



Australian Government

Assessment Requirements for SITHPAT010 Design and produce sweet buffet showpieces

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- design, produce and assemble three sweet buffet showpieces, each containing at least two different components and using each of the following materials at least once when making the above decorative components, either individually or in combination:
 - chocolate
 - marzipan
 - pastillage
 - sugar
- produce and assemble the above sweet buffet showpieces:
 - within commercial time constraints
 - reflecting required quantities to be produced
 - following procedures for food safety practices.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for:
 - ingredients commonly used to produce showpiece components
 - classical and contemporary showpiece components specified in the performance evidence
- historical and cultural derivations of a variety of showpiece components for sweet buffets
- types of designs used for the sweet buffet showpieces specified in the performance evidence
- mise en place requirements for producing sweet buffet showpieces
- cookery methods for preparing showpiece materials specified in the Performance Evidence
- properties of the ingredients used in the showpieces and their interaction and changes during production
- techniques used to:
 - handle and mould chocolate, pastillage and marzipan, individually and in combination
 - blow, cast or pull sugar

- assemble the entire sweet buffet showpiece
- appropriate environmental conditions for storing showpieces and their components to:
 - ensure optimum appearance
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce showpiece components and assemble the entire showpiece.

Assessment Conditions

Skills must be demonstrated in an operational pastry kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m/person)
 - commercial refrigeration and freezer unit with shelving
 - double sinks with hot and cold water
 - gas or electric stove tops
 - marble bench or slab
 - microwave
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper
 - cutting boards
 - knives
 - ladles in a variety of sizes
 - measurers:
 - metric calibrated measuring jugs
 - mixers
 - piping bags and attachments
 - service-ware:
 - platters, dishes, and bowls
 - serving utensils
 - small utensils:
 - flour and drum sieves
 - strainers
 - spatulas

- whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- range of saucepans and pots for small and large production
- scales (1 gram increments)
- sets of stainless steel bowls
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- specific equipment for producing sweet buffet showpieces:
 - air brush kit complete with alcohol-based colours
 - airtight display cases, domes and containers
 - aluminium rolling pin
 - calcium carbonate, pure alcohol, tartaric acid (stored in bottle with eye dropper lid) and quicklime
 - doilies
 - fine icing sugar sieves
 - fine paint brushes
 - fine piping tubes
 - firm wire and pliers
 - food handler gloves
 - hair drier with cold air setting
 - heat-resistant disposable gloves for pulling and shaping sugar
 - heat-resistant plasticine
 - large and small scissors
 - marzipan modelling tools
 - moulds:
 - metal or silicon leaf moulds
 - novelty shapes
 - plastic and metal egg moulds
 - silicon rubber novelty moulds and shapes
 - multi-tier, platters and mirrors, cake boards, socles and decorative cloths
 - nougat lacquer and sugar colours, water-based, paste colours, powdered colours or alcohol colours
 - polystyrene boxes and satay sticks or tooth picks
 - round and oval-shaped basket weave boards complete with metal rods
 - silicon paper and mats
 - small cooling fan
 - small very fine strainers
 - specific equipment for pastillage:

- cutters
- dried starch
- moulds
- sandpaper
- scalpels
- stencils
- wood saw
- specific equipment for preparing chocolate showpieces:
 - chocolate carving tools
 - chocolate spray gun kit
 - chocolate thermometer
 - dipping forks
 - gold leaf
 - pasta machine for modelling chocolate
 - plastic acetate sheets
 - wooden boards
- spirit burners with wicks and methylated spirits
- textured rolling pin
- equipment for storage of showpieces:
 - cool rooms
 - temperature controlled display cabinets
- diverse and comprehensive range of commercial ingredients for producing the sweet buffet showpieces specified in the performance evidence
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpans and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mops and buckets
 - separate hand basin and antiseptic liquid soap dispenser for hand washing
 - sponges, brushes and scourers
 - tea towels
- organisational specifications:
 - equipment manufacturer instructions
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - food preparation lists
 - mise en place lists, standard recipes, and recipes for special dietary requirements

- sweet buffet showpiece designs
- ordering and docketing paperwork
- food safety plans
- guidelines relating to food disposal, storage and presentation requirements
- safety data sheets (SDS) for cleaning agents and chemicals.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>