



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC013A Prepare hot and cold desserts

Revision Number: 1

SITHCCC013A Prepare hot and cold desserts

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare a range of hot, cold and frozen desserts in a commercial kitchen or catering operation.

Desserts may include foods from varying cultural origins, and may be derived from classical or contemporary recipes.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to all establishments where desserts are prepared and served, including restaurants, coffee shops and catering operations. It applies to cooks who usually work as part of a team and under supervision.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHCCC002A Present food

SITHCCC005A Use basic methods of cookery

SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
|--|---|
| 1 Prepare and produce desserts and sweets. | 1.1 Select, measure and weigh ingredients according to recipe requirements. |
| | 1.2 Select and use appropriate <i>equipment</i> . |
| | 1.3 Use standard or enterprise recipes to produce a variety of hot, cold and frozen <i>desserts and sweets</i> appropriate |

ELEMENT	PERFORMANCE CRITERIA
	for a variety of menus and catering establishments.
	1.4 Produce creative and innovative desserts and sweets using a range of appropriate ingredients.
2 Decorate, portion and present desserts and sweets.	2.1 Decorate desserts and sweets appropriately to enhance presentation.
	2.2 Portion desserts and sweets according to enterprise standards.
3 Prepare sweet sauces.	3.1 Produce a range of hot and cold sauces to a desired consistency and flavour.
	3.2 Use thickening agents suitable for sweet sauces where appropriate.
	3.3 Store sauces to retain desired quality and characteristics.
4 Prepare accompaniments, garnishes and decorations.	4.1 Use accompaniments, garnishes and decorations to enhance taste, texture and balance.
	4.2 Ensure that flavours and textures of garnishes complement desserts.
5 Store desserts and sweets.	5.1 Store desserts and sweets at the appropriate temperature and under the correct conditions to maintain quality, freshness and customer appeal.
	5.2 Select and use suitable packaging to preserve taste, appearance and eating characteristics.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- logical and time-efficient work flow
- organisational skills and teamwork
- waste minimisation techniques and environmental considerations in relation to desserts
- safe work practices in relation to handling hot and frozen products and equipment
- problem-solving skills to deal with shortages of equipment
- literacy skills to read menus, recipes and task sheets
- numeracy skills to calculate portions, and weigh and measure quantities of ingredients.

The following knowledge must be assessed as part of this unit:

- details and characteristics of different types of desserts and sweets
- varieties of suitable ingredients for desserts and sweets
- culinary terms commonly used in the industry related to desserts and sweets
- principles and practices of hygiene, particularly in relation to handling and storing dairy products and the safe management of shelf life
- past and current trends in desserts and sweets
- nutrition related to desserts and sweets, including food values of common desserts and low-fat or low-kilojoule alternatives and substituted ingredients
- storage of sweets, desserts and dessert ingredients, particularly dairy products
- costing, yield testing and portion control for desserts.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to prepare a variety of different types of desserts and sweets to enterprise standards
- preparation of dishes for customers within typical

EVIDENCE GUIDE

workplace time constraints

- ability to present desserts and sweets attractively and decoratively
- knowledge of dessert options and ingredients.

Context of and specific resources for assessment

Assessment must ensure:

- use of a wide range of suitable ingredients for making a variety of desserts and sweets
- demonstration of skills within a fully equipped operational commercial kitchen, including industry-current equipment, as defined in the Assessment Guidelines
- access to specific equipment for the preparation of desserts, including commercial or domestic ice-cream machine, templates, portion control markers and scoops, moulds, darioles and ramekins
- industry-realistic ratios of kitchen staff to customers.

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the candidate making and presenting desserts
- sampling of desserts made by the candidate
- written or oral questions to test knowledge of culinary terms related to desserts and sweets
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.

EVIDENCE GUIDE

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

Equipment for making desserts and sweets may include:

- mixers
- blenders
- ice-cream machines
- ice makers
- juicers or vitamisers.

Desserts and sweets may include:

- puddings, pies, tarts, flans and fritters
- custards and creams
- prepared fruit
- charlotte, bavarois, mousse, soufflé and sabayon
- meringues, crepes and omelettes
- sorbet, ice-cream, bombe and parfait.

RANGE STATEMENT

Sauces may include:

- sugar syrups
- fruit syrups
- fruit purées, sauces and coulis
- chocolate-based sauces
- sabayon and zabaglione
- custards and cremes
- flavoured butters and creams.

Suitable **thickening agents** for sweet sauces may include:

- roux
- flour
- cornflour, arrowroot and potato starch
- modified starch
- breadcrumbs
- eggs and egg yolks.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Commercial Cookery and Catering