



Australian Government

SITHPAT003 Produce pastries

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce pastries and pastry products following standard recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make, fill and decorate pastries.

The unit applies to hospitality and catering organisations that produce and serve specialised patisserie products, including hotels, restaurants and patisseries.

It applies to patissiers who usually work under the guidance of more senior chefs.

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

Patisserie

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. 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 wet and dry ingredients according to the recipe and quantity of pastries required.
 - 3.3. Minimise waste to maximise profitability of pastries produced.
4. Cook pastries.
 - 4.1. Prepare pastes to standard recipes.
 - 4.2. Use cookery methods for pastries and fillings to achieve desired product characteristics.
 - 4.3. Make **food quality adjustments** within scope of responsibility.
 - 4.4. Select baking conditions, required oven temperature and bake pastries.
 - 4.5. Cool pastries in appropriate conditions to retain optimum freshness and product characteristics.
5. Decorate, present and store pastry products.
 - 5.1. Enhance appearance and taste of pastries using suitable fillings, icings and decorations, according to standard recipes.
 - 5.2. Visually evaluate pastries and **adjust presentation** before displaying.
 - 5.3. Use suitable service-ware to attractively present pastries according to organisational standards.
 - 5.4. Display pastries in appropriate conditions to retain optimum freshness and product characteristics.
 - 5.5. Store pastries in appropriate **environmental conditions**.
 - 5.6. 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 food preparation lists and standard recipes to determine preparation requirements - locate and read date code and stock rotation labels.
Writing skills to:	write notes on recipe requirements and calculations.
Numeracy skills to:	determine cooking times and temperatures suitable to the type of pastries being prepared.

- Problem-solving skills to:
- 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.

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:

- ratio of wet to dry ingredients
- taste
- temperature
- texture.

Adjusting presentation must involve consideration of:

- fillings, icings and decorations to maximise visual appeal:
 - balance
 - colour
 - contrast
- plating 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

SITHPAT303 Produce pastries

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 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.

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