



Australian Government

SITHPAT010 Design and produce sweet buffet showpieces

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to design and produce showpieces for display with sweet buffets. It requires the ability to make all individual decorative components from individual or combined sugar, chocolate, pastillage and marzipan materials and to assemble the complete showpiece for display.

It does not include the preparation of food items for buffets which is covered by the unit SITHCCC015 Produce and serve food for buffets.

The unit applies to hospitality and catering organisations that produce, display and serve specialist patisserie products, including hotels, restaurants and patisseries. The showpiece could be for a buffet that is one-off for a special event or function or a series of regular buffets offered by the organisation.

The preparation display of showpieces 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

Elements describe the essential outcomes.

1. Design sweet buffet showpieces.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1.Design showpieces appropriate for the occasion.
- 1.2.Select materials for individual decorative pieces.

- 1.3. Produce sketches of required forms and shapes.
- 1.4. Identify colours, decorations and supports.
- 1.5. Calculate and record required quantities of different ingredients for all decorative pieces.
- 1.6. Calculate production time and sketch a plan for producing the showpiece.
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. Make showpiece components.
 - 3.1. Prepare framework or moulds for individual showpiece components.
 - 3.2. Shape selected materials into desired forms, using appropriate techniques and artistic flair.
 - 3.3. Choose decorations in appropriate materials, suitable for the occasion.
4. Assemble sweet buffet showpieces.
 - 4.1. Assemble showpiece to achieve balance, proportion and optimum strength.
 - 4.2. Display showpiece to complement the displayed food.
 - 4.3. Decorate showpiece creatively to match the occasion and create customer appeal.
 - 4.4. Evaluate presentation of finished showpiece and make adjustments.
 - 4.5. Store showpiece 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 basic plans for showpiece production.

Oral communication skills to:

- express opinion about buffet showpieces, advising on presentation and most appropriate materials.

Numeracy skills to:

- calculate production times for showpieces
- calculate quantities of ingredients required for components of the showpieces.

Initiative and enterprise

- develop creative ideas and explore a range of designs for

skills to: showpieces.

Planning and organising skills to: • efficiently sequence the stages of showpiece preparation and assembly.

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
- protecting showpieces from exposure to:
 - dust and dirt
 - heating or air conditioning.

Unit Mapping Information

SITHPAT404 Design and produce sweet buffet showpieces

Links

Companion Volume implementation guides are found in VETNet -

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