



Australian Government

Assessment Requirements for SITHPAT008 Produce chocolate confectionery

Release: 1

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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:

- prepare individual chocolates from three different types listed in the knowledge evidence with each of the following:
 - hard centres
 - soft centres
 - fillings
- use at least six different centres or fillings listed in the knowledge evidence when producing above chocolates
- use at least one of the tempering methods for couverture when producing above chocolates
- produce above individual chocolates in commercial quantities:
 - that are consistent in quality, size, shape and appearance
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing chocolate ingredients and chocolates
 - 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 chocolate confectionery
 - classical and contemporary individual chocolates specified above in the performance evidence
- contents of stock date codes and rotation labels
- types of chocolates:
 - cut or dressed
 - hand coated
 - machine enrobed
 - made with prepared hollow shells

- moulded
- classical and contemporary centres and fillings used when producing chocolates:
 - caramel
 - croquant
 - flavoured fondant
 - ganache
 - jellies
 - liqueurs
 - marzipan
 - nougat
 - nuts and fruits
- historical and cultural derivations of a variety of chocolates
- indicators of freshness and quality of stocked ingredients for chocolates
- mise en place requirements for producing chocolate confectionery
- tempering methods for couverture:
 - controlling the formation of seed crystals
 - tabling method
 - use of heated water jackets
 - use of microwave
 - vaccination or addition method
- appropriate temperatures to melt and temper couverture
- properties of tempered couverture:
 - flow properties
 - setting properties
 - viscosity
- expected product characteristics of solidified couverture specified in the performance evidence:
 - colour
 - gloss
 - sheen
 - snap
- methods to coat centres:
 - hand coating
 - hand dipping
 - machine enrobed
- complementary tastes and textures of dark, milk and white couverture for fillings and centres
- decoration techniques for individual chocolates
- appropriate environmental conditions for storing ingredients and individual chocolates to:
 - ensure food safety

- optimise shelf life
- safe operational practices using essential functions and features of equipment used to:
 - produce chocolate confectionery
 - protect polished chocolate moulds from contamination and damage.

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 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
 - microwave
 - proofer
 - storage facilities:
 - shelving
 - trays
 - warming area
- small equipment:
 - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper
 - beaters
 - brushes
 - bowl cutters
 - cutting implements for nuts and fruits
 - cutting boards
 - food handler gloves
 - graters
 - knives:
 - large serrated cake knives
 - measurers:
 - metric calibrated measuring jugs
 - mixers

- pastry brushes
- pastry cutters and shapes
- piping bags and attachments
- range of presentation equipment:
 - doilies
 - mirrors
 - platters
- range of service-ware
- range of saucepans and pots for small and large production
- saccharometer
- scales (1 gram increments)
- sets of stainless steel bowls
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- storage containers and trays
- whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- diverse and comprehensive range of commercial ingredients for the chocolate confectionery 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, 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>