas or electric stove top
 - industrial strength food processor
 - commercial ovens with timer and trays
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - beaters
 - moulds
 - cutting boards
 - grater
 - knives:
 - large serrated cake knife
 - measurers:
 - measuring jugs
 - scales
 - service-ware:
 - platters, dishes, and bowls

- serving tongs and cake slice
- sets of stainless steel bowls
- silicon mats
- small utensils:
 - sieves
 - strainers and chinois
 - spatula
 - whisk
- spoons and ladles
- storage containers and trays
- wire cooling racks
- specific equipment for producing petits fours:
 - chocolate thermometer
 - dipping forks
 - icing and decorating equipment:
 - chocolate spray gun
 - decorative combs
 - fine icing sugar sieves
 - fine paint brushes
 - fine piping tubes
 - stencils
 - piping bags and attachments
 - presentation equipment:
 - cake boards
 - cake stands
 - petit four cutters
 - petit four dipping racks
 - petit four moulds
 - petit four paper cases
 - platters
- food safe gloves
- 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 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
 - 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.

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>