



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT007A Prepare and display petits fours

Revision Number: 1

SITHPAT007A Prepare and display petits fours

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to produce, display and service a wide range of petits fours, including petits fours glacés, marzipan-based petits fours and caramelised fruits and nuts served as petits fours, to a high and consistent quality.

Petits fours glacés may include sponge bases assembled with appropriately flavoured fillings cut into a variety of shapes, iced and decorated.

Marzipan-based petits fours may be modelled by hand or shaped with the aid of moulds and may be appropriately flavoured and coloured and sealed with cocoa butter or food lacquer.

Caramelised petits fours include fresh or dried fruits and nuts, filled or unfilled, coated with a pale amber-coloured caramel.

Fresh petits fours include bases prepared from choux or sweet paste with an appropriate filling, topping and decoration.

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 patissiers in hospitality enterprises where petits fours are prepared and served, such as patisseries, hotels, restaurants and coffee shops.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHOHS002A Follow workplace hygiene procedures
SITHPAT001A Prepare and produce pastries

SITHPAT002A Prepare and produce cakes

SITHPAT003A Prepare and produce yeast goods

or

SITHCCC014A Prepare pastries, cakes and yeast goods.

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 iced petits fours.	<p>1.1 Prepare, cut and assemble sponges and bases according to standard recipes and enterprise requirements and practice.</p> <p>1.2 Prepare <i>fillings</i> with the required flavours and consistency.</p> <p>1.3 Bring fondant icing to the correct temperature and consistency to achieve required coating thickness and surface gloss.</p> <p>1.4 Design and use <i>decorations</i> that enhance customer eye appeal.</p>
2 Prepare fresh petits fours.	<p>2.1 Pipe, bake, fill and <i>decorate</i> a selection of small choux paste shapes.</p> <p>2.2 Prepare and blind bake sweet paste in small moulds or tins in a variety of shapes.</p> <p>2.3 Prepare and use fillings with the required flavours and consistency.</p> <p>2.4 Use appropriate garnishes, glazes and finishes to enhance flavour and eye appeal.</p>
3 Prepare marzipan petits fours.	<p>3.1 Flavour and shape quality marzipan appropriately, producing mini-size fruits.</p> <p>3.2 Coat marzipan fruits to preserve desired eating characteristics and where required, soften with egg whites, pipe into shapes and seal or brown with applied heat, according to enterprise practice.</p>
4 Prepare caramelised petits fours.	<p>4.1 Select and coat fresh fruits or fruit segments with pale amber-coloured caramel.</p> <p>4.2 Sandwich dried fruits or nuts or fill with flavoured marzipan and coat with pale amber-coloured caramel, according to specifications and enterprise standards.</p>

ELEMENT	PERFORMANCE CRITERIA
5 Display petits fours.	5.1 Select and prepare appropriate <i>receptacles</i> for petits fours. 5.2 Display petits fours creatively to enhance customer appeal.
6 Store petits fours.	6.1 Store petits fours at correct temperature and conditions to maintain maximum eating characteristics, appearance and freshness.

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:

- creative skills in decoration and presentation
- safe work practices, particularly in relation to using cutting implements, appliances, heated surfaces, ovens and mixing equipment
- working methods used in production and display of petits fours
- defining and applying corrective steps to ensure quality control
- problem-solving skills to control quality
- literacy skills to read recipes, menus, instructions and orders
- numeracy skills to calculate portions and weigh and measure quantities of ingredients.

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

- varieties and characteristics of petits fours, both classical and contemporary, including taste, texture, structure, shape and size appropriate for petits fours and in line with industry and enterprise standards
- historical and cultural aspects of petits fours
- underlying principles of making petits fours
- commodity knowledge, including quality indicators of petits fours ingredients
- principles and practices of hygiene, particularly in relation to ingredients and commodities and preparing and decorating petits fours
- culinary terms commonly used in the industry related to petits fours
- portion control and yield
- storage conditions for petits fours and optimising shelf life
- properties of the ingredients used and their interaction and changes during production.

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:

- ability to prepare, present and display a diverse range of petits fours with consistency in size, shape, quality and presentation
- application of food hygiene and safety principles throughout the preparation, decoration and presentation process
- knowledge of the characteristics of petits fours, suitable decorations or garnishes, and the conditions required for optimum quality and presentation
- preparation, decoration and presentation of a range of petits fours within typical workplace conditions.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a commercial pastry kitchen as defined in the Assessment Guidelines
- access to a range of industry-current equipment for making petits fours, including:
 - petit four moulds
 - marble slab and silicon mats
 - chocolate thermometer and saccharometer
- range of icing and decorating equipment, including variety of decorative combs, fine icing sugar sieves, crimpers of various sizes and designs, matfer type stencils for cigarette paste decoration techniques and fine piping tubes size 3 to 000, chocolate spray gun, fine paint brushes size 3 to 000 and silk screens for cocoa mass screen techniques
- dipping forks, petit four cutters and petit four dipping racks
- access to a range of presentation equipment, including:
 - cake boxes of various sizes
 - cake stands, including with clear cover and multi-tier, platters and mirrors, and cake boards
 - refrigerated cake display cases or towers
- use of authentic ingredients.

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:

- observation of practical demonstration by the candidate of preparing, decorating and presenting petits fours
- questions about hygiene procedures, commodities, presentation and decoration techniques, and storage requirements to ensure optimum quality and food safety
- 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:

SITHCCC013A Prepare hot and cold desserts.

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.

Fillings may include appropriately flavoured:

- custard
- cream

RANGE STATEMENT

- ganache.

Toppings and decorations may include:

- fresh fruits
- glazes
- fondant icing
- chocolate.

Receptacles may include those made from edible and non-edible materials, including:

- chocolate
- tulip paste
- sugar lace
- croquant
- glass
- crystal
- ceramic
- metallic platters and trays.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Patisserie