



Australian Government

SIT40712 Certificate IV in Patisserie

Release 1

SIT40712 Certificate IV 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	E Replaces and is equivalent to SIT40707 Certificate IV in Hospitality (Patisserie). Intent of the qualification remains unchanged. Total number of units reduced by 8. Core units reduced from 34 to 27 units. Elective units reduced from 6 to 5 units. Title of qualification simplified. Less complex cross-sector units (AQF indicator 1 to 3) removed from core because those skills are subsumed by other core units.

Description

This qualification reflects the role of pastry chefs who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

Job roles

This qualification provides a pathway to work in restaurants, and coffee shops.

Possible job titles include:

- chef de partie
- chef patissier.

Pathways Information

This qualification is suitable for an Australian Apprenticeship pathway.

Pathways into the qualification

Individuals may enter SIT40712 Certificate IV in Patisserie with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.

Pathways from the qualification

After achieving SIT40712 Certificate IV in Patisserie, individuals could progress to SIT50312 Diploma of Hospitality.

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	Providing food production briefings to pastry kitchen staff; seeking feedback from colleagues on operational and service issues; communicating changes in food production requirements during the food production period; instructing kitchen staff to adjust food items to meet quality requirements and organisational standards; managing team member conflict sensitively, courteously and discreetly; empathising and negotiating acceptable solutions to team member problems..
Initiative and enterprise	Proactively consulting with colleagues about ways to improve cooking operations; providing feedback to managers to inform future planning; participating in continuous improvement by reporting success or deficiencies of recipes and patisserie products; suggesting ideas for new or improved products and increased profitability.
Learning	Knowing sources of new information on food trends, patisserie products, services and suppliers; being aware of opportunities to learn and participating in pastry cooking professional development activities; supporting team members to learn.
Planning and organising	Planning food production requirements and organising availability of supplies for the food production period; preparing work flow schedules, food preparation lists and mise en place plans for food production according to patisserie items and food volume requirements; monitoring and assessing operational efficiency and quality output of the pastry kitchen during the food production period; assessing the operational workflow of kitchen team members assisting them to prioritise workload to deliver quality patisseries products for customers.
Problem-solving	Identifying and assessing operational and service issues, discussing and suggesting solutions with kitchen managers; initiating short term action to resolve immediate pastry kitchen operations or quality problems; using discretion and judgement as well as predetermined policies and procedures to guide solutions to operational problems in the pastry kitchen.
Self-management	Understanding legal compliance issues and providing advice to team members; organising and self-directing own work priorities to coordinate cooking operations; taking responsibility for implementing predetermined policies and procedures for a range of practices including conflict management, food safety, workplace health and safety; leading

	and managing a team of individuals, coordinating cooking operations; proactively seeking feedback and advice on improving pastry kitchen coordination and team leading skills.
Teamwork	Motivating and leading pastry kitchen teams; providing instructions, support and coaching; planning work operations to take account of team member strengths; proactively sharing information, knowledge and experiences with pastry 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 coordinating cooking operations and team leading activities.

Packaging Rules

32 units must be completed:

- 27 core units
- 5 elective units, consisting of:
 - 5 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

BSBDIV501A Manage diversity in the workplace
 BSBSUS301A Implement and monitor environmentally sustainable work practices
 HLTF311A Apply first aid
 SITHCCC101 Use food preparation equipment *
 SITHCCC201 Produce dishes using basic methods of cookery *
 SITHCCC207 Use cookery skills effectively*
 SITHCCC307 Prepare food to meet special dietary requirements *
 SITHKOP403 Coordinate cooking operations *
 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 *
 SITHPAT401 Prepare and model marzipan *
 SITHPAT402 Produce chocolate confectionery *
 SITHPAT403 Model sugar based decorations *
 SITHPAT404 Design and produce sweet buffet showpieces *
 SITXCOM401 Manage conflict
 SITXFIN402 Manage finances within a budget
 SITXFSA101 Use hygienic practices for food safety
 SITXFSA201 Participate in safe food handling practices
 SITXHRM301 Coach others in job skills
 SITXHRM402 Lead and manage people
 SITXINV202 Maintain the quality of perishable supplies *
 SITXMGT401 Monitor work operations
 SITXWHS401 Implement and monitor work health and safety practices
 *Prerequisite is SITXFSA101 Use hygienic practices for food safety

Elective units

Administration

BSBRES401A Analyse and present research information
 BSBWRT401A Write complex documents

Client and Customer Service

SITXCCS303 Provide service to customers

Commercial Cookery and Catering

SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes *

SITHCCC304 Produce and serve food for buffets *

SITHCCC401 Produce specialised food items *

*Prerequisite is SITXFSA101 Use hygienic practices for food safety

Communication and Teamwork

BSBCMM401A Make a presentation

Computer Operations and ICT Management

BSBITU201A Produce simple word processed documents

BSBITU203A Communicate electronically

BSBITU306A Design and produce business documents

BSBWOR204A Use business technology

Events

SITXEVT401 Plan in-house events or functions

Finance

BSBFIA301A Maintain financial records

BSBFIA302A Process payroll

BSBFIA303A Process accounts payable and receivable

BSBFIA401A Prepare financial reports

SITXFIN201 Process financial transactions

SITXFIN401 Interpret financial information

Food and Beverage

SITHFAB203 Prepare and serve non-alcoholic beverages *

SITHFAB204 Prepare and serve espresso coffee *

SITHFAB206 Serve food and beverage *

SITHFAB401 Plan and monitor espresso coffee service

*Prerequisite is SITXFSA101 Use hygienic practices for food safety

Food Safety

SITXFSA202 Transport and store food

SITXFSA401 Develop and implement a food safety program

Human Resource Management

SITXHRM401 Roster staff

TAEDEL404A Mentor in the workplace

Inventory

SITXINV201 Receive and store stock

SITXINV301 Purchase goods

SITXINV401 Control stock

Kitchen Operations and Management

SITHKOP401 Plan and display buffets *

SITHKOP402 Develop menus for special dietary requirements

SITHKOP404 Plan catering for events or functions

*Prerequisite is SITXFSA101 Use hygienic practices for food safety

Merchandising

SIRXMER201 Merchandise products

Quality and Innovation

BSBINN201A Contribute to workplace innovation

Small Business Management

BSBSMB401A Establish legal and risk management requirements of small business

BSBSMB403A Market the small business

BSBSMB404A Undertake small business planning

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 de partie

SITHKOP401 Plan and display buffets

SITHKOP402 Develop menus for special dietary requirements

SITHKOP404 Plan catering for events or functions

SITXHRM401 Roster staff

SITXINV301 Purchase goods