## ASSESSMENT QUESTIONNAIRE

## Pastry Cook - SIT301016 Certificate III in Patisserie

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| Surname: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Given Names: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Employer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_­­­ | Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

## Suggested documents to be provided

Check each box only if you have included the documents with this application.

|  |  |
| --- | --- |
|  | A complete resume or curriculum vitae (*clearly showing dates, employer, position/job role)* |
|  | A written, detailed description of your current or most recent job role |
|  | Certified copies of educational or trade qualifications (If you have them) |
|  | Certified copies of any professional development training (Current) |
|  | Menus from current or recent workplace |
|  | Photographs of work products covering all culinary areas (*that you have* *personally prepared*) |
|  | Letters from employers that can validate employment history (*offers of employment, promotion, pay increases etc.*) |
| Use cookery skills effectively SITHCCC011 |
|  | C | NYC |
| 1. Organise and prepare for food service or production
 |  |  |
| 1. Cook menu items for food service or production
 |  |  |
| 1. Complete end of shift requirements
 |  |  |
| Comments |
| E: Communicate electronically BSBITU203 | C | NYC |
| 1. Implement procedures to send and receive electronic mail
 |  |  |
| 1. Manage electronic mail
 |  |  |
| 1. Collaborate online
 |  |  |
| Comments |

