



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT001A Prepare and produce pastries

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and produce a variety of high-quality pastries and pastry products.

Pastries and pastry products to be produced and decorated may be of varied cultural origins and 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 patissiers working in various hospitality enterprises such as patisseries, restaurants, hotels and coffee shops.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite unit:
SITHOHS002A 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.
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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 <i>bold italicised</i> 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.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1 Prepare pastries and pastry products.	1.1 Prepare a variety of <i>pastries and pastry products</i> according to standard recipes and desired <i>product characteristics</i>. 1.2 Select suitable ingredients according to recipe requirements, quality, freshness and desired product characteristics. 1.3 Make paste and pastry products using correct <i>techniques</i> and ensuring appropriate <i>conditions</i> to optimise quality. 1.4 Apply portion control to minimise wastage. 1.5 Use <i>appropriate equipment</i> to produce required pastries and pastry products. 1.6 Select required oven temperature and bake to ensure the

ELEMENT**PERFORMANCE CRITERIA**

desired characteristics, including colour, shape and crust structure.

2 Decorate and present pastry products.

2.1 Decorate pastry products, to enhance appearance, using suitable **fillings**, icings and decorations, according to standard recipes, enterprise standards and customer preferences.

2.2 Present pastries attractively using suitable serviceware and **decorations**.

3 Store pastries.

3.1 Store pastes and ingredients for pastry products, optimising quality and shelf life through appropriate storage methods.

3.2 Store pastry products to minimise spoilage and wastage, identifying **storage conditions** and using methods appropriate to specific products for short and medium-term preservation.

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:

- principles and practices of hygiene, particularly in relation to handling pastes and dough
- safe work practices, particularly in relation to using cutting implements, appliances, heated surfaces, ovens and mixing equipment
- hygiene and safe handling and storage requirements related to pastry ingredients, commodities and products
- problem-solving skills to control quality
- literacy skills to read recipes, menus and instructions
- numeracy skills to calculate portions, and weigh and measure quantities of ingredients.

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

- varieties and characteristics of pastes and pastry products, both classical and contemporary
- historical and cultural aspects of pastry and pastry products
- underlying principles of making pastry and pastry products
- commodity knowledge, including quality indicators of pastry ingredients
- culinary terms commonly used in the industry related to pastries and pastry products
- portion control and yield
- storage conditions for pastries and pastry products and optimising shelf life.

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.

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to produce a wide variety of pastries and pastry products from all categories
- ability to produce a quantity of pastries and pastry products, consistent in quality, size, shape and appearance, under typical workplace conditions and time constraints
- application of hygiene and safety principles throughout the preparation process
- decoration and presentation of a range of pastries and pastry products within typical workplace conditions.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a pastry kitchen, as defined in the Assessment Guidelines
- access to industry-current equipment for making pastries and pastry products, including a deck oven
- use of authentic ingredients.

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:

- observation of practical demonstration by the candidate of preparing, decorating and presenting pastries and pastry products
- questions about hygiene procedures, commodities, production techniques and storage requirements
- 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, for example:

- SITHPAT002A Prepare and produce cakes
- SITHPAT003A Prepare and produce yeast goods
- SITHPAT004A Prepare bakery products for patisseries.

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.

Pastries and pastry products must include a basic selection from each of the following categories:

- short and sweet paste, including:
 - flans
 - tarts
 - fruit tartlets
- Scotch shortbread, including:
 - Viennese wafers
 - Linzer and other slices
 - savoury and sweet pies
- choux paste, including:
 - profiteroles
 - éclairs
 - croquembouche
 - Saint Honoré
- puff paste, including:
 - milles feuilles
 - palmiers
 - quiches
 - croissants
 - gateaux pithiviers

RANGE STATEMENT

- bouchées
- cream horns
- filo or strudel
- Danish pastries.

Product characteristics must include:

- colour
- consistency and texture
- crust stability
- moisture content
- mouth feel and eating properties
- appearance.

Techniques and conditions for producing pastry and pastry products may include:

- chilling ingredients and work surfaces where required
- kneading and handling
- rolling
- cutting and moulding
- resting
- preparing and using appropriate fillings and pre-bake and post-bake finishes and decorations.

Appropriate equipment may include:

- commercial mixers and attachments
- cutting implements
- scales
- measures
- bowl cutters
- ovens
- moulds, shapes and cutters
- piping bags and attachments.
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Fillings may include:

- fresh or crystallised fruit and fruit purées
- whole or crushed nuts
- cream
- custard
- meringue.

RANGE STATEMENT

Decorations may include:

- glazes
- jellies
- fruit purées
- icings
- fresh, preserved or crystallised fruits
- nuts
- fillings, including cream, mousse and fruit purées.

Storage conditions and methods appropriate to specific pastry products may include:

- consideration of temperature, light and air exposure
- use of airtight containers
- display cabinets, including temperature-controlled cabinets
- refrigeration, chilling and freezing.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Pâtisserie