



Australian Government

SITHPAT013 Produce pastries

Release: 1

SITHPAT013 Produce pastries

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce pastries and pastry products following standard recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make, fill and decorate pastries.

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 pastry chefs.

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Patisserie

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Select ingredients.
 - 1.1. Confirm food production requirements from 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.
 - 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 pastries required.
 - 3.3. Minimise waste to maximise profitability of pastries produced.
4. Cook pastries.
 - 4.1. Prepare pastes to standard recipes.
 - 4.2. Use cookery methods for pastries and fillings to achieve desired product characteristics.
 - 4.3. Make food quality adjustments within scope of responsibility.
 - 4.4. Select baking conditions, required oven temperature and bake pastries.
 - 4.5. Cool pastries in appropriate conditions to retain optimum freshness and product characteristics.
5. Decorate, present and store pastry products.
 - 5.1. Enhance appearance and taste of pastries using suitable fillings, icings and decorations, according to standard recipes.
 - 5.2. Visually evaluate pastries and adjust presentation before displaying.
 - 5.3. Use suitable service-ware to attractively present pastries according to organisational standards.
 - 5.4. Display pastries in appropriate conditions to retain optimum freshness and product characteristics.
 - 5.5. Store pastries in appropriate environmental conditions.
 - 5.6. 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 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:	determine cooking times and temperatures suitable to the type of pastries being prepared.
Problem-solving skills to:	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.

Unit Mapping Information

Supersedes and is equivalent to SITHPAT003 Produce pastries.

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 SITHPAT013 Produce pastries

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 recipes to produce, fill and decorate at least five pastries or pastry products that include at least one from each of the five main categories listed below:
 - short and sweet paste:
 - tart
 - tartlet
 - sweet pie
 - choux paste:
 - cream puffs
 - paris brest
 - profiteroles
 - savoury paste:
 - pie bottom
 - quiche
 - puff paste:
 - milles feuilles
 - palmiers
 - bouchées
 - cream horns
 - turnover
 - filo or strudel
- use at least two of the following sweet and two of the following savoury fillings when producing the above pastries (at least once across the production of the five pastries or pastry products):
 - sweet fillings:
 - cheese
 - chocolate
 - cream
 - custard
 - fresh or crystallised fruit or fruit purées
 - whole or crushed nuts
 - savoury fillings:

- animal protein
 - dairy
 - vegetable
- use at least five of the following decorations when producing the above pastries or pastry products (at least once across the production of the five pastries or pastry products):
 - fresh, preserved or crystallised fruits
 - glazes
 - icings
 - jellies
 - meringue
 - sprinkled icing sugar
 - whole or crushed nuts
 - seeds
- use appropriate cookery processes from the list in the knowledge evidence when producing the above pastries and pastry products
- produce above pastries or pastry products:
 - that are consistent in quality, size, shape and appearance
 - within commercial time and cost constraints and deadlines
 - following procedures for portion control and food safety practices when handling and storing pastries and pastry products
 - responding to at least one special customer request.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and common trade names for:
 - ingredients used to produce pastries and pastry products
 - pastries and pastry products specified in the performance evidence
- contents of date codes and rotation labels for stock
- cookery processes used when producing pastries and pastry products:
 - adding fats and liquids to dry ingredients
 - chilling ingredients and work surfaces
 - cutting and moulding
 - kneading and handling
 - preparing and using fillings
 - preparing and using pre-bake and post-bake finishes and decorations
 - resting
 - rolling
 - stirring and aerating to achieve required consistency and texture
 - weighing or measuring

- sifting dry ingredients
- whisking, folding, piping and spreading
- expected product characteristics of the pastries and pastry products specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crust stability
 - crust structure
 - moisture content
 - shape
 - taste
 - texture
- historical and cultural origins of a variety of pastries and pastry products
- appropriate baking temperatures and cooking times for pastries, pastry products and fillings
- indicators of freshness and quality of stocked ingredients for pastries and pastry products
- mise en place requirements for producing pastries, pastry products and fillings
- appropriate environmental conditions for storing pastries 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 pastries and pastry products.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace; or
- a simulated industry environment such as an industry-realistic training kitchen.

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
 - sink
 - gas or electric stove top
 - industrial strength food processor

- commercial oven with timer and trays
- storage facilities:
 - shelving
 - trays
- small equipment:
 - paper for lining moulds and trays
 - beaters
 - blender
 - cutting boards
 - knives:
 - large serrated cake knives
 - measures:
 - measuring jugs
 - mixers
 - moulds and shapes
 - tartlet rings
 - pie moulds
 - pastry brushes
 - pastry cutters and shapes
 - piping bags and attachments
 - presentation equipment:
 - cake boards
 - cake stands
 - platters
 - service-ware:
 - platters, dishes, and bowls
 - serving tongs and cake slice
 - small utensils:
 - sieves
 - strainers and chinois
 - spatulas
 - whisks
 - range of saucepans and pots for small and large production
 - scales (1 gram increments)
 - silicon mats
 - sets of stainless steel bowls
 - spoons and ladles
 - storage containers and trays
 - wire cooling racks
- food safe gloves

- diverse and comprehensive range of commercial ingredients for the pastries and pastry products 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 soap 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
 - mise en place lists, menus, standard recipes, and recipes for special dietary requirements
 - food safety plans
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors and:

- have achieved the Certificate III or Certificate IV in Patisserie or their successors; or hold a trade certificate as a cook or chef, or equivalent; 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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