



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT009A Prepare desserts to meet special dietary requirements

Revision Number: 1

SITHPAT009A Prepare desserts to meet special dietary requirements

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare of a range of desserts where aspects of nutrition, diet or allergies influence the composition and the ingredients able to be used. This would include diabetic desserts, low fat or low sugar desserts, or desserts that are free of commodities such as yeast, gluten or flour and other potential allergens or substances that can cause reactions in customers.

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 in hospitality enterprises where desserts that meet special dietary requirements are prepared and served, such as health facilities. It also applies to commercial catering operations, hotels and restaurants that accommodate special diets in their menus.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHCCC013A Prepare hot and cold desserts

SITHCCC029A Prepare foods according to dietary and cultural needs

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 Prepare dietary desserts.

1.1 Select ***appropriate ingredients*** according to criteria for particular dietary requirements.

1.2 Measure and weigh ingredients required, ensuring they are at the correct temperature according to recipe

ELEMENT	PERFORMANCE CRITERIA
	requirements.
	1.3 Follow special dietary recipes or nutritional guidelines in producing dietary desserts.
2 Prepare sauces for dietary desserts.	2.1 Prepare hot or cold sauces to the required consistency, using appropriate flavours and ingredients, according to dietary requirements.
3 Store dietary desserts.	3.1 Store dietary desserts at the appropriate temperature and under the correct conditions to maintain quality, freshness and customer appeal.

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:

- creative skills in decoration and presentation
- defining and applying corrective steps to ensure quality control
- literacy skills to read recipes, menus and instructions
- numeracy skills to calculate portions and weigh and measure quantities of ingredients
- problem-solving skills to address special dietary requirements.

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

- options for and preparation of desserts for special dietary needs and preferences
- hygiene and food safety requirements relating to preparing, decorating, handling and storing desserts for special dietary needs
- commodity knowledge, including quality indicators of ingredients and handling and storing of commodities
- properties of dietary ingredients used in a range of dessert recipes and the influence of each on processing and product quality
- culinary terms commonly used in the industry related to desserts for special dietary needs
- portion control and yield
- storage conditions for types of desserts for special dietary needs and optimising shelf life
- knowledge and understanding of the Australian Dietary Guidelines.

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 produce a range of desserts suitable for a variety of dietary requirements and intolerances
- application of food hygiene and safety principles throughout the preparation, decoration and presentation

EVIDENCE GUIDE

process

- knowledge of the characteristics of desserts for special dietary requirements and suitable decorations or garnishes and the conditions required for optimum quality and presentation
- preparation, decoration and presentation of a range of desserts for special dietary requirements within typical workplace conditions.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a commercial kitchen or pastry kitchen as defined in the Assessment Guidelines, using industry-current equipment for making desserts
- 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 desserts for special dietary requirements
- questions about dietary needs and restrictions, 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.

Appropriate ingredients may include:

- those without known allergic reactions
- substitute ingredients such as gluten-free flour and non-sugar sweeteners
- low-fat or fat-free ingredients
- low-sugar or sugar-free ingredients.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Patisserie

