

UNIT TITLE: PREPARE AND DISPLAY PETIT FOURS		NOMINAL HOURS: 35
UNIT NUMBER: D1.HPA.CL4.02		
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks, chefs and patissiers to prepare, display and store a range of high quality petit fours in commercial food production environments		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Prepare and display petit four glace</p> <p>1.1 Prepare <i>petit four bases</i></p> <p>1.2 <i>Cut and assemble bases</i> for petit four glace</p> <p>1.3 Prepare and flavour <i>fillings</i> to required consistency</p> <p>1.4 Prepare petit four glace for <i>glazing</i></p> <p>1.5 <i>Decorate</i> petit four glace to enhance customer eye appeal</p> <p>1.6 <i>Display</i> petit four glace</p> <p>Element 2: Prepare and display marzipan based petit fours</p> <p>2.1 Prepare and flavour marzipan</p> <p>2.2 <i>Shape marzipan</i></p> <p>2.3 Prepare marzipan for glazing</p> <p>2.4 Decorate marzipan petit fours to enhance customer eye appeal</p> <p>2.5 Display marzipan petit fours</p>	<p>Unit Variables</p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment</p> <p>This unit applies to all industry sectors that are responsible for preparing, displaying and storing a variety of petit fours within the labour divisions of the hotel and travel industries and may include:</p> <p>1 Food Production.</p> <p>Petit four bases will include:</p> <ul style="list-style-type: none"> • Sponge bases • Sweet pastry bases • Choux pastry. <p>Cut and assemble bases may be related to:</p> <ul style="list-style-type: none"> • Size • Variety of shapes • Consistency in size and shape. <p><i>Fillings</i> may include:</p> <ul style="list-style-type: none"> • Custards 	

<p>Element 3: Prepare and display petit four sec</p> <p>3.1 Prepare and bake selection of <i>petit four sec</i></p> <p>3.2 Prepare and flavour fillings to required consistency</p> <p>3.3 Prepare petit four sec for glazing</p> <p>3.4 Decorate petit four sec to enhance customer eye appeal</p> <p>3.5 Display petit four sec</p> <p>Element 4: Prepare and display caramelised petit fours</p> <p>4.1 <i>Select fruits/nuts</i></p> <p>4.2 <i>Prepare products</i></p> <p>4.3 <i>Prepare coating for fruits</i></p> <p>4.4 <i>Coat caramelised petit fours</i></p> <p>4.5 Display caramelised petit fours</p> <p>Element 5: Store petit fours</p> <p>5.1 Store at <i>correct temperature and conditions</i></p> <p>5.2 Maintain maximum eating quality, appearance and freshness</p>	<ul style="list-style-type: none"> • Creams • Ganache (sweet creamy chocolate filling or icing). <p><i>Glazing</i> should include:</p> <ul style="list-style-type: none"> • Jams • Creams • Chocolate • Fondant • Ganache • Food lacquer • Cocoa butter. <p><i>Decorate</i> should relate to:</p> <ul style="list-style-type: none"> • Chocolate • Fondant icing • Non-parrels • Glace fruits • Fresh fruits. <p><i>Display</i> may include:</p> <ul style="list-style-type: none"> • Ceramics • Glass • Crystal • Mirrors • Trays
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- Croquant stands
- Sugar work stands
- Chocolate stands.

Shape marzipan may relate to:

- Modelled by hand
- Modelled using tools
- Modelled using moulds
- Fruits
- Figures
- Animals.

Petit four sec may relate to:

- Biscuits
- Tuilles
- Piped
- Rolled.

Select fruits/nuts should include:

- Fresh fruits
- Dried fruits
- Nuts varieties.

Prepare products should include:

- Wash fruits
- Dry fruits

- Shell nuts
 - Fill or sandwich products.
- Prepare coating for fruits refers to:
- Boiling sugar syrup to hard ball.

Coat refers to:

- Boiling sugar syrup to hard ball/caramel.

Correct temperature and conditions relates to:

- As appropriate to each type of petit fours
- Cool
- Dry
- Moisture free
- Low humidity.

Assessment Guide

The following skills and knowledge must be assessed as part of this unit:

- Knowledge of the quality characteristics of petit fours, including classical, modern/contemporary and culturally specific
- Knowledge of the appropriate quality indicators, including taste, texture, structure, shape and size to industry and/or enterprise standards
- Knowledge of the principles of the production of petit fours
- Ability to maintain hygiene and food safety requirements
- Knowledge of commodities
- Knowledge of the historical and cultural aspects of petit fours and their role on the menu and in the industry.

Linkages To Other Units

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Prepare chocolate and produce chocolate products
- Work effectively with colleagues and customers
- Maintain strategies for safe food
- Present and display food products
- Apply basic techniques of commercial cookery
- Other food units as appropriate, including pastry, cakes, yeast goods, desserts, buffet and food service operation.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the varieties and characteristics of petit four classifications, including classical and modern, size, shape, structure and assembly according to industry and enterprise standards
- Demonstration of commodity knowledge including quality aspects
- Demonstrated ability to safely and hygienically handle products
- Knowledge of specific terminology related to petit fours
- Demonstrated ability to prepare a variety of petit fours from five different recipes and cultural backgrounds
- Demonstration of creative and artistic skills in preparation, decoration and display of petit fours
- Demonstrated ability to store a range of petit fours to industry and enterprises standards.

Context of Assessment

This unit may be assessed on or off the job

- Assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individuals work area or area of responsibility
- Demonstration of skills on more than one occasion
- Preparation, decoration and display of petit fours within typical workplace conditions and timeframes.

Resource Implications

Training and assessment must include access and use to a fully equipped commercial kitchen; and use of real ingredients, storage and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

Assessment Methods

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work
- Sampling of products prepared by the student.

Key Competencies in this Unit

Level 1 = competence to undertake tasks effectively

Level 2 = competence to manage tasks

Level 3 = competence to use concepts for evaluating

	Key Competencies	Level	Examples
	Collecting, organising and analysing information	2	Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients; select and obtain commodities; organise ingredients and task sheets
	Communicating ideas and information	1	Share information with other kitchen and floor service staff; read recipes, menus, instructions and orders
	Planning and organising activities	2	Complete preparation, <i>mise-en-place</i> and organise for the production of petit fours; work within time constraints in a logical sequence
	Working with others and in teams	1	Work cooperatively with other team members
	Using mathematical ideas and techniques	1	Calculate quantities and portions against standard recipes and/or menu requirements
	Solving problems	1	Identify and correct problems in the preparation, production of petit fours such as ingredient quality
	Using technology	1	Use mechanical kitchen equipment including weighing equipment