



Australian Government

SITHPAT018 Produce chocolate confectionery

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to temper couverture (pure coating chocolate) to produce individual chocolates. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to mould and fill individual chocolates with hard or soft fillings and centres.

The unit applies to hospitality and catering organisations which produce, display and serve specialist patisserie products, including hotels, restaurants, patisseries and chocolatiers.

The preparation and moulding of individual chocolates is a high order technical skill used by experienced patissiers who operate independently or with limited guidance from others.

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.
 - 2.4. Protect polished chocolate moulds from contamination.
 - 2.5. Keep chocolate moulds at an appropriate and constant temperature.

3. Portion and prepare ingredients.
 - 3.1. Sort and assemble ingredients for chocolate confectionery according to food production sequencing.
 - 3.2. Weigh and measure wet and dry ingredients according to the recipe and quantity of chocolates required.
 - 3.3. Minimise waste to maximise profitability of chocolates produced.

4. Temper couverture.
 - 4.1. Use tempering methods and appropriate temperatures to melt and temper couverture.
 - 4.2. Manipulate couverture to the correct temperature to achieve desired gloss, sheen, snap and release upon solidification.
 - 4.3. Control the temperature to retain workable consistency.

5. Prepare centres and fillings.
 - 5.1. Use cookery processes for centres and fillings to achieve full flavoured and natural characteristics.
 - 5.2. Manipulate ingredients at correct temperature to achieve desired viscosity and consistency.
 - 5.3. Follow standard recipes and make food quality adjustments within scope of responsibility.
 - 5.4. Prepare centres of precisely uniform shapes and sizes.

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| 6. Make moulded chocolates. | 6.1. Select tempered couverture to match fillings.
6.2. Set tempered couverture in moulds to achieve even and appropriate thickness free from marks or air bubbles.
6.3. Insert fillings to a level surface and allow space for seal.
6.4. Seal with a layer of chocolate of appropriate thickness.
6.5. Cool, de mould chocolates and handle carefully to retain a glossy surface. |
| 7. Coat chocolate centres. | 7.1. Select tempered couverture to match centres.
7.2. Bring centres to be coated to the correct temperature.
7.3. Coat centres using methods to achieve an even and appropriate thickness with a uniform quality finish. |
| 8. Decorate, present and store chocolates. | 8.1. Decorate chocolates according to standard recipes, using designs suited to the product.
8.2. Use suitable service-ware to attractively present chocolates according to organisational standards.
8.3. Display chocolates in appropriate conditions to retain optimum freshness.
8.4. Store chocolates in appropriate environmental conditions.
8.5. 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:

- locate information in standard recipes to determine preparation requirements
- locate and read date code and stock rotation labels.

Writing skills to:

- record clear sequenced instructions for new recipes, specifying ingredient quantities.

Numeracy skills to:

- determine tempering times and temperatures.

- Problem-solving skills to:
- evaluate quality of ingredients and finished chocolates 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:
- efficiently sequence the stages of food preparation and production.
- Self-management skills to:
- manage own speed, timing and productivity.

Unit Mapping Information

Supersedes and is equivalent to SITHPAT008 Produce chocolate confectionery.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>