



Australian Government

SITHPAT020 Design and produce sweet 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 sweet showpieces for display. 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.

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

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

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

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

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Patisserie

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

PERFORMANCE CRITERIA

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

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|---------------------------------------|---|
| 1. Design sweet showpieces. | <ul style="list-style-type: none">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. | <ul style="list-style-type: none">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. | <ul style="list-style-type: none">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 showpieces. | <ul style="list-style-type: none">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.

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| Oral communication skills to: | <ul style="list-style-type: none">• express opinion about showpieces, advising on presentation and most appropriate materials. |
| Numeracy skills to: | <ul style="list-style-type: none">• calculate production times for showpieces• calculate quantities of ingredients required for components of the showpieces. |
| Initiative and enterprise skills to: | <ul style="list-style-type: none">• develop creative ideas and explore a range of designs for showpieces. |
| Planning and organising skills to: | <ul style="list-style-type: none">• efficiently sequence the stages of showpiece preparation and assembly. |
| Self-management skills to: | <ul style="list-style-type: none">• manage own speed, timing and productivity. |

Unit Mapping Information

Supersedes and is equivalent to SITHPAT010 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>