



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT006A Present desserts

Revision Number: 1

SITHPAT006A Present desserts

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to apply various and specialised techniques of dessert presentation.

The term 'dessert' is commonly used for a sweet course or option in a meal or as a stand-alone item with a beverage. In some enterprises, the term 'sweets' may be used.

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 cooks and patissiers in hospitality enterprises where desserts are presented, such as patisseries, hotels, restaurants and coffee shops.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

- SITCCC013A Prepare hot and cold desserts
- 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.

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 Present and serve plated desserts. | 1.1 Portion <i>desserts</i> according to enterprise standards. |
| | 1.2 Present desserts attractively, with artistic flair, appropriate for the occasion and the item. |
| | 1.3 Consider practicality of service and customer consumption when plating and <i>decorating</i> desserts. |
| | 1.4 Use <i>appropriate equipment</i> to present and serve plated |

ELEMENT	PERFORMANCE CRITERIA
	desserts.
	1.5 Control service temperature of desserts and serviceware when serving hot, cold or frozen desserts.
2 Plan, prepare and conduct a dessert trolley presentation.	2.1 Where utilised, plan dessert trolley services appropriate to available facilities and equipment, as well as customer and enterprise requirements.
	2.2 Prepare and arrange to display a variety of desserts offered by the enterprise, together with appropriate sauces and garnishes.
3 Store and package desserts.	3.1 Store desserts at the appropriate temperature and under the correct <i>storage conditions</i> to maintain quality, freshness and customer appeal.
	3.2 Ensure that packaging is appropriate for the preservation of 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:

- safe work practices, particularly in relation to using appliances, heated surfaces, ovens, cutting implements and mixing equipment
- problem-solving skills to control quality
- literacy skills to read instructions and orders
- numeracy skills to calculate portions.

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

- varieties and characteristics of specialist cakes, both classical and contemporary
- historical and cultural aspects of specialist cakes
- underlying principles of making specialist cakes
- commodity knowledge, including quality indicators of specialist cakes
- principles and practices of hygiene, particularly in relation to decorating finished cake products
- culinary terms commonly used in the industry related to specialist cakes
- hygiene and safe handling and storage requirements related to specialist cake ingredients, commodities and products
- portion control and yield
- storage conditions for specialist cakes 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 present and display a range of desserts with flair
- application of food hygiene and safety principles throughout the preparation and presentation process
- knowledge of the characteristics of desserts and decorations or garnishes and the conditions required for optimum quality and presentation
- preparation, decoration and presentation of a range of desserts within typical workplace conditions.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a commercial pastry kitchen as defined in the Assessment Guidelines
- access to industry-current equipment for making various desserts, including:
 - deep-fryer and associated small equipment
 - steamer, including combi oven, stand-alone steamer or Chinese steamer
 - blow torch or salamander
 - individual novelty mousse cake tins and forms
 - range of pans, including crepe, omelette and blini
 - range of moulds and dishes, including tartlet, bombe, charlotte and dariole moulds of various sizes, fluted and plain flan rings, soufflé cups and gratin dishes
 - industrial strength food processor, such as robot coupe
 - stencils for matfer-type cigarette paste decoration techniques
 - fine and heavy gauge whisks and strainers
 - metal cake skewers and bamboo skewers
 - acetate plastic sheets
 - icing and cocoa powder dusters, variety of templates, silk screens for cocoa mass screen techniques and chocolate spray gun
 - storage trays and containers

EVIDENCE GUIDE

Context of and specific resources for assessment

- access to presentation equipment, including:
 - refrigerated cake display cases or towers
 - sweets trolley or dessert buffet table
 - cake stands, including multi-tier and clear cover, platters and mirrors, and cake boards for individual and large gateaux
 - petit four paper cases and doilies in a range of shapes and sizes
 - dessert serving equipment and a variety of suitable dessert plates, dishes, glasses, bowls and coupes, and cutlery
 - presentation containers or boxes of various sizes
- use of authentic desserts and decoration or garnish 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 decorating and presenting specialist cakes, including plating and garnishing
- questions about hygiene procedures, commodities, presentation and decoration techniques, and storage requirements to ensure optimum quality and food safety
- 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:

SITHPAT001A Prepare and produce pastries

SITHPAT002A Prepare and produce cakes.

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.

Desserts must include prepared portions from the following categories:

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

Decorating may include:

- glazes and jellies
- icings
- chocolate
- sprinkled icing sugar
- fresh, preserved or crystallised fruits
- fruit purées
- whole or crushed nuts
- coloured and flavoured sugar.

RANGE STATEMENT

Appropriate equipment may include:

- commercial mixers and attachments
- whisks
- beaters
- spatulas
- wooden spoons
- cutting implements for nuts and fruits
- graters
- scales
- measures
- bowl cutters
- piping bags and attachments
- ovens
- cake and sponge tins and moulds.

Storage conditions and methods appropriate for desserts 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 Patisserie