



Australian Government

SITHPAT015 Produce petits fours

Release: 1

SITHPAT015 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 pastry chefs.

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Patisserie

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Select ingredients.
 - 1.1. Confirm food production requirements from 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 use equipment.
 - 2.1. Select type and size of equipment suitable to requirements.
 - 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. Select and prepare bases for petits fours.
 - 4.1. Determine required base for petits fours according to food production requirements.
 - 4.2. Ensure bases are suitable for required filling.
 - 4.3. Assemble bases according to standard recipe specifications.
5. Prepare fillings and coatings for petits fours.
 - 5.1. Use cookery methods for fillings and coatings to achieve desired product characteristics.
 - 5.2. Follow standard recipes and make food quality adjustments within scope of responsibility.
 - 5.3. Fill and assemble petits fours according to standard recipe specifications.
 - 5.4. Design and use decorations, garnishes, glazes and finishes to enhance flavour and visual appeal.
6. Prepare and apply icing, glazes and finishes.
 - 6.1. Prepare icing, glazes and finishes at the correct temperature.
 - 6.2. Ensure a consistency that achieves required coating thickness and surface gloss.
 - 6.3. Apply icing, glazes and finishes to ensure a smooth and seamless finish.
7. Present and store petits fours.
 - 7.1. Visually evaluate petits fours and adjust presentation before displaying.
 - 7.2. Use suitable service-ware to attractively present petits fours according to organisational standards.
 - 7.3. Display petits fours in appropriate conditions to retain optimum freshness and product characteristics.

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

Unit Mapping Information

Supersedes and is equivalent to SITHPAT005 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>