

PHOTO PORTFOLIO MENU – FOR PASTRYCOOKS AND PASTRY CHEFS

As part of the Documentary Evidence assessment, applicants are required to demonstrate the range their culinary skills and techniques in Western cuisine, and against the list of competencies from the qualification relevant to their nominated occupation.

You are therefore required to provide a portfolio of a minimum of 20 different products demonstrating your culinary competencies in the following areas:

If you are applying for the PASTRYCOOK – Cake and Pastry Occupation:

- BPRBK3001 - Produce laminated pastry products
- FBPRBK3002 - Produce non-laminated pastry and choux pastry products
- FBPRBK3008 - Produce sponge cake products
- FBPRBK3009 - Produce biscuit and cookie products
- FBPRBK3010 - Produce cake and pudding products
- FBPRBK3013 - Schedule and produce cake and pastry production
- FBPRBK3018 - Produce basic artisan products, including baked and fried products
- FBPRBK4003 - Produce gateaux, tortes and entremets
- FBPOPR3003 - Produce products with cultural, religious and dietary considerations

If you are applying for the PASTRYCOOK – Patisserie Occupation:

SITHPAT001 - Produce cakes and sponges
 SITHPAT002 - Produce gateaux, torten and cakes
 SITHPAT003 - Produce pastries
 SITHPAT004 - Produce yeast-based bakery products
 SITHPAT005 - Produce petits fours – iced, fresh, marzipan and caramelised petit fours
 SITHPAT006 - Produce desserts and sauces

If you are applying for the PASTRY CHEF Occupation:

SITHCCC005 – Prepare dishes using basic methods of cookery – 1 savoury dish
 SITHPAT001 – Produce cakes and sponges
 SITHPAT002 – Produce gateaux, torten and cakes
 SITHPAT003 – Produce pastries
 SITHPAT004 – Produce yeast-based bakery products
 SITHPAT005 – Produce petits fours – iced, fresh, marzipan and caramelised petit fours
 SITHPAT007 – Prepare and model marzipan
 SITHPAT008 – Produce chocolate confectionery
 SITHPAT006 – Produce desserts and sauces
 SITHPAT009 – Model sugar-based decorations
 SITHCCC018 – Produce products that meet special dietary requirements
 SITHPAT010 – Design and produce sweet buffet showpieces

Portfolio Content

From your total of 20 different products in your photo portfolio, you should be able to cover and demonstrate your culinary skills and techniques across all the listed unit of competencies relevant to your occupation. For some units of competencies, you may be required to produce multiple varieties of the product (for example, for the SITHPAT005 Produce Petit Fours competency, you will need to produce at least 1 type of petit four with icing, 1 type of petit four with fresh fillings, 1 type of petit four with marzipan, and 1 type of petit four with caramelised topping).

The portfolio needs to contain a minimum of 20 photos of 20 different products, with each photo showcasing a different product. You may also opt to provide more than the minimum 20 photos if you wish to demonstrate your range of skills.

We will not accept photos taken from social media or the Internet (eg. Instagram, Zomato, Facebook, business website, restaurant menu, etc). All photos must be of products made by you individually only.

The products do not need to be from your current workplace menu, and can also be produced outside of your workplace kitchen (eg. your own home kitchen).

You must also provide a separate guide with description of each product showcased in the photo portfolio. This can be in a form of a typed list as a Word document, with description of the products being showcased corresponding to the photo file.

As you will be assessed against the AQF qualification, please provide only Western cuisine type of products. William Angliss Institute does not conduct Skills Assessments for Asian Cookery.

File Format

Each photo should be labelled and titled according to what product is being showcased (eg. name and description of product). File names should not exceed 30 characters, and should not include special characters such as semi-colons, etc, as they may be unreadable on the Windows platform. If the photo file has no title, the Assessor will not be able to ascertain what product is being showcased in the photo.

Portfolios that do not meet the content or format required may be deemed unacceptable, and we may request for you to resubmit your portfolio to meet the listed requirements.