



Australian Government

Department of Education, Employment and Workplace Relations

SIT31107 Certificate III in Hospitality (Patisserie)

Revision Number: 1

SIT31107 Certificate III in Hospitality (Patisserie)

Modification History

Not applicable.

Description

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook who specialises in patisserie. Work would be undertaken in various hospitality enterprises where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team. The qualification is suitable for an Australian apprenticeship pathway.

Job roles

Individuals with this qualification are able to perform roles such as:

- basic cooking
- preparing hot and cold desserts, pastries, cakes and yeast goods.

Possible job titles include:

- patissier.

Prerequisite requirements

There are no prerequisites for entry to this qualification.

Pathways Information

Not applicable.

Licensing/Regulatory Information

Not applicable.

Entry Requirements

Not applicable.

Employability Skills Summary

EMPLOYABILITY SKILLS SUMMARY

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The following table contains a summary of the employability skills required by the hospitality industry for this qualification. The employability skills facets described here are broad industry requirements that may vary depending on qualification packaging options.

Employability skill	Industry/enterprise requirements for this qualification include:
Communication	Communicating with colleagues to determine their specific needs and the needs of customers; interpreting verbal and written information on customer requirements to ensure efficient delivery; empathising and negotiating acceptable solutions to colleague and customer problems and complaints; interpreting and providing clear and accurate information to colleagues to ensure a positive outcome.
Teamwork	Working as a skilled team member providing instructions, building group cohesion and applying discretion and judgement as needed; understanding own role in patisserie operations and servicing the needs of colleagues and customers; understanding the quality service goals of the enterprise and working as a team member to deliver those goals.
Problem solving	Anticipating problems that may arise with patisserie operations; mitigating problems by making acceptable adjustments to patisserie operations that adhere to the predetermined requirements and colleague and customer requests; identifying and clarifying the extent of problems that arise during patisserie operations, taking responsibility for or requesting assistance from other team members in resolving issues; using predetermined policies and procedures to guide solutions to problems in the pastry kitchen.
Initiative and enterprise	Showing independence and initiative required to take a lead role in patisserie operations; adapting to emerging operational situations and problems by initiating and implementing creative and immediate responses to ensure efficient operational delivery; identifying and discussing a range of hospitality product and service concepts affecting patisserie operations to improve existing product and service options for the enterprise and its customers.
Planning and organising	Collecting, analysing and organising customer and

Employability skill	Industry/enterprise requirements for this qualification include:
	product information to allow for efficient patisserie operations; collecting, analysing and selecting appropriate information and products to meet the needs of customers, pacing the delivery of information and service to meet operational and customer requirements; participating in continuous improvement by reporting success or deficiencies in patisserie operations.
Self-management	Understanding and complying with the legal responsibilities that apply to own role in patisserie operations; knowing own job role and responsibilities, acting through self-direction and organising own work time and priorities when preparing for and cooking a diverse range of patisserie items; reviewing and reflecting on own work performance and seeking feedback and guidance on success in effectively servicing the needs of colleagues and customers.
Learning	Knowing own knowledge and skill strengths and weaknesses; taking responsibility for own professional development; sourcing ongoing learning opportunities and information using a range of mediums and settings to update regularly and proactively the patisserie knowledge required; sharing information with colleagues.
Technology	Understanding the operating capability of, selecting and using the appropriate technology to prepare a diverse range of patisserie items.

Due to the high proportion of electives required by this qualification, the industry/enterprise requirements described above for each employability skill are representative of the hospitality industry in general and may not reflect specific job roles. Learning and assessment strategies for this qualification should be based on the requirements of the units of competency for this qualification.

Packaging Rules

QUALIFICATION RULES

To achieve a Certificate III in Hospitality (Patisserie), 24 units must be completed:

- all 18 core units
- 6 elective units:
 - a minimum of 4 elective units must be selected from the electives listed below
 - the remaining 2 units may be selected from this or another endorsed Training Package

or accredited course

- a maximum of 1 Languages other than English unit may be counted as an elective within this qualification.

