SITHPAT009 Model sugar-based decorations

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare liquid sugar and to model sugar-based decorations for cakes and desserts. It requires the ability to design decorations and to pull, cast and blow sugar.

The unit applies to hospitality and catering organisations that produce and serve specialist desserts and patisserie products, including hotels, restaurants and patisseries.

The preparation and modelling of sugar is a high order technical skill used by experienced patissiers who operate independently or with limited guidance from others.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Patisserie

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS	PERFORMANCE CRITERIA
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Design decorative sugar work.	1.1. Design sugar-based decorations for cakes and desserts.
	1.2. Produce sketches of required forms and shapes.
	1.3. Identify colours, decorations and supports.
	1.4. Calculate and record required quantities of differently coloured sugar.
2. Select, prepare and use equipment.	2.1. Select type and size of equipment suitable to requirements.
	2.2. Safely assemble and ensure cleanliness of equipment

	before use.
	2.3. Use equipment safely and hygienically according to manufacturer instructions.
3. Boil sugar.	3.1. Select, sort and assemble ingredients according to the sequencing of food production.
	3.2. Combine sugar and water and boil to required temperature.
	3.3. Add required colouring and flavourings according to design requirements.
	3.4. Arrest the temperature at the correct point for pulling, casting or blowing.
	3.5. Safely handle boiled sugar solution according to recipe requirements.
4. Pull boiled sugar.	4.1. Cool sugar solution to appropriate temperature for pulling.
	4.2. Manipulate boiled sugar to avoid crust forming.
	4.3. Turn out and pull sugar to incorporate air and to achieve elasticity and sheen.
	4.4. Use a suitable work surface and work safely to avoid burns.
5. Store pulled sugar.	5.1. Portion pulled sugar according to intended use.
	5.2. Use correct packaging methods and vacuum seal pulled sugar pieces.
	5.3. Store pulled sugar in appropriate *environmental conditions*.
6. Blow sugar work.	6.1. Create individual sugar pieces using appropriate blowing techniques.
	6.2. Blow air through blowpipe into boiled sugar of the correct temperature.
7. Cast sugar work.	7.1. Prepare framework or moulds for individual sugar pieces.
	7.2. Cast boiled sugar, shaping into desired forms or moulds.
	7.3. Use appropriate techniques to achieve correct and even thickness.
	7.4. Remove framework from sugar at the correct stage of hardening.
	7.5. Move sugar items to cool areas to accelerate cooling.
	7.6. Store cast sugar items in appropriate environmental conditions.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Writing skills to:	• write notes on designs and record calculations for sugar work ingredients.
Oral communication skills to:	• express opinion about decorations for cakes and desserts, advising on presentation and most appropriate materials.
Numeracy skills to:	• weigh and measure ingredients for the quantity of sugar solution required • determine temperature, boiling and cooling times for sugar work.
Initiative and enterprise skills to:	• develop creative ideas and explore a range of designs for sugar decorations.
Planning and organising skills to:	• efficiently sequence the stages of sugar work preparation and production.
Self-management skills to:	• manage own speed, timing and productivity.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Environmental conditions must ensure:

- appropriate:
  - atmosphere
  - humidity
  - light
  - packaging
  - temperature
  - use of containers
  - ventilation
- avoidance of damage to decorations.

Unit Mapping Information

SITHPAT403 Model sugar based decorations

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694