



**Australian Government**

# **SITHPAT305 Produce petits fours**

**Release 1**

## SITHPAT305 Produce petits fours

### 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	<p>E</p> <p>Replaces and is equivalent to SITHPAT007A Prepare and display petits fours.</p> <p>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. Three prerequisite units removed. SITXFSA101 Use hygienic practices for food safety retained as a prerequisite.</p>

### Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to produce, using standard recipes, specialist petits fours which require finish, decoration and presentation of a high order. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make, fill, assemble and decorate specialist petits fours.

### 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 <b><i>food production requirements</i></b> from food preparation list and standard recipes.<br>1.2 Calculate ingredient amounts according to requirements.<br>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 <b><i>equipment</i></b> of correct type and size.<br>2.2 Safely assemble and ensure cleanliness of equipment before use.<br>2.3 Use equipment safely and hygienically according to manufacturer instructions.  |
| 3. Portion and prepare ingredients.   | 3.1 Sort and assemble <b><i>ingredients</i></b> according to the sequencing of food production.<br>3.2 Weigh and measure wet and dry ingredients according to the recipe and quantity of <b><i>petits fours</i></b> required.<br>3.3 Minimise waste to maximise profitability of petits fours produced.   |
| 4. Cook bases, fillings and coatings. | 4.1 Use cookery methods for <b><i>bases, fillings and coatings</i></b> to achieve desired product characteristics.<br>4.2 Follow standard recipes and make <b><i>food quality adjustments</i></b> within scope of responsibility.<br>4.3 Pipe a selection of small choux paste shapes.<br>4.4 Prepare and blind bake sweet paste in small moulds or tins in a variety of shapes.<br>4.5 Select baking conditions, required oven temperature and bake petits four bases.<br>4.6 Cool bases in appropriate conditions to retain optimum freshness and product characteristics.<br>4.7 Store reusable by-products of food preparation for future cooking activities. |
| 5. Prepare iced petits fours.         | 5.1 Cut sponges and bases into a variety of shapes.<br>5.2 Fill and assemble petits fours according to standard recipe specifications.<br>5.3 Prepare icing at the correct temperature.   |

- 5.4 Ice petits fours with icing of a consistency that achieves required coating thickness and surface gloss.
- 5.5 Apply icing to ensure a smooth and seamless finish.
- 5.6 Design and use *decorations* that enhance flavour and eye appeal.
6. Prepare fresh petits fours.
  - 6.1 Select pre-cooked small choux and sweet pastry shapes.
  - 6.2 Fill and assemble fresh petits fours according to standard recipe specifications.
  - 6.3 Use appropriate garnishes, glazes and finishes to enhance flavour and eye appeal.
7. Prepare marzipan petits fours.
  - 7.1 Flavour and colour marzipan according to the recipe and soften with egg whites if required.
  - 7.2 Pipe or model marzipan by hand or shape with the aid of moulds to produce mini size fruits.
  - 7.3 Seal marzipan fruits with cocoa butter or food lacquer using applied heat to preserve desired eating characteristics.
8. Prepare caramelised petits fours.
  - 8.1 Select and coat fresh fruits or fruit segments with pale amber coloured caramel.
  - 8.2 Sandwich dried fruits or nuts or fill with flavoured marzipan and coat with pale amber coloured caramel.
9. Present and store petits fours.
  - 9.1 Visually evaluate petits fours and *adjust presentation* before displaying.
  - 9.2 Use suitable *receptacles* to attractively present petits fours according to organisational standards.
  - 9.3 Display petits fours in appropriate conditions to retain optimum freshness and product characteristics.
  - 9.4 Store petits fours 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's instructions for equipment
  - write notes on recipe requirements and calculations
- numeracy skills to:
  - weigh and measure ingredients for the quantity of petits fours required
  - determine cooking times and temperatures
  - calculate the number of portions
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
  - evaluate quality of ingredients and finished petit fours 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 petits fours
  - a variety of classical and contemporary petits fours
- product characteristics of a variety of classical and contemporary petits fours:
  - appearance
  - colour
  - consistency
  - crumb structure
  - moisture content
  - shape
  - size
  - taste
  - texture
- nutritional value of classical and contemporary petits fours
- historical and cultural derivations of a variety of petits fours
- contents of stock date codes and rotation labels
- indicators of freshness and quality of stocked ingredients for petits fours

