



Australian Government

SITHPAT306 Produce desserts

Release 1

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Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	New unit. Created by merging three units to avoid duplication SITHCCC013A Prepare hot and cold desserts, SITHPAT006A Present desserts and SITHPAT009A Prepare desserts to meet special dietary requirements.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to produce hot, cold and frozen desserts following standard and special dietary recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make and present desserts.

Application of the Unit

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 organisations, the term 'sweets' may be used. This unit applies to hospitality and catering organisations which produce and serve desserts including hotels, restaurants, clubs and patisseries. It applies to patissiers who usually work under the guidance of more senior chefs.

Licensing/Regulatory Information

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

Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

- | | |
|---------------------------------------|--|
| 1. Select ingredients. | 1.1 Confirm <i>food production requirements</i> from food preparation list and standard recipes.
1.2 Calculate ingredient amounts according to requirements.
1.3 Identify and select <i>ingredients</i> from stores according to recipe, quality, freshness and stock rotation requirements. |
| 2. Select, prepare and use equipment. | 2.1 Select <i>equipment</i> of correct type and size.
2.2 Safely assemble and ensure cleanliness of equipment before use.
2.3 Use equipment safely and hygienically according to manufacturer instructions. |
| 3. Portion and prepare ingredients. | 3.1 Sort and assemble ingredients according to the sequencing of food production.
3.2 Weigh and measure wet and dry ingredients according to the recipe and quantity of desserts required.
3.3 Minimise waste to maximise profitability of desserts produced. |
| 4. Prepare desserts and sauces. | 4.1 Produce <i>desserts</i> using cookery methods to achieve desired product characteristics.
4.2 Follow special dietary recipes to produce desserts for those with <i>special dietary requirements</i> .
4.3 Produce hot and cold <i>sauc</i> es to desired consistency and flavour.
4.4 Use <i>thickening agents</i> suitable for sweet sauces.
4.5 Follow standard recipes and make <i>food quality adjustments</i> within scope of responsibility.
4.6 Store reusable by-products of food preparation for future cooking activities. |

- 5. Portion, present and store desserts.
 - 5.1 Portion desserts to maximise yield and profitability of food production.
 - 5.2 Use **accompaniments** that balance and enhance taste and texture of desserts.
 - 5.3 Select **garnishes and decorations** with flavours and textures that complement desserts.
 - 5.4 Plate desserts, accompaniments and garnishes attractively, with artistic flair, appropriate for the occasion and the item.
 - 5.5 Plate and decorate desserts for practicality of service and customer consumption.
 - 5.6 Visually evaluate desserts and **adjust presentation** before serving.
 - 5.7 **Display** desserts with appropriate sauces and garnishes.
 - 5.8 Store desserts and reusable by-products in appropriate **environmental conditions**.

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- initiative and enterprise skills to minimise wastage
- literacy skills to:
 - read and comprehend food preparation lists, recipes, date code and stock rotation labels and manufacturer instructions for equipment
 - write notes on recipe requirements and calculations
- numeracy skills to:
 - weigh and measure ingredients for the quantity of desserts required
 - determine cooking times and temperatures
 - calculate the number of portions
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
 - evaluate quality of ingredients and finished desserts and make adjustments to ensure a quality product
 - adjust taste, texture and appearance of food products according to identified deficiencies
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment.

Required knowledge

- culinary terms and trade names for:
 - ingredients commonly used to produce desserts
 - substitute ingredients used to produce desserts with special dietary recipes
 - a variety of classical and contemporary desserts
- culinary terms and meaning for food produced with special dietary recipes:
 - diabetic
 - gluten free
 - low fat
 - sugar free
 - vegan
- meaning of:
 - food allergy
 - food intolerance
- key health and legal consequences of failing to address special requirements
- product characteristics of a variety of classical and contemporary desserts:
 - appearance

- colour
- consistency
- moisture content
- shape
- size
- structure
- taste
- texture
- nutritional value of classical and contemporary desserts
- historical and cultural derivations of a variety of desserts
- contents of stock date codes and rotation labels
- indicators of freshness and quality of stocked ingredients for desserts
- mise en place requirements for producing desserts
- cookery methods for desserts:
 - adding fats and liquids to dry ingredients
 - baking
 - chilling
 - flambé
 - freezing
 - poaching
 - reducing
 - selecting and preparing appropriate dessert moulds
 - steaming
 - stewing
 - stirring and aerating to achieve required consistency and texture
 - using required amount of batter according to desired characteristics of finished products
 - weighing or measuring and sifting dry ingredients
 - whisking, folding, piping and spreading
- appropriate cooking temperatures and times for desserts
- techniques to garnish, decorate, plate and present attractive desserts
- equipment used to produce desserts:
 - essential features and functions
 - safe operational practices
- storage of desserts and re-usable by products of their preparation:
 - correct environmental conditions to ensure food safety
 - appropriate methods to optimise shelf life.

Evidence Guide

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

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- follow recipes to produce a variety of desserts including desserts using special recipes for those with special dietary requirements
- present desserts, accompaniments and garnishes attractively and decoratively
- produce multiple desserts that are consistent in quality, size, shape and appearance
- integrate knowledge of:
 - quality indicators for ingredients
 - cookery methods for desserts
 - essential features, functions and safe use of food preparation equipment
 - food safety practices for handling and storing desserts
 - produce desserts for multiple customers within commercial time constraints.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational commercial or pastry kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines including specific equipment for producing desserts; this can be a:
 - real industry workplace
 - simulated industry environment such as a training kitchen servicing customers
- industry-realistic ratios of kitchen staff to customers
- food preparation lists, standard recipes and those for special dietary requirements
- a variety of commercial ingredients for desserts.

