



Australian Government

SITHPAT018 Produce chocolate confectionery

Release: 1

SITHPAT018 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.

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.
 - 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 temperature to achieve desired gloss, sheen, snap and release upon solidification.
 - 4.3. Control the temperature to retain workable consistency.
5. Prepare centres and fillings.
 - 5.1. Use cookery processes for centres and fillings to achieve full flavoured and natural characteristics.
 - 5.2. Manipulate ingredients at correct temperature to achieve desired 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.

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| 6. Make moulded chocolates. | <ul style="list-style-type: none">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. | <ul style="list-style-type: none">7.1. Select tempered couverture to match centres.7.2. Bring centres to be coated to the correct temperature.7.3. Coat centres using methods to achieve an even and appropriate thickness with a uniform quality finish. |
| 8. Decorate, present and store chocolates. | <ul style="list-style-type: none">8.1. Decorate chocolates 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

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|---------------------|---|
| Reading skills to: | <ul style="list-style-type: none">• locate information in standard recipes to determine preparation requirements• locate and read date code and stock rotation labels. |
| Writing skills to: | <ul style="list-style-type: none">• record clear sequenced instructions for new recipes, specifying ingredient quantities. |
| Numeracy skills to: | <ul style="list-style-type: none">• determine tempering times and temperatures. |

- Problem-solving skills to:
- evaluate quality of ingredients and finished chocolates 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 SITHPAT008 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 SITHPAT018 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 at least 24 individual chocolates from each of the following three types:
 - hard centres
 - soft centres
 - fillings
- use at least three different processes for producing chocolates as listed in the knowledge evidence when preparing the above three types of chocolates
- use each of the following when preparing the above three types of chocolates (at least once across the preparation of all three types of chocolates):
 - caramel
 - croquant
 - flavoured fondant
 - ganache
 - jellies
 - liqueurs
 - nougat
 - nuts
 - fruits
- use at least one of the tempering methods for couverture when producing above chocolates
- produce above individual chocolates:
 - 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.

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 chocolate confectionery
- individual chocolates prepared in the performance evidence
- contents of date codes and rotation labels for stock
- processes for producing different types of chocolates:
 - cut or dressed
 - hand coated
 - enrobing
 - made with prepared hollow shells
 - moulded
- characteristics of centres and fillings used when producing chocolates listed in the performance evidence
- historical and cultural origins 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 and 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, including ensuring that the polished surface is:
 - clean, polished and free of dust or residue
 - untouched by bare fingers
 - untouched by objects that may dull, scratch or damage it.

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 refrigeration and freezer unit with shelving
 - sink
 - gas or electric stove top
 - industrial strength food processor
 - marble bench or slab
 - microwave
 - storage facilities:
 - shelving
 - trays
 - warming area
- small equipment:
 - paper for lining moulds and trays
 - beaters
 - brushes
 - cutting boards
 - graters
 - knives:
 - large serrated cake knife
 - measures:
 - measuring jugs
 - mixer
 - pastry brushes
 - pastry cutters and shapes
 - piping bags and attachments
 - range of presentation equipment

- range of service-ware
- range of saucepans and pots for small and large production
- scales (1 gram increments)
- sets of stainless steel bowls
- spoons and ladles
- storage containers and trays
- whisk
- food safe gloves
- 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 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 and standard recipes
 - 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 trade 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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