- mise en place requirements for producing petits fours and fillings
- cookery methods for petits fours and fillings:
  - adding fats and liquids to dry ingredients
  - adding flavourings or colourings
  - blind baking sweet paste in small moulds
  - piping of choux pastry into small shapes
  - preparing and using pre-bake finishes and decorations
  - selecting and preparing appropriate cake tins and moulds
  - stirring and aerating to achieve required consistency and texture
  - using required amount of batter and paste according to desired characteristics of finished products
  - weighing or measuring and sifting dry ingredients
  - whisking, folding, piping and spreading
- appropriate cooking temperatures and times for petits fours and fillings
- decoration techniques for petits fours:
  - cocoa mass screen techniques
  - cigarette paste decoration techniques
- equipment used to produce petits fours:
  - essential features and functions
  - safe operational practices
- storage of petit fours 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 and decorate petits fours including:
  - caramelised petits fours
  - fresh petits fours
  - marzipan-based petits fours
  - petits fours glacés
- produce a quantity of petits fours of the same type that are consistent in quality, size, shape and appearance
- integrate knowledge of:
  - quality indicators for ingredients
  - cookery methods cookery methods for petits fours
  - essential features, functions and safe use of food preparation equipment
  - food safety practices for handling and storing petit fours
- produce petits fours 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 including specific equipment for producing petit fours; 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 petits fours.

#### 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 petits fours
- evaluation of the taste and visual appeal of petits fours



produced by the individual

- projects that allow assessment of the individual's ability to produce a variety of petits fours 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
- SITHPAT301 Produce cakes
- SITHPAT303 Produce pastries
- 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:

- beaters
- bowl cutters
- cake wheels
- chocolate thermometer
- chopping boards
- commercial mixers and attachments
- cutting implements for nuts and fruits
- deck ovens
- dipping forks
- graters
- icing and decorating equipment:
  - chocolate spray gun
  - crimpers
  - decorative combs
  - fine icing sugar sieves
  - fine paint brushes
  - fine piping tubes
  - matfer-type stencils
  - silk screens
- knives, including large serrated cake knives
- marble slab
- measurers:
  - metric calibrated measuring jugs
- ovens
- petit four cutters
- petit four dipping racks
- petit four moulds
- piping bags and attachments
- presentation equipment:

- cake boards
- cake boxes
- cake stands including multi-tier
- doilies
- mirrors
- petit four paper cases
- platters
- refrigerated cake display cases or towers
- saccharometer
- scales
- serviceware
- serving tongs and trowels
- sets of stainless steel bowls
- silicon mats
- spatulas
- spoons:
  - wooden spoons
  - large plain and slotted metal spoons
- storage containers and trays
- whisks
- wire cooling racks.
- caramel
- choux bases
- decorations
- fillings
- icing
- marzipan
- sponge bases.

*Ingredients* may include those for:

***Petits fours*** may include:

- caramelised petits fours:
  - filled
  - fresh or dried fruit
  - fresh or dried nuts
  - unfilled
- fresh petits fours:
  - choux paste base
  - sweet paste base
- marzipan-based petits fours:
  - coloured
  - flavoured
  - modelled by hand
  - sealed with cocoa butter or food lacquer
  - shaped with the aid of moulds
- petits fours glacés including sponge bases.

***Bases*** may include:

- choux pastry
- sponge
- sweet pastry.

***Fillings*** may include:

- flavoured:
  - cream
  - custard
  - ganache.

***Coatings*** may include:

- caramel
- cocoa butter
- food lacquer.

***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:

- chocolate
- fresh fruits
- glazes.

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.

**Receptacles** may include:

- those made from edible and non-edible materials, including:
  - ceramic
  - chocolate
  - croquant
  - crystal
  - glass
  - metallic platters and trays
  - sugar lace
  - tulip paste.

**Environmental conditions** relates to appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

## **Unit Sector(s)**

Hospitality

## **Competency Field**

Patisserie