



Australian Government

Assessment Requirements for SITHPAT018 Produce chocolate confectionery

Release: 1

Assessment Requirements for SITHPAT018 Produce chocolate confectionery

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 at least 24 individual chocolates from each of the following three types:
 - hard centres
 - soft centres
 - fillings
- use at least three different processes for producing chocolates as listed in the knowledge evidence when preparing the above three types of chocolates
- use each of the following when preparing the above three types of chocolates (at least once across the preparation of all three types of chocolates):
 - caramel
 - croquant
 - flavoured fondant
 - ganache
 - jellies
 - liqueurs
 - nougat
 - nuts
 - fruits
- use at least one of the tempering methods for couverture when producing above chocolates
- produce above individual chocolates:
 - 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.

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 chocolate confectionery
- individual chocolates prepared in the performance evidence
- contents of date codes and rotation labels for stock
- processes for producing different types of chocolates:
 - cut or dressed
 - hand coated
 - enrobing
 - made with prepared hollow shells
 - moulded
- characteristics of centres and fillings used when producing chocolates listed in the performance evidence
- historical and cultural origins 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 and 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
 - 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, including ensuring that the polished surface is:
 - clean, polished and free of dust or residue
 - untouched by bare fingers
 - untouched by objects that may dull, scratch or damage it.

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 refrigeration and freezer unit with shelving
 - sink
 - gas or electric stove top
 - industrial strength food processor
 - marble bench or slab
 - microwave
 - storage facilities:
 - shelving
 - trays
 - warming area
- small equipment:
 - paper for lining moulds and trays
 - beaters
 - brushes
 - cutting boards
 - graters
 - knives:
 - large serrated cake knife
 - measures:
 - measuring jugs
 - mixer
 - pastry brushes
 - pastry cutters and shapes
 - piping bags and attachments
 - range of presentation equipment

- range of service-ware
- range of saucepans and pots for small and large production
- scales (1 gram increments)
- sets of stainless steel bowls
- spoons and ladles
- storage containers and trays
- whisk
- food safe gloves
- 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 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 and standard recipes
 - 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 trade 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>

