



Australian Government

SIT31016 Certificate III in Patisserie

Release 2

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Modification History

Release 2	Release 2 Supersedes and is equivalent to SIT31016- Certificate III in Patisserie release 1. Minor change to update First Aid units of competency.
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Qualification Description

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

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:

- pastry 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

22 units must be completed:

- 17 core units
- 5 elective units, consisting of:
 - 2 units from the list below
 - 3 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

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHKOP001	Clean kitchen premises and equipment
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
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

Elective units**Administration**

BSBCMM201	Communicate in the workplace
TLIE1005	Carry out basic workplace calculations

Client and Customer Service

SITXCCS006	Provide service to customers
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Commercial Cookery and Catering

SITHCCC015 Produce and serve food for buffets

SITHCCC018 Prepare food to meet special dietary requirements

Communication and Teamwork

SITXCOM001 Source and present information

SITXCOM002 Show social and cultural sensitivity

Computer Operations and ICT Management

BSBITU202 Create and use spreadsheets

BSBITU301 Create and use databases

BSBITU306 Design and produce business documents

First Aid

HLTAID011 Provide first aid

Food and Beverage

SITHFAB004 Prepare and serve non-alcoholic beverages

SITHFAB005 Prepare and serve espresso coffee

SITHFAB007 Serve food and beverage

Food Safety

SITXFSA003 Transport and store food

Inventory

SITXINV001 Receive and store stock

SITXINV003 Purchase goods

Kitchen Operations

SITHKOP002 Plan and cost basic menus

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 guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>