



Australian Government

SIT31113 Certificate III in Patisserie

Release 1

SIT31113 Certificate III in Patisserie

Modification History

The version details of this endorsed qualification are in the table below. The latest information is at the top.

Version	Comments
1.0	Replaces and is equivalent to SIT31112 Certificate III in Patisserie. Intent of the qualification remains unchanged. HLTFA311A Apply first aid replaced with HLTAID003 Provide first aid.

Description

This qualification reflects the role of pastry chefs who use a wide range of patisserie skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

This qualification is suitable for an Australian Apprenticeship pathway.

Job roles

This qualification provides a pathway to work in various hospitality enterprises where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops.

Possible job titles include:

- patissier.

Pathways Information

Pathways into the qualification

Individuals may enter SIT31113 Certificate III in Patisserie with limited or no vocational experience and without a lower level qualification.

Pathways from the qualification

After achieving SIT31113 Certificate III in Patisserie, individuals could progress to SIT40713 Certificate IV in Patisserie.

Licensing/Regulatory Information

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

Entry Requirements

There are no entry requirements for this qualification.

Employability Skills Summary

Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	Interpreting food preparation lists and discussing with colleagues and supervisors to determine the operational requirements of the food production period; interpreting verbal and written information about recipes, patisserie items and customer requirements to ensure quality patisserie products; negotiating acceptable solutions to operational problems in the pastry kitchen and customer feedback.
Initiative and enterprise	Identifying and suggesting ways to improve pastry kitchen operations and service efficiency; generating and suggesting ideas for new or improved recipes and patisserie products.
Learning	Knowing own product knowledge and pastry cooking skill strengths and weaknesses, being aware of opportunities to learn and participating in pastry cooking professional development activities; seeking and sharing information with colleagues on new food trends, patisserie products, services and suppliers; coaching others in job skills.
Planning and organising	Collecting, analysing and organising food preparation lists, recipes, and procedural information to efficiently plan the production of patisserie products; collecting and analysing information to meet the specific needs of the customer group; setting timelines, organising own work flow to produce patisserie products to meet operational, customer requirements and service standards of the business; adjusting timelines and pacing food production throughout the food production period to meet changing operational requirements.
Problem-solving	Anticipating problems that may arise with kitchen operational and service activities; mitigating problems by planning pastry kitchen operational activities; identifying and clarifying the extent of problems; taking responsibility for solving operational and service issues; referring high-level problems to supervisors and participating in the solution; using discretion and judgement as well as predetermined policies and procedures to guide solutions to operational problems in the pastry kitchen.
Self-management	Understanding and following policies and procedures for legal compliance; organising own work priorities to produce patisserie products for the food production period; taking responsibility for own job role in servicing the customer and for resolving operational problems in the pastry kitchen; thinking about own work performance and seeking feedback and guidance on success in cooking activities.
Teamwork	Working as a skilled team member to deliver the quality food production and service goals of the business; taking responsibility for own role in

	pastry kitchen operations; working collaboratively as a team member by giving and receiving instructions and providing feedback and assistance to other team members; providing guidance and instruction to assistant or trainee kitchen team members.
Technology	Understanding the operating capability of, selecting and using pastry kitchen tools and equipment, computer systems, software and information systems that assist in pastry cooking activities; selecting and using the right personal protective equipment to manage personal safety in the pastry kitchen.

Packaging Rules

22 units must be completed:

- 18 core units
- 4 elective units, consisting of:
 - 2 units from the list below
 - 2 units from the list below, elsewhere in SIT12 Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Core units

BSBSUS201A Participate in environmentally sustainable work practices

BSBWOR203B Work effectively with others

HLTAID003 Provide first aid

SITHCCC101 Use food preparation equipment *

SITHCCC201 Produce dishes using basic methods of cookery *

SITHCCC207 Use cookery skills effectively *

SITHKOP101 Clean kitchen premises and equipment *

SITHPAT301 Produce cakes *

SITHPAT302 Produce gateaux, torten and cakes *

SITHPAT303 Produce pastries *

SITHPAT304 Produce yeast based bakery products *

SITHPAT305 Produce petits fours *

SITHPAT306 Produce desserts *

SITXFSA101 Use hygienic practices for food safety

SITXFSA201 Participate in safe food handling practices

SITXHRM301 Coach others in job skills

SITXINV202 Maintain the quality of perishable items *

SITXWHS101 Participate in safe work practices

**Prerequisite is SITXFSA101 Use hygienic practices for food safety*

Elective units

Administration

BSBCMM201A Communicate in the workplace

TLIE1005A Carry out basic workplace calculations

Client and Customer Service

SITXCCS303 Provide service to customers

Commercial Cookery and Catering

SITHCCC304 Produce and serve food for buffets *

SITHCCC307 Prepare food to meet special dietary requirements *

**Prerequisite is SITXFSA101 Use hygienic practices for food safety*

Communication and Teamwork

SITXCOM201 Show social and cultural sensitivity

Computer Operations and ICT Management

BSBITU102A Develop keyboard skills

BSBITU201A Produce simple word processed documents

BSBITU202A Create and use spreadsheets

BSBITU306A Design and produce business documents

BSBWOR204A Use business technology

Environmental Sustainability

BSBSUS301A Implement and monitor environmentally sustainable work practices

Food and Beverage

SITHFAB203 Prepare and serve non-alcoholic beverages *

SITHFAB204 Prepare and serve espresso coffee *

SITHFAB206 Serve food and beverage *

**Prerequisite is SITXFSA101 Use hygienic practices for food safety*

Inventory

SITXINV201 Receive and store stock

SITXINV301 Purchase goods

Kitchen Operations

SITHKOP302 Plan and cost basic menus

Quality and Innovation

BSBINN201A Contribute to workplace innovation

Work Health and Safety

SITXWHS301 Identify hazards, assess and control safety risks

Working in Industry

SITHIND201 Source and use information on the hospitality industry

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

Pastry Chef

BSBITU202A Create and use spreadsheets

SITHCCC304 Produce and serve food for buffets

SITHCCC307 Prepare food to meet special dietary requirements

SITHFAB204 Prepare and serve espresso coffee