



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **SIT40707 Certificate IV in Hospitality (Patisserie)**

**Revision Number: 1**

## SIT40707 Certificate IV in Hospitality (Patisserie)

### Modification History

Not applicable.

### Description

This qualification provides the skills and knowledge for an individual to be competent as a qualified chef or cook who specialises in patisserie and in a supervisory or team leading role in a patisserie or pastry kitchen. 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.

The qualification is suitable for an Australian apprenticeship pathway.

#### Job roles

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

- supervising the pastry kitchen in a large hotel or catering operation
- supervising a small patisserie.

Possible job titles include:

- chef patissier
- chef de partie.

#### 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

#### SIT40707 Certificate IV in Hospitality (Patisserie)

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.

<b>Employability skill</b>	<b>Industry/enterprise requirements for this qualification include:</b>
<b>Communication</b>	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.
<b>Teamwork</b>	Leading team members, providing instructions and building group cohesion; working with patisserie managers and suppliers as a team member and understanding own lead role in meeting the needs of colleagues and customers; understanding the quality service goals of the enterprise and working as a team member to deliver those goals.
<b>Problem solving</b>	Anticipating problems that may arise in 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 may arise during patisserie operations; taking responsibility for or requesting assistance from patisserie managers and suppliers in resolving issues; using predetermined policies and procedures to guide solutions to problems in the pastry kitchen.
<b>Initiative and enterprise</b>	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.
<b>Planning and organising</b>	Collecting, analysing and organising customer, product and supplier information to allow for efficient patisserie operations; collecting, analysing and selecting appropriate

<b>Employability skill</b>	<b>Industry/enterprise requirements for this qualification include:</b>
	generalist and specialist 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.
<b>Self-management</b>	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 generalist and specialised 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.
<b>Learning</b>	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 general and specialised patisserie knowledge required; sharing information with colleagues.
<b>Technology</b>	Understanding the operating capability of, selecting and using the appropriate technology to prepare for and cook a diverse range of generalist and specialised 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 IV in Hospitality (Patisserie), 40 units must be completed:

- all 34 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
SITHCCC022A	Prepare chocolate and chocolate confectionery
SITHCCC025A	Monitor catering revenue and costs
SITHCCC026A	Establish and maintain quality control of food
SITHCCC027A	Prepare, cook and serve food for food service
SITHPAT001A	Prepare and produce pastries
SITHPAT002A	Prepare and produce cakes
SITHPAT003A	Prepare and produce yeast goods
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
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXCOM003A	Deal with conflict situations
SITXFIN003A	Interpret financial information
SITXFSA001A	Implement food safety procedures
SITXFSA002A	Develop and implement a food safety program
SITXHRM001A	Coach others in job skills
SITXHRM005A	Lead and manage people
SITXINV002A	Control and order stock
SITXMGT001A	Monitor work operations
SITXOHS001B	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures
SITXOHS004B	Implement and monitor workplace health, safety and security practices

## 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
SIRXCCS001A	Apply point-of-sale handling procedures

**Commercial Cookery and Catering**

SITHCCC016A	Develop cost-effective menus
SITHCCC023B	Select, prepare and serve specialised food items
SITHCCC038B	Plan catering for an event or function

**Communication and Teamwork**

SITXCOM005A	Make presentations
SITXCOM006A	Address protocol requirements

### **Computer Operations and ICT Management**

BSBITU309A	Produce desktop published documents
BSBITU301A	Create and use databases
BSBITU302A	Create electronic presentations
BSBITA401A	Design databases
BSBITU402A	Develop and use complex spreadsheets
BSBITU102A	Develop keyboard skills
BSBWOR204A	Use business technology
BSBITU201A	Produce simple word processed documents
BSBITU306A	Design and produce business documents
BSBITU203A	Communicate electronically
CUFIMA01A	Produce and manipulate digital images
ICAS1193B	Connect a workstation to the internet
ICAS2017B	Maintain system integrity

### **Environmental Sustainability**

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

### **Events**

SITXEVT005B	Organise in-house events or functions
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<b>Finance</b>	
SITXFIN001A	Process financial transactions
SITXFIN002A	Maintain financial records
SITXFIN004A	Manage finances within a budget
SITXFIN005A	Prepare and monitor budgets
SITXFIN006A	Obtain and manage sponsorship
BSBFIA302A	Process payroll
BSBFIA303A	Process accounts payable and receivable
BSBFIA401A	Prepare financial reports
<b>First Aid</b>	
HLTFA301B	Apply first aid
<b>Governance and Legal Compliance</b>	
SITXGLC001A	Develop and update legal knowledge required for business compliance
<b>Human Resource Management</b>	
SITXHRM002A	Recruit, select and induct staff
SITXHRM003A	Roster staff
SITXHRM006A	Monitor staff performance
SITXHRM009A	Provide mentoring support to business colleagues
<b>Inventory</b>	
SITXINV001A	Receive and store 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
SITXLAN4__A	Conduct complex workplace oral communication in a language other than English
SITXLAN5__A	Read and write workplace information in a language other than English
SITXLAN6__A	Read and write workplace documents in a language other than English

**Management and Leadership**

SITXMGT002A	Develop and implement operational plans
SITXMGT004A	Develop and implement a business plan
SITXMGT006A	Establish and conduct business relationships

**Merchandising**

SIRXMER001A	Merchandise products
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**Occupational Health and Safety**

SITXOHS003B	Identify hazards, and assess and control safety risks
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**Patisserie**

SITHPAT012A	Plan patisserie operations
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<b>Quality and Innovation</b>	
SITXQUA001A	Contribute to workplace improvements
SITXQUA002A	Originate and develop a concept
SIRXQUA001A	Develop innovative ideas at work
<b>Risk Management and Security</b>	
CPPSEC3018A	Provide for the safety of persons at risk
SIRXRSK001A	Minimise theft
<b>Sales</b>	
SIRXSLS001A	Sell products and services
SIRXSLS002A	Advise on products and services
<b>Working in Industry - Hospitality</b>	
SITHIND001B	Develop and update hospitality industry knowledge

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

***Pâtissier or chef de partie***

SITHCCC016A Develop cost-effective menus

SITHCCC023B Select, prepare and serve specialised food items

SITHCCC038B Plan catering for an event or function

SITHPAT012A Plan patisserie operations

SITXFIN004A Manage finances within a budget

SITXHRM003A Roster staff