



Australian Government

Assessment Requirements for SITHPAT003 Produce pastries

Release: 1

Assessment Requirements for SITHPAT003 Produce pastries

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:

- follow classical and contemporary standard recipes to produce, fill and decorate at least one pastry or pastry product from each of the following five main categories:
 - short and sweet paste:
 - flartlets
 - Scotch shortbread:
 - Viennese wafers
 - Linzer and other slices
 - savoury and sweet pies
 - choux paste:
 - cream puffs
 - éclairs
 - Paris-Brest
 - profiteroles
 - puff paste:
 - milles feuilles
 - palmiers
 - quiches
 - gâteaux pithiviers
 - bouchées
 - cream horns
 - filo or strudel
- use at least two of the following sweet and two of the following savoury fillings when preparing the above pastries:
 - sweet fillings:
 - cheese
 - chocolate
 - cream
 - custard
 - fresh or crystallised fruit and fruit purées
 - meringue

- whole or crushed nuts
- savoury fillings:
 - bacon
 - cheese
 - fish
 - ham
 - meat
 - poultry
 - vegetables
- use at least five of the following decorations when producing the above pastries or pastry products:
 - fresh, preserved or crystallised fruits
 - glazes
 - icings
 - jellies
 - sprinkled icing sugar
 - whole or crushed nuts
- use preparation and cookery methods from the list in the knowledge evidence when producing the above pastries and pastry products
- produce above pastries or pastry products:
 - that are consistent in quality, size, shape and appearance
 - within commercial time and cost constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing pastries and pastry products
 - 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 to produce pastries and pastry products
 - classical and contemporary pastries and pastry products specified above in the performance evidence
- contents of stock date codes and rotation labels
- cookery methods used when producing pastries and pastry products:
 - 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
- expected product characteristics of the classical and contemporary pastries and pastry products specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crust stability
 - crust structure
 - moisture content
 - shape
 - taste
 - texture
- historical and cultural derivations of a variety of pastries and pastry products
- appropriate baking temperatures and cooking times for pastries, pastry products and fillings
- indicators of freshness and quality of stocked ingredients for pastries and pastry products
- mise en place requirements for producing pastries, pastry products and fillings
- appropriate environmental conditions for storing pastries and re-usable by-products of their preparation to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce pastries and pastry products.

Assessment Conditions

Skills must be demonstrated in an operational pastry 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 grade work benches (1.5 m/person)
 - commercial cake mixer and attachments:

- dough hook
- paddle
- whisk
- commercial refrigeration and freezer unit with shelving
- double sinks with hot and cold water
- gas or electric stove tops
- industrial strength food processor
- marble bench or slab
- ovens with timer and trays:
 - convection
 - deck
 - microwave
- pastry/dough break
- proofer
- storage facilities:
 - shelving
 - trays
- small equipment:
 - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper
 - beaters
 - blenders
 - bowl cutters
 - cutting boards
 - cutting implements for nuts and fruits
 - food handler gloves
 - fluted and plain flan rings and cutter
 - graters
 - juicers
 - knives:
 - large serrated cake knives
 - ladles in a variety of sizes
 - measurers:
 - metric calibrated measuring jugs
 - mixers
 - moulds and shapes
 - oven mitts
 - pastry brushes
 - pastry cutters and shapes
 - piping bags and attachments
 - portion control scoops and markers

- presentation equipment:
 - cake boards
 - cake boxes
 - cake stands:
 - multi-tier
 - clear cover
 - doilies
 - mirrors
 - platters
 - refrigerated cake display cases or towers
- service-ware:
 - platters, dishes, and bowls
 - serving tongs and trowels
- small utensils:
 - flour and drum sieves
 - strainers and chinois
 - spatulas
 - whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- range of saucepans and pots for small and large production
- saccharometer
- salamander
- scales (1 gram increments)
- silicon mats
- sets of stainless steel bowls
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- storage containers and trays
- wire cooling racks
- diverse and comprehensive range of commercial ingredients for the pastries and pastry products specified in the performance evidence
- 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
 - food preparation lists
 - mise en place lists, menus, standard recipes, and recipes for special dietary requirements
 - ordering and docketing paperwork
 - food safety plans
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- 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 worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

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