## 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.

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|  | 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 | | | |

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| --- | --- | --- |
| 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: ………………………………..….