



Australian Government

SITHPAT016 Produce desserts

Release: 1

SITHPAT016 Produce desserts

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 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	PERFORMANCE CRITERIA
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<i>Elements describe the essential outcomes</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
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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 desserts required.
 - 3.3. Minimise waste to maximise profitability of desserts produced.
4. Produce desserts and sauces.
 - 4.1. Produce desserts following standard recipes to achieve desired product characteristics.
 - 4.2. Follow special dietary recipes to produce desserts for those with special dietary requirements.
 - 4.3. Produce dessert sauces of correct temperature, consistency and flavour.
 - 4.4. 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. Complement desserts by using accompaniments and garnishes that enhance flavour and texture of desserts.
 - 5.3. Plate desserts attractively, according to standard recipes and practicality of service.
 - 5.4. Store desserts in appropriate environmental conditions.
 - 5.5. 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.
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.

Unit Mapping Information

Supersedes and is not equivalent to SITHPAT006 Produce desserts.

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 SITHPAT016 Produce desserts

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 and special recipes to produce and present at least eight different desserts from the list below, including at least four hot and four cold desserts:
 - bavaois
 - crème brulee
 - crème caramel
 - crêpes
 - fritters
 - meringues
 - mousse
 - panna cotta
 - parfait
 - pies
 - poached or stewed fruit
 - puddings
 - soufflé
 - tarts
- follow standard and special recipes to produce at least two different frozen components to be included in any of the above eight desserts
- ensure that at least one of the hot and one of the cold desserts above are produced to meet different special dietary requirements
- produce and use each of the following sauces at least once when preparing above eight desserts (at least once across production of the eight desserts):
 - chocolate based sauces
 - custards and crèmes
 - fruit purées, sauces or coulis
 - sabayon or foams
- use each of the garnishes and decorations below at least once when preparing above desserts (at least once across production of the eight desserts):
 - fruits
 - jellies
 - tempered chocolate

- wafer or tuille
- nuts
- use appropriate cookery methods and processes when producing the above desserts, to achieve the desired:
 - appearance
 - colour
 - consistency
 - moisture content
 - shape
 - size
 - structure
 - taste
 - texture
- prepare above desserts:
 - 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 desserts.

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:
 - variety of desserts
 - ingredients commonly used to produce desserts specified in the performance evidence
 - setting agents used to produce desserts, including animal and plant-based
 - substitute ingredients used to produce desserts for special dietary recipes
- adjustments to desserts to accommodate common special dietary requirements:
 - gluten free
 - low kilojoule
 - low sugar
 - sugar free
 - type one and two diabetic
 - vegan
- meaning of:
 - food allergy
 - food intolerance
- key health and legal consequences of failing to address special dietary requirements
- contents of date codes and rotation labels for stock
- cookery methods and processes used when preparing desserts:

- adding fats and liquids to dry ingredients
- baking
- chilling
- flambé
- freezing
- poaching
- reducing
- selecting and preparing appropriate dessert moulds
- stabilising
- steaming
- stewing
- stirring and aerating to achieve required consistency and texture
- weighing or measuring
- sifting dry ingredients
- tempering chocolate
- whisking, folding, piping and spreading
- cooking temperatures and times for desserts
- techniques to garnish, decorate, plate and present desserts
- indicators of freshness and quality of stocked ingredients for desserts
- mise en place requirements for producing desserts
- appropriate environmental conditions for storing desserts 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 desserts.

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
 - 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:
 - paper for lining moulds and trays
 - beaters
 - blender
 - cutting boards
 - decorating equipment:
 - blow torch
 - sieves
 - fine piping tubes
 - deep-fryer
 - dessert service-ware:
 - plates
 - dishes
 - glasses
 - bowl
 - cutlery
 - whisks
 - strainers
 - graters
 - ice cream machines
 - juicers
 - knives
 - spoons and ladles
 - measuring jugs
 - moulds and dishes:
 - tartlet
 - darioles
 - pans
 - presentation equipment
 - piping bags and attachments
 - ramekins
 - range of saucepans and pots for small and large production
 - scales
 - scoops
 - sets of stainless steel bowls
 - skewers

- spatulas
- steamer
- storage containers and trays
- wire cooling racks
- food safe gloves
- diverse and comprehensive range of commercial ingredients for the desserts 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, 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 Commercial Cookery, or 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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