



**Australian Government**

# **Assessment Requirements for SITHPAT016 Produce desserts**

**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 and special recipes to produce and present at least eight different desserts from the list below, including at least four hot and four cold desserts:
  - bava-rois
  - crème brulee
  - crème caramel
  - crêpes
  - fritters
  - meringues
  - mousse
  - panna cotta
  - parfait
  - pies
  - poached or stewed fruit
  - puddings
  - soufflé
  - tarts
- follow standard and special recipes to produce at least two different frozen components to be included in any of the above eight desserts
- ensure that at least one of the hot and one of the cold desserts above are produced to meet different special dietary requirements
- produce and use each of the following sauces at least once when preparing above eight desserts (at least once across production of the eight desserts):
  - chocolate based sauces
  - custards and crèmes
  - fruit purées, sauces or coulis
  - sabayon or foams
- use each of the garnishes and decorations below at least once when preparing above desserts (at least once across production of the eight desserts):
  - fruits
  - jellies
  - tempered chocolate

- wafer or tuille
- nuts
- use appropriate cookery methods and processes when producing the above desserts, to achieve the desired:
  - appearance
  - colour
  - consistency
  - moisture content
  - shape
  - size
  - structure
  - taste
  - texture
- prepare above desserts:
  - 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 desserts.

## 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:
  - variety of desserts
  - ingredients commonly used to produce desserts specified in the performance evidence
  - setting agents used to produce desserts, including animal and plant-based
  - substitute ingredients used to produce desserts for special dietary recipes
- adjustments to desserts to accommodate common special dietary requirements:
  - gluten free
  - low kilojoule
  - low sugar
  - sugar free
  - type one and two diabetic
  - vegan
- meaning of:
  - food allergy
  - food intolerance
- key health and legal consequences of failing to address special dietary requirements
- contents of date codes and rotation labels for stock
- cookery methods and processes used when preparing desserts:

- adding fats and liquids to dry ingredients
- baking
- chilling
- flambé
- freezing
- poaching
- reducing
- selecting and preparing appropriate dessert moulds
- stabilising
- steaming
- stewing
- stirring and aerating to achieve required consistency and texture
- weighing or measuring
- sifting dry ingredients
- tempering chocolate
- whisking, folding, piping and spreading
- cooking temperatures and times for desserts
- techniques to garnish, decorate, plate and present desserts
- indicators of freshness and quality of stocked ingredients for desserts
- mise en place requirements for producing desserts
- appropriate environmental conditions for storing desserts 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 desserts.

## 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
  - 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:
  - paper for lining moulds and trays
  - beaters
  - blender
  - cutting boards
  - decorating equipment:
    - blow torch
    - sieves
    - fine piping tubes
  - deep-fryer
  - dessert service-ware:
    - plates
    - dishes
    - glasses
    - bowl
    - cutlery
  - whisks
  - strainers
  - graters
  - ice cream machines
  - juicers
  - knives
  - spoons and ladles
  - measuring jugs
  - moulds and dishes:
    - tartlet
    - darioles
  - pans
  - presentation equipment
  - piping bags and attachments
  - ramekins
  - range of saucepans and pots for small and large production
  - scales
  - scoops
  - sets of stainless steel bowls
  - skewers

- spatulas
- steamer
- storage containers and trays
- wire cooling racks
- food safe gloves
- diverse and comprehensive range of commercial ingredients for the desserts 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, 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 Commercial Cookery, or 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>