



Australian Government

SITHPAT005 Produce petits fours

Release: 1

SITHPAT005 Produce petits fours

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce, using standard recipes, specialised petits fours which require finishing, decoration and presentation of a high order. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make, fill, assemble and decorate specialised petits fours.

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	2.1. Select type and size of equipment suitable to requirements.

- use equipment.
 - 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 petits fours required.
 - 3.3.Minimise waste to maximise profitability of petits fours produced.
- 4. Cook bases, fillings and coatings.
 - 4.1.Use cookery methods for bases, fillings and coatings to achieve desired product characteristics.
 - 4.2.Follow standard recipes and make **food quality adjustments** within scope of responsibility.
 - 4.3.Pipe a selection of small choux paste shapes.
 - 4.4.Prepare and blind bake sweet paste in small moulds or tins in a variety of shapes.
 - 4.5.Select baking conditions, required oven temperature and bake petit four bases.
 - 4.6.Cool bases in appropriate conditions to retain optimum freshness and product characteristics.
- 5. Prepare iced petits fours.
 - 5.1.Cut sponges and bases into a variety of shapes.
 - 5.2.Fill and assemble petits fours according to standard recipe specifications.
 - 5.3.Prepare icing at the correct temperature.
 - 5.4.Ice petits fours with icing of a consistency that achieves required coating thickness and surface gloss.
 - 5.5.Apply icing to ensure a smooth and seamless finish.
 - 5.6.Design and use decorations that enhance flavour and appeal.
- 6. Prepare fresh petits fours.
 - 6.1.Select pre-cooked small choux and sweet pastry shapes.
 - 6.2.Fill and assemble fresh petits fours according to standard recipe specifications.
 - 6.3.Use appropriate garnishes, glazes and finishes to enhance flavour and visual appeal.
- 7. Prepare marzipan petits fours.
 - 7.1.Flavour and colour marzipan according to the recipe and soften with egg whites if required.
 - 7.2.Pipe or model marzipan by hand or shape with the aid of moulds to produce mini-size fruits.
 - 7.3.Seal marzipan fruits with cocoa butter or food lacquer using applied heat to preserve desired eating characteristics.
- 8. Prepare caramelised petits fours.
 - 8.1.Select and coat fresh fruits or fruit segments with pale amber coloured caramel.
 - 8.2.Sandwich dried fruits or nuts or fill with flavoured marzipan and

coat with pale amber coloured caramel.

9. Present and store petits fours.
- 9.1. Visually evaluate petits fours and ***adjust presentation*** before displaying.
 - 9.2. Use suitable receptacles to attractively present petits fours according to organisational standards.
 - 9.3. Display petits fours in appropriate conditions to retain optimum freshness and product characteristics.
 - 9.4. Store petits fours in appropriate ***environmental conditions***.
 - 9.5. 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.
Oral communication skills to:	express opinion about petits fours, advising on most appropriate selection and ingredients.
Writing skills to:	write notes on recipe requirements and calculations.
Numeracy skills to:	determine cooking times and temperatures suitable to the type of petits fours being prepared.
Problem-solving skills to:	- evaluate quality of ingredients and finished petits fours 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.

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

Environmental conditions must ensure appropriate:

- wiping drips and spills.
- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Unit Mapping Information

SITHPAT305 Produce petits fours

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 SITHPAT005 Produce petits fours

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 safely and hygienically produce and decorate two different types of petits fours from each of the following main groups:
 - iced petits fours
 - fresh petits fours
 - marzipan petits fours
 - caramelised petits fours
- use each of the following flavoured fillings at least once when preparing the above petits fours:
 - cream
 - custard
 - ganache
- use each of the following coatings at least once when preparing the above petits fours:
 - caramel
 - cocoa butter
 - food lacquer
- use each of the following decorations at least once when decorating the above petits fours:
 - chocolate
 - fresh fruits
 - glazes
- use appropriate preparation and cookery methods from the list in the knowledge evidence when producing the above petits fours
- prepare above petits fours:
 - 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 petits fours
 - 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 petits fours
 - classical and contemporary petits fours specified in the performance evidence
- contents of stock date codes and rotation labels
- preparation and cookery methods used when producing petit four fillings, coatings and decorations listed in the performance evidence:
 - adding fats and liquids to dry ingredients
 - adding flavourings or colourings
 - blind baking sweet paste in small moulds
 - piping of choux pastry into small shapes
 - preparing and using pre-bake finishes and decorations
 - selecting and preparing appropriate cake tins and moulds
 - stirring and aerating to achieve required consistency and texture
 - using required amount of batter and paste according to desired characteristics of finished products
 - weighing or measuring and sifting dry ingredients
 - whisking, folding, piping and spreading
- expected product characteristics of the classical and contemporary petits fours specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crumb structure
 - moisture content
 - shape
 - size
 - taste
 - texture
- historical and cultural derivations of a variety of petits fours
- appropriate cooking temperatures and times for petits fours and fillings
- indicators of freshness and quality of stocked ingredients for petits fours
- mise en place requirements for producing petits fours and fillings
- common bases used for producing petits fours:
 - choux pastry
 - sponge
 - sweet pastry
- types of caramelised petits fours:

- filled
- fresh or dried fruit
- fresh or dried nuts
- unfilled
- types of marzipan based petits fours:
 - coloured
 - flavoured
 - modelled by hand
 - sealed with cocoa butter or food lacquer
 - shaped with the aid of moulds
- decoration techniques for petits fours:
 - cocoa mass screen techniques
 - cigarette paste decoration techniques
- appropriate environmental conditions for storing petits fours 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 petits fours.

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:
 - beaters
 - bowl cutters
 - cake moulds
 - cutting boards
 - cutting implements for nuts and fruits
 - fluted and plain flan rings and cutter
 - food handler gloves
 - graters
 - knives:
 - large serrated cake knives
 - measurers:
 - metric calibrated measuring jugs
 - oven mitts
 - saccharometer
 - scales
 - service-ware:
 - platters, dishes, and bowls
 - serving tongs and trowels
 - sets of stainless steel bowls
 - silicon mats
 - small utensils:
 - flour and drum sieves
 - strainers and chinois
 - spatulas
 - whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
 - spatulas
 - spoons:
 - wooden spoons
 - large plain and slotted metal spoons
 - storage containers and trays

- wire cooling racks
- specific equipment for producing petits fours:
 - chocolate thermometer
 - dipping forks
 - icing and decorating equipment:
 - chocolate spray gun
 - crimpers
 - decorative combs
 - fine icing sugar sieves
 - fine paint brushes
 - fine piping tubes
 - matfer-type stencils
 - piping bags and attachments
 - silk screens
 - presentation equipment:
 - cake boards
 - cake boxes
 - cake stands:
 - multi-tier
 - clear cover
 - cake wheels
 - doilies
 - mirrors
 - petit four cutters
 - petit four dipping racks
 - petit four moulds
 - petit four paper cases
 - platters
 - refrigerated cake display cases or towers
 - receptacles made from both edible and non-edible materials:
 - ceramic
 - chocolate
 - croquant
 - crystal
 - glass
 - metallic platters and trays
 - sugar lace
 - tulip paste
- diverse and comprehensive range of commercial ingredients for the petits fours 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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