In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

CORE UNITS

SITHCCC001B	Organise and prepare food
SITHCCC002A	Present food
SITHCCC003B	Receive and store kitchen supplies
SITHCCC004B	Clean and maintain kitchen premises
SITHCCC005A	Use basic methods of cookery
SITHCCC013A	Prepare hot and cold desserts
SITHCCC027A	Prepare, cook and serve food for food service
SITHIND001B	Develop and update hospitality industry knowledge
SITHPAT001A	Prepare and produce pastries
SITHPAT002A	Prepare and produce cakes
SITHPAT003A	Prepare and produce yeast goods
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXCOM003A	Deal with conflict situations
SITXFSA001A	Implement food safety procedures
SITXHRM001A	Coach others in job skills
SITXOHS001B	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures

ELECTIVE UNITS	
Administration	
SITXADM001A	Perform office procedures
SITXADM002A	Source and present information
SITXADM003A	Write business documents
SITXADM004A	Plan and manage meetings
BSBRES401A	Analyse and present research information
Client and Customer Service	
SITXCCS001B	Provide visitor information
SITXCCS002A	Provide quality customer service
Commercial Cookery and Catering	
SITHCCC022A	Prepare chocolate and chocolate confectionery
Communication and Teamwork	
SITXCOM004A	Communicate on the telephone
SITXCOM005A	Make presentations
SITXCOM006A	Address protocol requirements

Computer Operations and ICT Management

BSBITU102A	Develop keyboard skills
BSBITU201A	Produce simple word processed documents
BSBITU301A	Create and use databases
BSBITU306A	Design and produce business documents
BSBITU309A	Produce desktop published documents
BSBWOR204A	Use business technology

Environmental Sustainability

SITXENV001A	Participate in environmentally sustainable work practices
SITXENV002A	Implement and monitor environmentally sustainable work practices

Finance

SITXFIN003A	Interpret financial information
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First Aid

HLTFA301B	Apply first aid
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Food and Beverage

SITHFAB001C	Clean and tidy bar areas
SITHFAB002C	Operate a bar
SITHFAB003A	Serve food and beverage to customers
SITHFAB004A	Provide food and beverage service
SITHFAB005A	Provide table service of alcoholic beverages
SITHFAB009A	Provide responsible service of alcohol
SITHFAB011A	Develop and update food and beverage knowledge
SITHFAB012B	Prepare and serve espresso coffee
SITHFAB013A	Provide specialist advice on food
SITHFAB222A	Conduct a product tasting for alcoholic beverages
SITHFAB325A	Provide specialised advice on Australian wines

Inventory

SITXINV001A	Receive and store stock
SITXINV002A	Control and order stock

Languages other than English

SITXLAN1__A	Conduct basic workplace oral communication in a language other than English
SITXLAN2__A	Conduct routine workplace oral communication in a language other than English
SITXLAN3__A	Conduct workplace oral communication in a language other than English
SITXLAN5__A	Read and write workplace information in a language other than English

Occupational Health and Safety

SITXOHS003B	Identify hazards, and assess and control safety risks
SITXOHS004B	Implement and monitor workplace health, safety and security practices

Patisserie

SITHPAT004A	Prepare bakery products for patisseries
SITHPAT005A	Prepare and present gateaux, torten and cakes
SITHPAT006A	Present desserts
SITHPAT007A	Prepare and display petits fours
SITHPAT008A	Prepare and model marzipan
SITHPAT009A	Prepare desserts to meet special dietary requirements
SITHPAT010A	Prepare and display sugar work
SITHPAT011A	Plan, prepare and display sweet buffet showpieces
SITHPAT012A	Plan patisserie operations

Quality and Innovation

SITXQUA001A	Contribute to workplace improvements
SITXQUA002A	Originate and develop a concept
SIRXQUA001A	Develop innovative ideas at work

Examples of elective units relevant to specific job outcomes and hospitality contexts at this level are as follows:

Pâtissier

SITHPAT004A Prepare bakery products for patisseries

SITHPAT005A Prepare and present gateaux, torten and cakes

SITHPAT006A Present desserts

SITHPAT007A Prepare and display petits fours

SITHPAT008A Prepare and model marzipan

SITHPAT009A Prepare desserts to meet special dietary requirements