|  |  |  |
| --- | --- | --- |
| Use food preparation equipment SITHCCC001 | C | NYC |
| 1. Select food preparation equipment.
 |  |  |
| 1. Use equipment to prepare food.
 |  |  |
| 1. Clean and maintain food preparation equipment.
 |  |  |
| Comments |
| Prepare dishes using basic methods of cookery SITHCCC005 | C | NYC |
| 1. Select ingredients
 |  |  |
| 1. Select, prepare and use equipment
 |  |  |
| 1. Assemble and prepare ingredients
 |  |  |
| 1. Cook dishes.
 |  |  |
| Comments |
| Produce cakes SITHPAT001 | C | NYC |
| 1. Select ingredients
 |  |  |
| 1. Select, prepare and use equipment
 |  |  |
| 1. Portion and prepare ingredients
 |  |  |
| 1. Cook cakes and sponges
 |  |  |
| 1. Decorate, present and store cakes
 |  |  |
| Comments |
| Produce gateaux, torten and cakes SITHPAT002 | C | NYC |
| 1. Select ingredients
 |  |  |
| 1. Select, prepare and use equipment
 |  |  |
| 1. Portion and prepare ingredients
 |  |  |
| 1. Cook specialised cakes.
 |  |  |
| 1. Fill specialised cakes.
 |  |  |
| 1. Decorate specialised cakes
 |  |  |
| 1. Present and store specialised cakes
 |  |  |
| Comments |
| Produce pastries SITHPAT003 | C | NYC |
| 1. Select ingredients
 |  |  |
| 1. Select, prepare and use equipment
 |  |  |
| 1. Portion and prepare ingredients
 |  |  |
| 1. Cook pastries
 |  |  |
| 1. Decorate, present and store pastry products.
 |  |  |
| Comments |
| Produce yeast based bakery products SITHPAT004 | C | NYC |
| 1. Select ingredients
 |  |  |
| 1. Select, prepare and use equipment
 |  |  |
| 1. Portion and prepare ingredients
 |  |  |
| 1. Prepare yeast based dough
 |  |  |
| 1. Cook yeast based products
 |  |  |
| 1. Decorate, present and store yeast-based products
 |  |  |
| Comments |
| Produce petits fours SITHPAT005 | C | NYC |
| 1. Select ingredients
 |  |  |
| 1. Select, prepare and use equipment
 |  |  |
| 1. Portion and prepare ingredients
 |  |  |
| 1. Cook bases, fillings and coatings.
 |  |  |
| 1. Prepare iced petits fours
 |  |  |
| 1. Prepare fruit petits fours
 |  |  |
| 1. Prepare marzipan petits fours
 |  |  |
| 1. Prepare caramelised petits fours
 |  |  |
| 1. Present and store petits fours
 |  |  |
| Comments |
| E: Prepare food to meet special dietary requirements SITHCCC018 | C | NYC |
| 1. Confirm special dietary requirements and select ingredients
 |  |  |
| 1. Prepare foods to satisfy nutritional and special dietary requirements
 |  |  |
| Comments |
| Produce desserts SITHPAT006 | C | NYC |
| 1. Select ingredients
 |  |  |
| 1. Select, prepare and use equipment
 |  |  |
| 1. Portion and prepare ingredients
 |  |  |
| 1. Prepare desserts and sauces
 |  |  |
| 1. Portion, present and store desserts
 |  |  |
| Comments |
| Participate in safe work practices SITXWHS001 | C | NYC |
| 1. Work safely
 |  |  |
| 1. Follow procedures for emergency situations
 |  |  |
| 1. Participate in organisational work health and safety practices
 |  |  |
| Comments |
| Use hygienic practices for food safety SITXFSA001 | C | NYC |
| 1. Follow hygiene procedures and identify food hazards
 |  |  |
| 1. Report any personal health issues
 |  |  |
| 1. Prevent food contamination
 |  |  |
| 1. Prevent cross contamination by washing hands
 |  |  |
| Comments |
| Participate in safe food handling practices SITXFSA002 | C | NYC |
| 1. Follow food safety program
 |  |  |
| 1. Store food safely
 |  |  |
| 1. Prepare food safely
 |  |  |
| 1. Provide safe single use items
 |  |  |
| 1. Maintain a clean environment
 |  |  |
| Comments |
| E: Receive and store stock SITXINV001 | C | NYC |
| 1. Take delivery of stock
 |  |  |
| 1. Store stock
 |  |  |
| 1. Rotate and maintain stock
 |  |  |
| Comments |
| Maintain the quality of perishable items SITXINV002 | C | NYC |
| 1. Store supplies in appropriate conditions
 |  |  |
| 1. Maintain perishable supplies at optimum quality
 |  |  |
| 1. Check perishable supplies and dispose of spoilt stock.
 |  |  |
| Comments |
| E: Identify hazards, assess and control safety risks SITXWHS002 | C | NYC |
| 1. Identify hazards
 |  |  |
| 1. Assess the safety risk associated with a hazard
 |  |  |
| 1. Eliminate or control the risk
 |  |  |
| Comments |
| Clean kitchen premises and equipment SITHKOP001 | C | NYC |
| 1. Clean and sanitise kitchen equipment
 |  |  |
| 1. Clean service ware and utensils
 |  |  |
| 1. Clean and sanitise kitchen premises
 |  |  |
| 1. Work safely and reduce negative environmental impacts
 |  |  |
| Comments |
| Work effectively with others BSBWOR203 | C | NYC |
| 1. Develop effective workplace relationships
 |  |  |
| 1. Contribute to workgroup activities
 |  |  |
| 1. Deal effectively with issues, problems and conflict
 |  |  |
| Comments |
| E: Communicate in the workplace BSBCMM201 | C | NYC |
| 1. Gather, convey and receive information and ideas
 |  |  |
| 1. Complete workplace documentation and correspondence
 |  |  |
| 1. Communicate in a way that responds positively to individual differences
 |  |  |
| Comments |
| Coach others in job skills SITXHRM001 | C | NYC |
| 1. Prepare for on the job coaching
 |  |  |
| 1. Coach colleagues on the job
 |  |  |
| 1. Follow up coaching
 |  |  |
| Comments |
| Participate in environmentally sustainable work practices BSBSUS201 | C | NYC |
| 1. Identify current resource use
 |  |  |
| 1. Comply with environmental regulations
 |  |  |
| 1. Seek opportunities to improve resource efficiency
 |  |  |
| Comments |

Please sign and date here:

“I verify that the information provided by me in this document is true and correct”

Signature: ………………………………………….………………………………………………Date: ……………………………………..

**Assessor use only**

**Assessor name**: ………………………………………………………………………………………………………………………………….

  Approved

  Not approved

  Further evidence requested

Other comments:

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Signature: ………………………………………….………………………………………………..Date: ………………………………..….