



Australian Government

SITHCCC039 Produce pates and terrines

Release: 1

SITHCCC039 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. 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.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

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

Pre-requisite Unit

Unit Code	Unit Title
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SITHCCC027	Prepare dishes using basic methods of cookery
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Commercial Cookery and Catering

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS	PERFORMANCE CRITERIA
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Elements describe the essential outcomes

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

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|---------------------------------------|--|
| 1. Select ingredients. | 1.1. Confirm food production requirements from 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.
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 food production sequencing.
3.2. Weigh and measure ingredients according to recipe.
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.
4.2. Prepare and use binding agents and processes required for preparation of basic farcemeat.
4.3. Prepare pastries suitable for pâté en croustille using appropriate handling techniques.
4.4. Follow standard recipes and make food quality adjustments 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 adjust presentation as required.
5.3. Store pâtés and terrines in appropriate environmental conditions.
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:	- locate information in standard recipes to determine food preparation requirements - locate and read date codes and rotation labels on food products.
Numeracy skills to:	determine cooking times and temperatures.
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.
Planning and organising skills to:	efficiently sequence the stages of food preparation and production.
Self-management skills to:	manage own speed, timing and productivity.

Unit Mapping Information

Supersedes and is not equivalent to SITHCCC016 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 SITHCCC039 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 or terrines using each of the following at least once:
 - liver
 - fish or shellfish
 - meat
 - poultry
 - vegetables
- use each of the following techniques at least once when producing above pâtés or terrines (at least once across the preparation of the five pâtés or terrines):
 - farcemeat production
 - glazing
 - layering
 - mould lining
 - passing
 - pressing
- prepare, plate and present two portions of the above pâtés or terrines:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing pâtés and terrines
 - responding to at least one special customer request.

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
- tracklements used for pates and terrines
- equipment used to produce pâtés and terrines:
 - care and maintenance
 - essential features and functions
- mise en place requirements for pâtés and terrines
- plating methods for practicality of service and customer consumption
- appropriate environmental conditions for storing pâtés and terrines to:
 - ensure food safety:
 - cooking and cooling processes
 - timeframes and temperatures
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce pâtés and terrines.

Assessment Conditions

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

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

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial:
 - blender
 - food processor
 - commercial grade work benches (1.5 m per person)
 - commercial oven with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge
 - designated storage areas for dry goods and perishables
 - sink
 - gas, electric or induction stove top (two burners per person)
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - baking sheets and trays

- containers for hot and cold food
- cutting boards
- forms and moulds
- knife sharpening equipment:
 - sharpening steel
 - sharpening stone
- knives:
 - filleting knife
 - utility knife
- measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops
- mincer
- mouli
- poacher
- pans and pots for small and large production:
 - stainless steel, cast iron and non-stick fry pans
- scales
- service-ware:
 - crockery
 - cutlery and serving utensils
- stainless steel bowls
- small utensils:
 - sieve
 - strainers and chinois
 - scraper
 - spatula
 - tongs
- temperature probe
- thermometer
- food safe gloves
- 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 soap 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 and standard recipes
 - 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 pates and terrines specified in the performance evidence.

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

- have achieved the Certificate III or Certificate IV in Commercial Cookery, or Certificate III or IV in Catering Operations, or their successors; or

hold a trade certificate as a cook or chef or equivalent; 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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