



Australian Government

SITHPAT006 Produce desserts

Release: 1

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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

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:
- 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>