



Australian Government

SITHPAT402 Produce chocolate confectionery

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 SITHCCC022A Prepare chocolate and chocolate confectionery. 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. Moved to Patisserie competency field to better reflect specialist content of this unit.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to temper couverture (pure coating chocolate) to produce individual chocolates. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to mould and fill individual chocolates with hard or soft fillings and centres.

Application of the Unit

This unit applies to hospitality and catering organisations which produce, display and serve specialist patisserie products including hotels, restaurants, patisseries and chocolatiers. The preparation and moulding of individual chocolates is a high order technical skill used by experienced patissiers who operate independently or with limited guidance from others.

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 the 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.
2.4 Protect polished chocolate moulds from <i>contamination</i> .
2.5 Keep chocolate moulds at an appropriate and constant temperature. |
| 3. Portion and prepare ingredients. | 3.1 Sort and assemble ingredients for <i>chocolate confectionery</i> according to the sequencing of food production.
3.2 Weigh and measure wet and dry ingredients according to the recipe and quantity of chocolates required.
3.3 Minimise waste to maximise profitability of chocolates produced. |
| 4. Temper couverture. | 4.1 Use tempering methods and appropriate temperatures to melt and temper couverture.
4.2 Manipulate couverture to the correct viscosity and desired flow properties to achieve desired colour, gloss, sheen and snap on solidification.
4.3 Control the temperature to retain workable consistency. |
| 5. Prepare centres and fillings. | 5.1 Use cookery methods for <i>centres and fillings</i> to achieve full flavoured, interesting and natural characteristics.
5.2 Manipulate ingredients at correct temperature to achieve the correct viscosity and consistency.
5.3 Follow standard recipes and make <i>food quality adjustments</i> within scope of responsibility.
5.4 Prepare centres of precisely uniform shapes and sizes. |

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| 6. Make moulded chocolates. | 6.1 Select tempered couverture to match fillings.
6.2 Set tempered couverture in moulds to achieve even and appropriate thickness free from marks or air bubbles.
6.3 Insert fillings to a level surface and allow space for seal.
6.4 Seal with a layer of chocolate of appropriate thickness.
6.5 Cool, de mould chocolates and handle carefully to retain a glossy surface. |
| 7. Coat chocolate centres. | 7.1 Select tempered couverture to match centres.
7.2 Bring centres to be coated to the correct temperature.
7.3 Use methods to coat centres to achieve an even and appropriate thickness with a uniform quality finish. |
| 8. Decorate, present and store chocolates. | 8.1 Decorate chocolates attractively, according to standard recipes, using designs suited to the product.
8.2 Use suitable serveware to attractively present chocolates according to organisational standards.
8.3 Display chocolates in appropriate conditions to retain optimum freshness.
8.4 Store chocolates in appropriate <i>environmental conditions</i> . |

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 chocolates required
 - determine tempering 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 chocolates 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 chocolate confectionery
 - a variety of classical and contemporary individual chocolates
- historical and cultural derivations of a variety of chocolates
- contents of stock date codes and rotation labels
- indicators of freshness and quality of stocked ingredients for chocolates
- mise en place requirements for producing chocolate confectionery
- tempering methods for couverture:
 - controlling the formation of seed crystals
 - tabling method
 - use of heated water jackets
 - use of microwave
 - vaccination or addition method
- appropriate temperatures to melt and temper couverture
- properties of tempered couverture:
 - flow properties
 - setting properties
 - viscosity

- product characteristics of solidified couverture:
 - colour
 - gloss
 - sheen
 - snap
- methods to coat centres:
 - hand coating
 - hand dipping
 - machine enrobed
- complementary tastes and textures of dark, milk and white couverture for fillings and centres
- decoration techniques for individual chocolates
- equipment used to produce chocolate confectionery:
 - essential features and functions
 - methods used to protect polished chocolate moulds from contamination and damage
 - safe operational practices
- storage of ingredients and individual chocolates:
 - 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:

- temper couverture, prepare, mould and coat a variety of centres and fillings to produce a range of individual chocolates
- produce a quantity of individual chocolates of the same types that are consistent in quality, size, shape and appearance
- integrate knowledge of the:
 - quality indicators for ingredients
 - tempering methods for couverture
 - appropriate temperatures to melt and temper couverture
 - product characteristics of solidified couverture
 - essential features, functions and safe use of chocolate preparation equipment
 - food safety practices for handling and storing chocolate ingredients and chocolates
 - produce individual chocolates within commercial time constraints.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational commercial or pastry kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines including specific equipment for producing chocolate confectionery; 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 chocolate confectionery.

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 individual chocolates
- evaluation of the taste and visual appeal of individual chocolates produced by the individual
- projects that allow assessment of the individual's ability to produce a variety of individual chocolates and sponges 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
 - tempering methods for couverture
 - appropriate temperatures to melt and temper couverture
 - product characteristics of solidified couverture
 - 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:

- SITHCCC304 Produce and serve food for buffets
- SITHPAT404 Design and produce sweet buffet showpieces
- 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:

- deadlines
- portion control
- quantities to be produced
- special customer requests
- special dietary needs
- standard recipes.
- compound chocolate
- couverture (pure coating chocolate):
 - dark
 - milk
 - white
- those to create centres and fillings
- wet and dry supplies.

Equipment may include:

- brushes
- beaters
- blenders
- bowl cutters
- chopping boards
- commercial mixers and attachments
- couverture chocolate moulds
- cutting implements for nuts and fruits
- double bain marie
- graters
- ladles in a variety of sizes
- marble slab
- measurers:
 - metric calibrated measuring jugs
- microwave
- mixers
- piping bags and attachments
- range of saucepans and pots for small and large production
- scales
- scourers
- sets of stainless steel bowls

- spatulas
 - specialty scrapers
 - sponges
 - spoons:
 - wooden spoons
 - large plain and slotted metal spoons
 - storage containers and trays
 - warming area
 - whisks.
- Protecting mould from *contamination* may involve:
- ensuring that the polished surface is:
 - clean, polished and free of dust or residue
 - untouched by bare fingers
 - untouched by objects that may dull, scratch or damage it.
- Chocolate confectionery* includes:
- individual chocolates that may be:
 - cut or dressed
 - hand coated
 - machine enrobed
 - made using prepared hollow shells
 - moulded
 - individual chocolates with:
 - hard centres
 - soft centres
 - fillings.
- Centres and fillings* may include:
- caramel
 - croquant
 - flavoured fondant
 - ganache
 - jellies
 - liqueurs
 - marzipan
 - nougat
 - nuts and fruits.
- 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
- intense
- marshmallow like
- mousse
- rich
- slippery
- smooth
- velvety.

Environmental conditions relates to appropriate:

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

Unit Sector(s)

Hospitality

Competency Field

Patisserie