



**Australian Government**

# **SITHCCC016 Produce pates and terrines**

**Release: 1**

# SITHCCC016 Produce pates and terrines

## Modification History

Not applicable.

## Application

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.

The unit applies to cooks working in hospitality and catering organisations. This could include restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in flight and other transport caterers, and event and function caterers.

It applies to individuals who work under the guidance of more senior chefs. They demonstrate autonomy and judgement to complete routine activities and take limited responsibility in known and stable contexts within established parameters.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

## Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

## Competency Field

Commercial Cookery and Catering

## Unit Sector

Hospitality

## Elements and Performance Criteria

### ELEMENTS

### PERFORMANCE CRITERIA

Elements describe the essential outcomes.

Performance criteria describe the performance needed to demonstrate achievement of the element.

- |                        |                                                                                                                           |
|------------------------|---------------------------------------------------------------------------------------------------------------------------|
| 1. Select ingredients. | 1.1. Confirm food production requirements 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 type and size of equipment suitable to requirements.<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 ingredients according to food production sequencing.<br>3.2. Weigh and measure ingredients according to recipe.<br>3.3. Minimise waste to maximise profitability of food items prepared.                                                                                                                                                                                                                                                              |
| 4. Prepare pâtés and terrines.        | 4.1. Prepare and line moulds for pâtés and terrines using suitable ingredients.<br>4.2. Prepare and use binding agents and processes required for preparation of basic forcemeat.<br>4.3. Prepare pastries suitable for pâté en croute using appropriate handling techniques.<br>4.4. Follow standard recipes and make <b>food quality adjustments</b> 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.<br>5.2. Visually evaluate dish and <b>adjust presentation</b> as required.<br>5.3. Store pâtés and terrines in appropriate <b>environmental conditions</b> .<br>5.4. Clean work area, and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives. |

## Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

| SKILLS                     | DESCRIPTION                                                                                                                                                                                                                              |
|----------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Reading skills to:         | <ul style="list-style-type: none"> <li>locate information in food preparation lists and standard recipes to determine food preparation requirements</li> <li>locate and read date codes and rotation labels on food products.</li> </ul> |
| Writing skills to:         | <ul style="list-style-type: none"> <li>write clear sequenced instructions for new recipes, specifying ingredient quantities.</li> </ul>                                                                                                  |
| Numeracy skills to:        | <ul style="list-style-type: none"> <li>determine cooking times and temperatures.</li> </ul>                                                                                                                                              |
| Problem-solving skills to: | <ul style="list-style-type: none"> <li>evaluate quality of ingredients and make adjustments to ensure a quality product</li> <li>adjust taste, texture and appearance of food products according</li> </ul>                              |

- to identified deficiencies.
- Initiative and enterprise skills to:
- respond creatively to products when developing new recipes.
- Planning and organising skills to:
- efficiently sequence the stages of food preparation and production.
- Self-management skills to:
- manage own speed, timing and productivity.

## Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

***Food quality adjustments*** must involve consideration of factors relating to:

- taste
- temperature
- texture.
- accompaniments and garnishes that maximise visual appeal:
  - balance
  - colour
  - contrast
- plated food for practicality of:
  - customer consumption
  - service
- wiping drips and spills.

***Environmental conditions*** must ensure appropriate:

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

## Unit Mapping Information

SITHCCC305 Produce pates and terrines

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>

# Assessment Requirements for SITHCCC016 Produce pates and terrines

## Modification History

Not applicable.

## Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- produce pâtés and terrines made from each of the following:
  - liver
  - fish or shellfish
  - meat
  - poultry
  - vegetables
- use each of the following techniques for producing pâtés and terrines at least once when producing above pâtés and terrines:
  - forcemeat production
  - glazing
  - layering
  - mould lining
  - precision cutting
- prepare above food for at least six different customers:
  - within commercial time constraints
  - reflecting available supplies in stock and required quantities to be produced
  - following procedures for portion control and food safety practices when handling and storing pâtés and terrines
  - responding to special customer requests and dietary requirements.

## Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for:
  - ingredients commonly used in the production of pâtés and terrines
  - variety of classical and contemporary pâtés and terrines
- characteristics of pâtés and terrines:
  - suitable ingredients
  - binding agents

- presentation techniques
- nutritional value of different pâtés and terrines
- equipment used to produce pâtés and terrines:
  - care and maintenance
  - essential features and functions
  - safe operational practices
- mise en place requirements for pâtés and terrines
- appropriate environmental conditions for storing pâtés and terrines to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce pâtés and terrines dishes.

## Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
  - commercial:
    - blenders and food mills
    - food processors
    - planetary mixers
  - commercial grade work benches (1.5 m/person)
  - commercial ovens with trays (one per two persons)
  - commercial refrigeration facilities:
    - cool room
    - freezer
    - fridge
  - designated storage areas for dry goods and perishables
  - double sink
  - gas, electric or induction stove tops (two burners per person)
  - microwave
  - storage facilities:
    - shelving
    - trays
- small equipment:
  - baking sheets and trays

- containers for hot and cold food
- cutting boards
- food handler gloves
- forms and moulds
- knife sharpening equipment:
  - sharpening steels and stones
- knives:
  - filleting knives
  - utility knives
- larding needles
- measurers:
  - metric calibrated measuring jugs
  - measuring spoons
  - portion control scoops
- meat:
  - thermometers
  - mincers
- oven mitts
- poachers
- pans and pots for small and large production:
  - stainless steel, cast iron and non-stick fry pans
  - large and small pots
- scales
- service-ware:
  - platters, dishes, and bowls
  - cutlery and serving utensils
- sets of stainless steel bowls
- small utensils:
  - flour and drum sieves
  - strainers and chinois
  - scrapers
  - spatulas
  - tongs and serving utensils
- temperature probes
- thermometers
- cleaning materials and equipment:
  - cleaning cloths
  - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
  - dustpans and brooms

- garbage bins and bags
- hand towel dispenser and hand towels
- mops and buckets
- separate hand basin and antiseptic liquid soap dispenser for hand washing
- sponges, brushes and scourers
- tea towels
- organisational specifications:
  - equipment manufacturer instructions
  - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
  - mise en place lists, menus, standard recipes, and recipes for special dietary requirements
  - ordering and docketing paperwork
  - food safety plan
  - guidelines relating to food disposal, storage and presentation requirements
  - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable food supplies for pâtés and terrines specified in the performance evidence
- industry-realistic ratios of kitchen staff to customers; these can be:
  - staff and customers in an industry workplace during the assessment process; or
  - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have achieved the Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery to assess this unit as part of a Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery qualification; and
- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

## Links

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