



Australian Government

SITHPAT006 Produce desserts

Release: 1

SITHPAT006 Produce desserts

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce hot, cold and frozen desserts following standard and special dietary recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make and present desserts.

The unit applies to hospitality and catering organisations that produce and serve desserts, including hotels, restaurants, clubs 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.

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|---|---|
| | 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 desserts required.
3.3. Minimise waste to maximise profitability of desserts produced. |
| 4. Produce desserts and sauces. | 4.1. Following standard recipes, produce desserts using cookery methods to achieve desired product characteristics.
4.2. Follow special dietary recipes to produce desserts for those with special dietary requirements.
4.3. Produce hot and cold sauces to desired consistency and flavour.
4.4. Use thickening agents suitable for sweet sauces.
4.5. Make food quality adjustments within scope of responsibility. |
| 5. Portion, present and store desserts. | 5.1. Portion desserts to maximise yield and profitability of food production.
5.2. Use accompaniments that balance and enhance taste and texture of desserts.
5.3. Select garnishes and decorations with flavours and textures that complement desserts.
5.4. Plate desserts, accompaniments and garnishes attractively, with artistic flair appropriate for the occasion and the item.
5.5. Plate and decorate desserts for practicality of service and customer consumption.
5.6. Visually evaluate desserts and adjust presentation before serving.
5.7. Display desserts with appropriate sauces and garnishes.
5.8. Store desserts in appropriate environmental conditions .
5.9. 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

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|--------------------|---|
| Reading skills to: | <ul style="list-style-type: none"> 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:
- calculate the number of portions.
- 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:

- accompaniments and garnishes 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

SITHPAT306 Produce desserts

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 SITHPAT006 Produce desserts

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 standard and special recipes to produce at least ten different desserts from the common desserts listed in the knowledge evidence
- ensure that at least two of the above desserts are produced to meet requirements of different special dietary requirements as listed in the knowledge evidence
- produce and use each of the following sauces at least once when preparing above range of desserts:
 - chocolate based sauces
 - custards and crèmes
 - flavoured butters and creams
 - fruit purées, sauces or coulis
 - fruit syrups
 - sabayon and zabaglione
 - sugar syrups
- use each of the garnishes and decorations listed in the knowledge evidence at least once when preparing above desserts
- use appropriate cookery methods from the list in the knowledge evidence when producing the above desserts
- present desserts, accompaniments and garnishes attractively and decoratively
- prepare above desserts:
 - that are consistent in quality, size, shape and appearance
 - within commercial time constraints
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing desserts
 - 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:
 - variety of common desserts:

- bavarois
- crème brulee
- crème caramel
- crêpes
- custards and creams
- flans
- fritters
- ice-cream
- meringues
- mousse
- parfait
- pies
- prepared fruit
- puddings
- sabayon
- sorbet
- soufflé
- tarts
- ingredients commonly used to produce desserts
- substitute ingredients used to produce desserts for special dietary recipes:
 - gluten free flour
 - yeast-free flour
 - non-sugar sweeteners
- common special dietary requirements which must be considered when producing desserts:
 - fat free
 - low carbohydrate
 - low fat
 - low gluten
 - gluten free
 - low kilojoule
 - low sugar
 - sugar free
 - type one and two diabetic
 - vegan
- meaning of:
 - food allergy
 - food intolerance
- key health and legal consequences of failing to address special requirements
- contents of stock date codes and rotation labels
- cookery methods used when preparing desserts:

- adding fats and liquids to dry ingredients
- baking
- chilling
- flambé
- freezing
- poaching
- reducing
- selecting and preparing appropriate dessert moulds
- steaming
- stewing
- stirring and aerating to achieve required consistency and texture
- using required amount of batter 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 desserts specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - moisture content
 - shape
 - size
 - structure
 - taste
 - texture
- common garnishes and decorations used when preparing desserts:
 - coloured and flavoured sugar
 - fresh, preserved or crystallised fruits
 - jellies
 - shaved chocolate
 - sprinkled icing sugar
 - whole or crushed nuts
- appropriate cooking temperatures and times for desserts
- techniques to garnish, decorate, plate and present attractive desserts
- indicators of freshness and quality of stocked ingredients for desserts
- mise en place requirements for producing desserts
- appropriate environmental conditions for storing desserts 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 desserts.

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
 - ovens with timer and trays:
 - convection
 - deck
 - microwave
 - pastry/dough break
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - acetate plastic sheets
 - beaters
 - blenders
 - bowl cutters
 - commercial mixers and attachments
 - cutting boards
 - cutting implements for nuts and fruits
 - decorating equipment:
 - blow torch
 - chocolate spray gun

- fine icing sugar sieves
- fine piping tubes
- icing and cocoa powder dusters
- matfer-type stencils
- silk screens
- templates
- deep-fryer
- dessert service-ware:
 - dessert plates
 - dishes
 - glasses
 - bowl
 - coupes
 - cutlery
 - doilies
- fine and heavy gauge whisks and strainers
- fine icing sugar sieves
- fluted and plain flan rings
- graters
- gratin dishes
- ice makers
- ice cream machines
- juicers
- knives:
 - large serrated cake knives
- ladles in a variety of sizes
- measurers:
 - metric calibrated measuring jugs
- mixers
- moulds and dishes:
 - tartlet
 - darioles
- oven mitts
- pans:
 - crêpe
 - omelette
- presentation equipment:
 - cake boards
 - cake boxes
 - cake stands

- doilies
- piping bags and attachments
- portion control markers
- ramekins
- range of saucepans and pots for small and large production
- salamander
- scales
- scoops
- serving tongs and trowels
- sets of stainless steel bowls
- skewers:
 - metal
 - bamboo
- soufflé cups
- spatulas
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- steamer
- storage containers and trays
- sweets trolley or dessert buffet table
- vitamisers
- wire cooling racks
- diverse and comprehensive range of commercial ingredients for the desserts 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

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