Method 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 individual preparing for and producing a range of desserts
- evaluation of the taste and visual appeal of desserts

produced by the individual

- projects that allow assessment of the individual's ability to produce a variety of desserts for an event, function or meeting within designated deadlines
- use of visual and taste recognition exercises so the individual can identify ingredient and product characteristics
- written or oral questioning to assess knowledge of culinary terms, quality indicators for ingredients, equipment, cookery methods and appropriate environmental storage conditions
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- BSBSUS201A Participate in environmentally sustainable work practices
- BSBWOR202A Organise and complete daily work activities
- SITHCCC104 Package prepared foodstuffs
- SITHCCC304 Produce and serve food for buffets
- SITHCCC307 Prepare food to meet special dietary requirements
- SITXFSA201 Participate in safe food handling practice
- TLIE1005A Carry out basic workplace calculations.

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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Food production requirements may include:

- deadlines
- portion control
- quantities to be produced
- special customer requests
- special dietary requirements
- standard recipes.

Ingredients may include:

- fat-free
- low-carbohydrate
- low-fat
- low gluten
- low-kilojoule
- low-sugar
- substitutes:
 - gluten-free flour
 - yeast-free flour
 - non-sugar sweeteners
- sugar-free
- those:
 - for special dietary recipes
 - for standard recipes
 - without known allergic reactions
- vegan.

Equipment may include:

- acetate plastic sheets
- beaters
- blenders
- bowl cutters
- chopping boards
- commercial mixers and attachments
- cutting implements for nuts and fruits
- decorating equipment:
 - blow torch
 - chocolate spray gun
 - fine icing sugar sieves
 - fine piping tubes

- icing and cocoa powder dusters
- matfer-type stencils
- silk screens
- templates
- deep-fryer
- dessert serveware:
 - dessert plates
 - dishes
 - glasses
 - bowl
 - coupes
 - cutlery
- fine and heavy gauge whisks and strainers
- fine icing sugar sieves
- fluted and plain flan rings
- graters
- gratin dishes
- ice makers
- ice-cream machines
- individual novelty mousse cake tins and forms
- industrial strength food processor, such as robot coupe
- juicers
- knives, including large serrated cake knives
- ladles in a variety of sizes
- measurers:
 - metric calibrated measuring jugs
- mixers
- moulds and dishes:
 - tartlet
 - bombe
 - charlotte
 - darioles
- ovens
- pans:
 - crepe
 - omelette
 - blini
- piping bags and attachments
- portion control markers
- ramekins

- range of saucepans and pots for small and large production
- salamander
- scales
- scoops
- serving tongs and trowels
- sets of stainless steel bowls
- skewers:
 - metal
 - bamboo
- soufflé cups
- spatulas
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- steamer:
 - combi oven
 - stand-alone steamer
 - Chinese steamer
- storage containers and trays
- sweets trolley or dessert buffet table
- vitamisers
- whisks
- wire cooling racks.

Desserts may include:

- bavarois
- bombe
- charlotte
- cold
- crepes
- custards and creams
- hot
- flans
- friandises
- fritters
- frozen
- ice-cream
- meringues
- mousse
- omelettes
- parfait
- pies
- prepared fruit
- puddings
- sabayon
- sorbet
- soufflé
- tarts
- those:
 - derived from classical or contemporary recipes
 - from various cultural origins.

Special dietary requirements may include:

- diabetic
- exclusions for allergies and food intolerance
- gluten-free
- high or low-energy
- high or low-protein
- high-fibre
- lacto-ovo
- low-cholesterol
- low-fat
- modified sodium or potassium
- modified texture
- nutritional requirements
- portion size
- vegan
- yeast free.

Sauces may include:

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

Thickening agents for sweet sauces may include:

- breadcrumbs
- cornflour, arrowroot and potato starch
- eggs and egg yolks
- flour
- gluten free flours
- modified starch
- roux
- yeast free flours.

Food quality adjustments may relate to:

- ratio of wet to dry ingredients
- taste:
 - spicy
 - sweet
- temperature
- texture:
 - a light or heavy mouth feel
 - clean
 - creamy
 - crispy
 - crunchy
 - fibrous
 - intense
 - marshmallow like
 - moist
 - mousse
 - rich
 - slippery
 - smooth
 - velvety.

Accompaniments may include:

- cream
- ice cream
- sauces.

Garnishes and decorations may

- coloured and flavoured sugar

include:

- fresh, preserved or crystallised fruits
- friandises
- jellies
- shaved chocolate
- sprinkled icing sugar
- whole or crushed nuts.

To ***adjust presentation*** may involve:

- changing accompaniments and garnishes to maximise eye appeal:
 - balance
 - colour
 - contrast
- changing plated food for practicality of:
 - customer consumption
 - service
- wiping drips or spills.

Display may involve use of:

- display cabinets, including temperature-controlled cabinets
- dessert trolleys.

Environmental conditions relates to appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Unit Sector(s)

Hospitality

Competency Field

Pâtisserie