



Australian Government

SITHCCC305 Produce pates and terrines

Release 1

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Modification History

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

Version	Comments
1.0	E Replaces and is equivalent to SITHCCC018A Prepare pates and terrines. Title changed to better reflect intent and content of the unit. Unit structure made consistent across all cooking units. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to better articulate content. Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to produce pâtés and terrines from standard recipes, and to develop new recipes. It requires the ability to select and prepare ingredients, use relevant equipment and present the final product.

Application of the Unit

This unit applies to hospitality and catering organisations, and to cooks who usually work under the guidance of more senior chefs.

Licensing/Regulatory Information

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

Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

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|---------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Select ingredients. | 1.1 Confirm <i>food production requirements</i> from food preparation list and standard recipes.
1.2 Calculate ingredient amounts according to requirements.
1.3 Identify and select <i>ingredients</i> from stores according to recipe, quality, freshness and stock rotation requirements. |
| 2. Select, prepare and use equipment. | 2.1 Select <i>equipment</i> of correct type and size.
2.2 Safely assemble and ensure cleanliness of equipment before use.
2.3 Use equipment safely and hygienically according to manufacturer instructions. |
| 3. Portion and prepare ingredients. | 3.1 Sort and assemble ingredients according food production sequencing.
3.2 Weigh and measure ingredients according to recipe.
3.3 Minimise waste and store reusable by-products. |
| 4. Prepare pâtés and terrines. | 4.1 Prepare and line moulds for pâtés and terrines using <i>suitable ingredients</i> .
4.2 Prepare and use binding agents and processes required for preparation of basic forcemeat.
4.3 Prepare pastries suitable for pâté en croute using appropriate handling techniques.
4.4 Follow standard recipes and make <i>food quality adjustments</i> within scope of responsibility. |
| 5. Present pâtés and terrines. | 5.1 Prepare pâtés and terrines for presentation, using garnishes and other decorations according to standard recipes.
5.2 Visually evaluate dish and <i>adjust presentation</i> .
5.3 Store pâtés and terrines in appropriate <i>environmental conditions</i> . |
| 6. Develop new recipes. | 6.1 Develop recipes for pâtés and terrines using suitable products.
6.2 Test new recipes for taste, yield and customer acceptance. |

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- initiative and enterprise skills to minimise wastage
- literacy skills to:
 - read and interpret food preparation lists, standard recipes, date code and stock rotation labels and manufacturer instructions for equipment
 - write notes on recipe requirements and calculations
- numeracy skills to:
 - calculate the number of portions
 - weigh and measure ingredients
 - determine cooking times and temperatures
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
 - evaluate quality of ingredients and make adjustments to ensure a quality product
 - adjust taste, texture and appearance of food products according to identified deficiencies
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment.

Required knowledge

- culinary terms and trade names for:
 - ingredients commonly used in the production of pâtés and terrines
 - a variety of classical and contemporary pâtés and terrines
- characteristics of pâtés and terrines:
 - range of possible ingredients
 - binding agents
 - presentation techniques
- nutritional value of different pâtés and terrines
- mise en place requirements for pâtés and terrines
- preparation methods for pâtés and terrines:
 - forcemeat production
 - glazing
 - layering
 - mould lining
 - precision cutting
- equipment used to produce pâtés and terrines:
 - care and maintenance

- essential features and functions
- safe operational practices
- storage of pâtés and terrines:
 - correct environmental conditions to ensure food safety
 - appropriate methods to optimise shelf life.

Evidence Guide

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

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- produce a variety of pâtés and terrines made from different ingredients
- produce pâtés and terrines within commercial time constraints
- create new recipes for pâtés and terrines
- integrate knowledge of:
 - ingredients used for pates and terrines
 - preparation methods
 - features, functions and safe use of food preparation equipment
 - food safety practices for handling and storing pates and terrines.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational commercial kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines; this can be a:
 - real industry workplace
 - simulated industry environment such as a training kitchen servicing customers
- food preparation lists and standard recipes
- a variety of commercial ingredients.

Method 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 individual preparing pates and terrines
- evaluation of the taste and visual appeal of pates and terrines prepared by the individual
- projects that allow assessment of the individual's ability to produce a variety of pates and terrines for different purposes
- use of visual and taste recognition exercises so the individual can identify ingredient and product

characteristics

- written or oral questioning to assess knowledge of culinary terms, equipment, preparation methods and appropriate environmental storage
- conditions
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- SITXFSA201 Participate in safe food handling practices.

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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Food production requirements may include:

- available supplies in stock
- costing constraints
- deadlines
- portion control
- quantities to be produced
- special customer requests.

Ingredients for making pâtés, pâtés en croute and terrines may include:

- alcohol
- dairy foods
- fish and shellfish
- fruits
- meat:
 - ham
 - game
 - offal and livers
 - pork
 - veal
- poultry
- vegetables.

Equipment may include:

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

Suitable ingredients for lining moulds may include:

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

Food quality adjustments may relate to:

- taste:
 - bitter
 - salty
 - sour
 - sweet
 - umami
- temperature
- texture:

- clean
- creamy
- crispy
- crunchy
- fibrous
- moist
- mousse
- rich
- slippery
- smooth
- velvety.

To *adjust presentation* may involve:

- changing accompaniments and garnishes to maximise eye appeal:
 - balance
 - colour
 - contrast
- changing plated food for practicality of:
 - customer consumption
 - service

Environmental conditions relates to appropriate:

- wiping drips or spills.
- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Unit Sector(s)

Hospitality

Competency Field

Commercial Cookery and Catering