



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC018A Prepare pates and terrines

Revision Number: 1

SITHCCC018A Prepare pates and terrines

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare pâtés and terrines.

Pâtés and terrines refer to any edible food that has been ground or puréed to a paste and set or baked in a container or mould. They can be made from a range of ingredients, including meats, poultry, game, seafood, fruits and vegetables. Terrines are generally of coarser consistency than pâtés and are baked in a pot (a terrine) after which they are named. Pâtés en croute are pâtés or terrines that have been baked in a pastry casing.

Pâtés and terrines can be either classical or modern, and vary in ethnic and cultural origins.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to all hospitality and catering enterprises where food is prepared and served such as restaurants, hotels and other catering operations.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHCCC001B Organise and prepare food

SITHCCC002A Present food

SITHCCC005A Use basic methods of cookery

SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
|-------------------------------|--|
| 1 Prepare pâtés and terrines. | 1.1 Prepare a range of pâtés and terrines according to standard recipes. |
| | 1.2 Select <i>appropriate ingredients</i> for the production of pâtés and terrines. |

ELEMENT**PERFORMANCE CRITERIA**

- | | |
|-----|---|
| 1.3 | Prepare and line moulds for pâtés and terrines using <i>suitable ingredients</i> . |
| 1.4 | Prepare and use a range of binding agents and processes required in the preparation of basic forcemeat. |
| 1.5 | Prepare a range of pastries suitable for pâté en croute and handle them correctly to ensure high quality and attractive presentation. |
| 1.6 | Use <i>specialised equipment</i> for making pâtés and terrines correctly and safely according to manufacturer instructions. |
| | |
| 2 | Present pâtés and terrines. |
| 2.1 | Present pâtés and terrines attractively for various uses, including appetisers, entrees or buffets. |
| 2.2 | Decorate pâtés and terrines appropriately giving consideration to contemporary tastes in colour, presentation and eye appeal. |
| | |
| 3 | Develop new recipes. |
| 3.1 | Develop recipes for pâtés and terrines using a range of suitable products, with consideration given to taste and presentation. |
| 3.2 | Test new recipes for pâté and terrine for taste, yield and customer acceptance. |

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- presentation skills for pâtés and terrines, including pastry decoration, glazing, layering of ingredients, precision cutting and arranging
- logical and time-efficient work flow
- safe work practices, in particular in relation to using chopping and mincing equipment
- problem-solving skills to deal with delays in production and equipment breakdowns
- literacy skills to review information about customer preferences
- numeracy skills to calculate quantities of commodities and other required ingredients.

The following knowledge must be assessed as part of this unit:

- ingredients suitable for making pâtés and terrines and their characteristics
- outcomes of the various binding agents and processes used in the preparation of pâtés and terrines
- culinary terms commonly used in the industry related to pâtés and terrines
- hygiene requirements, particularly relating to possible bacterial spoilage in the preparation, storage and service of pâté and terrine products
- principles of nutrition, in particular the food values of pâtés and terrines and the effects of cooking on the nutritional value of food.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- detailed knowledge of the different commodities suitable for pâtés and terrines
- ability to prepare a variety of pâtés and terrines to enterprise standards
- ability to produce new recipes for pâtés and terrines
- preparation of pâtés and terrines within commercially realistic time constraints
- safe and hygienic practices in relation to handling and storage of pâtés and terrines and ingredients for pâtés and terrines.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills in making pâtés and terrines within a fully equipped operational commercial kitchen, including industry-current equipment, as defined in the Assessment Guidelines
- use of a range of authentic ingredients suitable for making pâtés and terrines.

EVIDENCE GUIDE

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the candidate using techniques to prepare pâtés and terrines
- sampling of pâtés and terrines prepared by the candidate
- oral or written questions to assess knowledge of commodities and other ingredients used in pâtés and terrines, cookery techniques, equipment and food hygiene
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

SITHCCC012A Select, prepare and cook meat

SITHCCC023B Select, prepare and serve specialist food items.

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

RANGE STATEMENT

Appropriate ingredients for making pâtés, pâtés en croute and terrines may include:

- dairy foods
- vegetables
- offal and livers
- poultry
- game
- veal, ham and port
- fish and shellfish
- Australian native game, fruits and products.

Suitable ingredients for lining moulds may include:

- pork fat
- pork caul
- vegetables
- pastry
- skins.

Specialised equipment for making pâtés and terrines may include:

- bowl cutters or food processors
- food mills and blenders
- mincers.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Commercial Cookery and Catering