



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC022A Prepare chocolate and chocolate confectionery

Revision Number: 1

SITHCCC022A Prepare chocolate and chocolate confectionery

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to handle chocolate, prepare individual chocolates and make chocolate-based confectionery.

Chocolate includes couverture (pure coating chocolate) in dark, milk and white, and various compounds.

Tempering is the technique to control formation of seed crystals and to achieve the desired characteristics in solidified chocolate, including setting properties, snap and sheen.

Chocolate confectionery may be moulded, cut or dressed, with hard or soft centres, hand coated, machine enrobed or made using prepared hollow shells.

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 those working in hospitality and catering enterprises where chocolate and chocolate confectionery are prepared and served, such as restaurants, hotels and other catering operations. It usually applies to cooks and patissiers in senior positions who work with significant autonomy and who may be responsible for the work of others.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units This unit must be assessed after the following prerequisite unit:
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 Temper couverture.	1.1 Melt and temper couverture using correct <i>technique</i> and temperatures. 1.2 Manipulate couverture to the correct viscosity and desired flow properties so that it possesses appropriate colour,

ELEMENT	PERFORMANCE CRITERIA
	gloss and snap characteristics on solidification.
	1.3 Control the temperature to retain workable consistency.
2 Prepare centres and fillings.	2.1 Choose and manipulate ingredients correctly demonstrating high standards of hygiene.
	2.2 Prepare a range of <i>centres and fillings</i> according to standard recipes or enterprise specifications.
	2.3 Select and make <i>fillings</i> that are full-flavoured, interesting and natural.
	2.4 Bring fillings to the correct temperature, viscosity and consistency before being used.
	2.5 Ensure that shapes and sizes of centres are precise and uniform.
3 Handle moulds.	3.1 Ensure that moulds to be used are clean, polished and free of dust or residue.
	3.2 Keep moulds constantly at the correct temperature when being used and ensure that they are untouched by bare fingers.
	3.3 Ensure that the polished surface is never touched by objects that may dull, scratch or damage it.
4 Make moulded chocolates.	4.1 Select couverture or coatings appropriate to the filling and use.
	4.2 Temper couverture correctly and set in moulds ensuring it is of even and correct thickness and free from marks or air bubbles.
	4.3 Apply a range of fillings ensuring a level surface and allowing sufficient space for sealing with a layer of chocolate of appropriate thickness.
	4.4 Handle and store de-moulded chocolates so that they retain their glossy surface.
5 Coat chocolate confectionery.	5.1 Temper and manipulate couverture to the correct viscosity.
	5.2 Bring items to be coated to the correct temperature.

ELEMENT**PERFORMANCE CRITERIA**

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| 6 | Store chocolate and chocolate confectionery. | 5.3 Coat prepared centres using techniques ensuring an even and correct thickness of chocolate and a uniform quality finish. |
| | | 5.4 Execute hand dipping in a logical and accurate manner. |
| | | 5.5 Decorate and present chocolate confectionery attractively. |
| 6 | Store chocolate and chocolate confectionery. | 6.1 Store chocolate and chocolate confectionery at the correct temperature and level of humidity. |
| | | 6.2 Protect chocolate and chocolate confectionery from light and incompatible odours. |

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:

- artistic skills and creative techniques for chocolate and chocolate confectionery
- logical and time-efficient work flow
- safe work practices, in particular in relation to bending, lifting and handling heated surfaces
- problem-solving skills to deal with breakdowns in systems or equipment
- literacy skills to research chocolate types, history and trends
- numeracy skills to cost yields and portion control.

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

- specific requirements for the handling of chocolate
- culinary terms commonly used in the industry in relation to chocolate making
- principles and practices of hygiene related to handling chocolate
- past and current trends in chocolate and chocolate products.

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 understanding of the different classifications of chocolate
- ability to produce a quantity of chocolates which are consistent, neat, and even in size, shape and appearance
- flair, innovation, creativity and artistic skills in creating, decorating and presenting chocolates.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a suitably equipped commercial kitchen or pastry kitchen, including industry-current equipment, as defined in the Assessment Guidelines
- access to industry-current equipment for the preparation of chocolate, including couverture, chocolate moulds, sponges, scourers, brushes and specialty scrapers, marble slab and warming area or double bain marie
- use of a variety of suitable authentic ingredients
- preparation of chocolates within typical workplace time constraints.

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 making a variety of chocolates and chocolate items
- sampling of chocolates produced by the candidate
- written or oral questions to test knowledge on technical aspects of chocolate making
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate, such as photographs of chocolates.

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

SITHPAT007A Prepare and display petits fours

SITHPAT008A Prepare and model marzipan.

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.

Tempering *techniques* must

- vaccination or addition method
- tabling method

RANGE STATEMENT

include:

- heated water jackets
- microwave.

Centres and fillings may include:

- nougat
- ganache
- marzipan
- flavoured fondant
- croquant
- caramel
- jellies
- liqueurs
- nuts and fruits.

Unit Sector(s)**Sector**

Hospitality

Competency field**Competency field**

Commercial Cookery and Catering