



Australian Government

SITHPAT303 Produce pastries

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 SITHPAT001A Prepare and produce pastries. Title simplified. Unit structure made consistent across all cooking units. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to more fully 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 pastries and pastry products following standard recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make, fill and decorate pastries.

Application of the Unit

This unit applies to hospitality and catering organisations which produce and serve specialist patisserie products including hotels, restaurants and patisseries.
It applies to patissiers 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.

- | | |
|---|---|
| 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 ingredients 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 to the sequencing of food production.
3.2 Weigh and measure wet and dry ingredients according to the recipe and quantity of pastries required.
3.3 Minimise waste to maximise profitability of pastries produced. |
| 4. Cook pastries. | 4.1 Prepare pastes to standard recipes.
4.2 Use cookery methods for <i>pastries</i> and <i>fillings</i> to achieve desired product characteristics.
4.3 Follow standard recipes and make <i>food quality adjustments</i> within scope of responsibility.
4.4 Select baking conditions, required oven temperature and bake pastries to achieve desired product characteristics.
4.5 Cool pastries in appropriate conditions to retain optimum freshness and product characteristics.
4.6 Store reusable by-products of food preparation for future cooking activities. |
| 5. Decorate, present and store pastry products. | 5.1 Enhance appearance and taste of pastries using suitable fillings, icings and <i>decorations</i> , according to standard recipes.
5.2 Visually evaluate pastries and <i>adjust presentation</i> before displaying.
5.3 Use suitable serviceware to attractively present pastries according to organisational standards.
5.4 Display pastries in appropriate conditions to retain optimum |

freshness and product characteristics.

5.5 Store pastries and reusable by-products in appropriate *environmental conditions*.

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 comprehend 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:
 - weigh and measure ingredients for the quantity of pastries required
 - 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 finished pastries 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 to produce pastries and pastry products
 - a variety of classical and contemporary pastries and pastry products
- product characteristics of a variety of classical and contemporary pastries and pastry products:
 - appearance
 - colour
 - consistency
 - crust stability
 - crust structure
 - moisture content
 - shape
 - taste
 - texture
- nutritional value of a variety of classical and contemporary pastries and pastry products
- historical and cultural derivations of a variety of pastries and pastry products
- contents of stock date codes and rotation labels
- indicators of freshness and quality of stocked ingredients for pastries and pastry products

- mise en place requirements for producing pastries, pastry products and fillings
- cookery methods for pastries, pastry products and fillings:
 - adding fats and liquids to dry ingredients
 - chilling ingredients and work surfaces
 - cutting and moulding
 - kneading and handling
 - preparing and using fillings
 - preparing and using pre-bake and post-bake finishes and decorations
 - resting
 - rolling
 - stirring and aerating to achieve required consistency and texture
 - weighing or measuring and sifting dry ingredients
 - whisking, folding, piping and spreading
- appropriate baking temperatures and cooking times for pastries, pastry products and fillings
- equipment used to produce pastries and pastry products:
 - essential features and functions
 - safe operational practices
- storage of pastries and re-usable by products of their preparation:
 - 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:

- follow standard recipes to produce, fill and decorate pastries and pastry products including a selection from each of the following categories:
 - 1. Short and sweet paste:
 - flans
 - tarts
 - fruit tartlets
 - 2. Scotch shortbread:
 - Viennese wafers
 - Linzer and other slices
 - savoury and sweet pies
 - 3. Choux paste:
 - profiteroles
 - éclairs
 - 4. Puff paste:
 - milles feuilles
 - palmiers
 - quiches
 - gateaux pithiviers
 - bouchées
 - cream horns
 - 5. Filo or strudel
- produce a quantity of pastries and pastry products of the same type that are consistent in quality, size, shape and appearance
- integrate knowledge of:
 - quality indicators for ingredients
 - cookery methods for pastries and pastry products
 - essential features, functions and safe use of food preparation equipment
 - food safety practices for handling and storing pastries and pastry products
- produce pastries and pastry products within commercial

time constraints.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational pastry 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
- industry-realistic ratios of kitchen staff to customers
- food preparation lists and standard recipes
- a variety of commercial ingredients for pastries and pastry products.

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 for and producing a range of pastries and pastry products
- evaluation of the taste and visual appeal of pastries produced by the individual
- projects that allow assessment of the individual's ability to produce a variety of pastries and pastry products for an event, function or meeting within designated deadlines
- 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, quality indicators for ingredients, equipment, cookery 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:

- BSBSUS201A Participate in environmentally sustainable work practices
- BSBWOR202A Organise and complete daily work activities
- SITHCCC104 Package prepared foodstuffs
- SITHCCC304 Produce and serve food for buffets
- SITHCCC307 Prepare food to meet special dietary

requirements

- SITXFSA201 Participate in safe food handling practices
- TLIE1005A Carry out basic workplace calculations.

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:

- deadlines
- portion control
- quantities to be produced
- special customer requests
- special dietary requirements
- standard recipes.

Equipment may include:

- baking sheets
- beaters
- bowl cutters
- chopping boards
- commercial mixers and attachments
- cutting implements
- deck ovens
- graters
- knives, including large serrated cake knives
- ladles in a variety of sizes
- pastry cutters and shapes
- measurers:
 - metric calibrated measuring jugs
- moulds, shapes and cutters
- ovens
- piping bags and attachments
- range of saucepans and pots for small and large production
- scales
- serviceware
- serving tongs and trowels
- sets of stainless steel bowls
- spatulas
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- storage containers and trays
- whisks
- wire cooling racks.

Pastries may include:

- short and sweet paste, including:
 - flans
 - tarts
 - fruit tartlets
- Scotch shortbread, including:
 - Viennese wafers
 - Linzer and other slices
 - savoury and sweet pies
- choux paste, including:
 - profiteroles
 - éclairs
 - croquembouche
 - Saint Honoré
- puff paste, including:
 - milles feuilles
 - palmiers
 - quiches
 - gateaux pithiviers
 - bouchées
 - cream horns
- filo or strudel
- those:
 - derived from classical or contemporary recipes
 - from various cultural origins.

Fillings may include:

- savoury fillings using:
 - bacon
 - cheese
 - fish
 - ham
 - meat
 - poultry
 - vegetables
- sweet fillings:
 - chocolate
 - cream
 - custard
 - fresh or crystallised fruit and fruit purées
 - meringue
 - whole or crushed nuts.

Food quality adjustments may relate to:

- ratio of wet to dry ingredients
- taste:
 - salty
 - spicy
 - sweet
- temperature
- texture:
 - a light or heavy mouth feel
 - clean
 - creamy
 - crispy
 - crunchy
 - fibrous
 - intense
 - marshmallow like
 - moist
 - mousse
 - rich
 - slippery
 - smooth
 - velvety.

Decorations may include:

- fresh, preserved or crystallised fruits
- fruit purées
- glazes
- icings
- jellies
- sprinkled icing sugar
- whole or crushed nuts.

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
- wiping drips or spills.

Environmental conditions relates to appropriate:

- atmosphere
- humidity
- light

- packaging
- temperature
- use of containers
- ventilation.

Unit Sector(s)

Hospitality

Competency Field

Patisserie