



**Australian Government**

# **SITHPAT008 Produce chocolate confectionery**

**Release: 1**

# SITHPAT008 Produce chocolate confectionery

## Modification History

Not applicable.

## Application

This unit describes the performance outcomes, skills and knowledge required to temper couverture (pure coating chocolate) to produce individual chocolates. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to mould and fill individual chocolates with hard or soft fillings and centres.

The unit applies to hospitality and catering organisations which produce, display and serve specialist patisserie products, including hotels, restaurants, patisseries and chocolatiers.

The preparation and moulding of individual chocolates is a high order technical skill used by experienced patissiers who operate independently or with limited guidance from others.

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.<br>1.2.Calculate ingredient amounts according to requirements.<br>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.
  - 2.4.**Protect** polished chocolate moulds from contamination.
  - 2.5.Keep chocolate moulds at an appropriate and constant temperature.
- 3. Portion and prepare ingredients.
  - 3.1.Sort and assemble ingredients for chocolate confectionery according to food production sequencing.
  - 3.2.Weigh and measure wet and dry ingredients according to the recipe and quantity of chocolates required.
  - 3.3.Minimise waste to maximise profitability of chocolates produced.
- 4. Temper couverture.
  - 4.1.Use tempering methods and appropriate temperatures to melt and temper couverture.
  - 4.2.Manipulate couverture to the correct viscosity and desired flow properties to achieve desired colour, gloss, sheen and snap upon solidification.
  - 4.3.Control the temperature to retain workable consistency.
- 5. Prepare centres and fillings.
  - 5.1.Use cookery methods for centres and fillings to achieve full flavoured, interesting and natural characteristics.
  - 5.2.Manipulate ingredients at correct temperature to achieve the correct viscosity and consistency.
  - 5.3.Follow standard recipes and make **food quality adjustments** within scope of responsibility.
  - 5.4.Prepare centres of precisely uniform shapes and sizes.
- 6. Make moulded chocolates.
  - 6.1.Select tempered couverture to match fillings.
  - 6.2.Set tempered couverture in moulds to achieve even and appropriate thickness free from marks or air bubbles.
  - 6.3.Insert fillings to a level surface and allow space for seal.
  - 6.4.Seal with a layer of chocolate of appropriate thickness.
  - 6.5.Cool, de mould chocolates and handle carefully to retain a glossy surface.
- 7. Coat chocolate centres.
  - 7.1.Select tempered couverture to match centres.
  - 7.2.Bring centres to be coated to the correct temperature.
  - 7.3.Use appropriate methods to coat centres to achieve an even and appropriate thickness with a uniform quality finish.
- 8. Decorate, present and store chocolates.
  - 8.1.Decorate chocolates attractively, according to standard recipes, using designs suited to the product.
  - 8.2.Use suitable service-ware to attractively present chocolates according to organisational standards.
  - 8.3.Display chocolates in appropriate conditions to retain optimum freshness.

- 8.4. Store chocolates in appropriate **environmental conditions**.
- 8.5. 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:                 | <ul style="list-style-type: none"> <li>locate information in food preparation lists and standard recipes to determine preparation requirements</li> <li>locate and read date code and stock rotation labels.</li> </ul>                                         |
| Writing skills to:                 | <ul style="list-style-type: none"> <li>record clear sequenced instructions for new recipes, specifying ingredient quantities.</li> </ul>                                                                                                                        |
| Numeracy skills to:                | <ul style="list-style-type: none"> <li>determine tempering times and temperatures.</li> </ul>                                                                                                                                                                   |
| Problem-solving skills to:         | <ul style="list-style-type: none"> <li>evaluate quality of ingredients and finished chocolates and make adjustments to ensure a quality product</li> <li>adjust taste, texture and appearance of food products according to identified deficiencies.</li> </ul> |
| Planning and organising skills to: | <ul style="list-style-type: none"> <li>efficiently sequence the stages of food preparation and production.</li> </ul>                                                                                                                                           |
| Self-management skills to:         | <ul style="list-style-type: none"> <li>manage own speed, timing and productivity.</li> </ul>                                                                                                                                                                    |

## 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.

- Protecting** mould from contamination must involve:
- ensuring that the polished surface is:
    - clean, polished and free of dust or residue
    - untouched by bare fingers

***Food quality adjustments*** must involve consideration of factors relating to:

- untouched by objects that may dull, scratch or damage it.
- ratio of wet to dry ingredients
- taste
- temperature
- texture.
- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

***Environmental conditions*** must ensure appropriate:

## Unit Mapping Information

SITHPAT402 Produce chocolate confectionery

## 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 SITHPAT008 Produce chocolate confectionery

## 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

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