



Australian Government

SIT40716 Certificate IV in Patisserie

Release 1

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Modification History

Not applicable.

Qualification Description

This qualification reflects the role of pastry chefs who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops.

Possible job titles include:

- chef de partie
- chef patissier.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

32 units must be completed:

- 26 core units
- 6 elective units, consisting of:
 - 6 units from the list below, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Core units

BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHCCC018	Prepare food to meet special dietary requirements
SITHKOP005	Coordinate cooking operations
SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast-based bakery products
SITHPAT005	Produce petits fours
SITHPAT006	Produce desserts
SITHPAT007	Prepare and model marzipan
SITHPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar-based decorations
SITHPAT010	Design and produce sweet buffet showpieces
SITXCOM005	Manage conflict

SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

Elective units

Client and Customer Service

SITXCCS006	Provide service to customers
SITXCCS007	Enhance customer service experiences

Commercial Cookery and Catering

SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC015	Produce and serve food for buffets
SITHCCC021	Prepare specialised food items

Computer Operations and ICT Management

BSBITU202	Create and use spreadsheets
BSBITU301	Create and use databases
BSBITU306	Design and produce business documents

Finance

BSBFIA401	Prepare financial reports
SITXFIN002	Interpret financial information

First Aid

HLTAID003	Provide first aid
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Food and Beverage

- SITHFAB005 Prepare and serve espresso coffee
- SITHFAB007 Serve food and beverage
- SITHFAB019 Plan and monitor espresso coffee service

Food Safety

- SITXFSA003 Transport and store food
- SITXFSA004 Develop and implement a food safety program

Human Resource Management

- SITXHRM002 Roster staff
- TAEASS301B Contribute to assessment
- TAEDEL301A Provide work skill instruction
- TAEDEL404A Mentor in the workplace

Inventory

- SITXINV001 Receive and store stock
- SITXINV003 Purchase goods
- SITXINV004 Control stock

Kitchen Operations and Management

- SITHKOP002 Plan and cost basic menus
- SITHKOP003 Plan and display buffets
- SITHKOP004 Develop menus for special dietary requirements
- SITHKOP006 Plan catering for events or functions

Work Health and Safety

- SITXWHS002 Identify hazards, assess and control safety risks

Working in Industry

- SITHIND002 Source and use information on the hospitality industry

Qualification Mapping Information

No equivalent qualification.

Links

Companion Volume Implementation Guide: - <http://www.serviceskills.com.au/resources>