



Australian Government

SITHPAT015 Produce petits fours

Release: 1

SITHPAT015 Produce petits fours

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce, using standard recipes, specialised petits fours which require finishing, decoration and presentation of a high order. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make, fill, assemble and decorate specialised petits fours.

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 petits fours required.
 - 3.3. Minimise waste to maximise profitability of petits fours produced.
4. Select and prepare bases for petits fours.
 - 4.1. Determine required base for petits fours according to food production requirements.
 - 4.2. Ensure bases are suitable for required filling.
 - 4.3. Assemble bases according to standard recipe specifications.
5. Prepare fillings and coatings for petits fours.
 - 5.1. Use cookery methods for fillings and coatings to achieve desired product characteristics.
 - 5.2. Follow standard recipes and make food quality adjustments within scope of responsibility.
 - 5.3. Fill and assemble petits fours according to standard recipe specifications.
 - 5.4. Design and use decorations, garnishes, glazes and finishes to enhance flavour and visual appeal.
6. Prepare and apply icing, glazes and finishes.
 - 6.1. Prepare icing, glazes and finishes at the correct temperature.
 - 6.2. Ensure a consistency that achieves required coating thickness and surface gloss.
 - 6.3. Apply icing, glazes and finishes to ensure a smooth and seamless finish.
7. Present and store petits fours.
 - 7.1. Visually evaluate petits fours and adjust presentation before displaying.
 - 7.2. Use suitable service-ware to attractively present petits fours according to organisational standards.
 - 7.3. Display petits fours in appropriate conditions to retain optimum freshness and product characteristics.

- 7.4. Store petits fours in appropriate environmental conditions.
- 7.5. 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:	- 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.
Oral communication skills to:	express opinion about petits fours, advising on most appropriate selection and ingredients.
Numeracy skills to:	determine cooking times and temperatures suitable to the type of petits fours being prepared.
Problem-solving skills to:	- evaluate quality of ingredients and finished petits fours and make adjustments to ensure a quality product - 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 SITHPAT005 Produce petits fours.

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 SITHPAT015 Produce petits fours

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 and decorate two different types of petits fours from each of the following main groups:
 - iced petits fours
 - fresh petits fours
 - petits fours sec
 - sables
- use each of the following flavoured fillings at least once when preparing the above petits fours (at least once across production of the eight petits fours):
 - cream
 - custard
 - ganache
 - mousse
 - savoury filling
- use each of the following coatings at least once when preparing the above petits fours (at least once across production of the eight petits fours):
 - glaze
 - jam
 - fondant
- use each of the following decorations at least once when decorating the above petits fours (at least once across production of the eight petits fours):
 - chocolate
 - fresh fruit
 - glaze
- use appropriate preparation and cookery processes from the list in the knowledge evidence when producing the above petits fours
- prepare above petits fours:
 - 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 petits fours
 - 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 petits fours
 - petits fours specified in the performance evidence
- contents of date codes and rotation labels for stock
- preparation and cookery processes used when producing petit fours, fillings, coatings and decorations listed in the performance evidence:
 - adding fats and liquids to dry ingredients
 - adding flavourings or colourings
 - blind baking sweet paste in small moulds
 - piping of choux pastry into small shapes
 - preparing and using pre-bake finishes and decorations
 - selecting and preparing appropriate moulds
 - stirring and aerating to achieve required consistency and texture
 - using required amount of batter and paste according to desired characteristics of finished products
 - weighing or measuring and sifting dry ingredients
 - whisking, folding, piping and spreading
- expected product characteristics of the petits fours specified in the performance evidence:
 - appearance
 - colour
 - consistency
 - crumb structure
 - moisture content
 - shape
 - size
 - taste
 - texture
- historical and cultural origins of a variety of petits fours
- appropriate cooking temperatures and times for petits fours and fillings
- indicators of freshness and quality of stocked ingredients for petits fours
- mise en place requirements for producing petits fours and fillings
- common bases used for producing petits fours:
 - choux pastry
 - sponge
 - sweet pastry
- types of decorations, garnishes, glazes, finishes and icings used for petits fours
- decoration techniques for petits fours, including:

- cigarette paste decoration techniques
- finishing and glazing techniques for petits fours
- appropriate environmental conditions for storing petits fours 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 petits fours.

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:
 - paddle
 - whisk
 - commercial refrigeration and freezer unit with shelving
 - sink
 - gas or electric stove top
 - industrial strength food processor
 - commercial ovens with timer and trays
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - beaters
 - moulds
 - cutting boards
 - grater
 - knives:
 - large serrated cake knife
 - measurers:
 - measuring jugs
 - scales
 - service-ware:
 - platters, dishes, and bowls

- serving tongs and cake slice
- sets of stainless steel bowls
- silicon mats
- small utensils:
 - sieves
 - strainers and chinois
 - spatula
 - whisk
- spoons and ladles
- storage containers and trays
- wire cooling racks
- specific equipment for producing petits fours:
 - chocolate thermometer
 - dipping forks
 - icing and decorating equipment:
 - chocolate spray gun
 - decorative combs
 - fine icing sugar sieves
 - fine paint brushes
 - fine piping tubes
 - stencils
 - piping bags and attachments
 - presentation equipment:
 - cake boards
 - cake stands
 - petit four cutters
 - petit four dipping racks
 - petit four moulds
 - petit four paper cases
 - platters
- food safe gloves
- diverse and comprehensive range of commercial ingredients for the petits fours 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
 - 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.

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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