



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT010A Prepare and display sugar work

Revision Number: 1

SITHPAT010A Prepare and display sugar work

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare sugar for sugar work and to plan and produce sugar-based display pieces.

The preparation of sugar includes boiling to various predetermined temperature stages suitable for pulling, casting or blowing.

Pulling refers to manipulating boiled sugar after initial cooling, to incorporate air and to achieve elasticity and sheen.

Casting refers to pouring boiled sugar into prepared framework or moulds or into free-flowing shapes. The preparation of sugar casts also includes casting of individual segments, assembling, decorating and preparing for display and storage.

Blowing refers to creating shapes by blowing air through a blowpipe into boiled sugar of the correct temperature.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to patissiers in hospitality enterprises where sugar-based display items are prepared for display, such as patisseries, pastry shops, hotels, restaurants and catering enterprises.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units This unit must be assessed after the following prerequisite unit:
SITHOHS002A Follow workplace hygiene procedures

Employability Skills Information

Employability skills The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1 Boil sugar.	1.1 Identify and assemble required ingredients according to standard recipes and enterprise requirements. 1.2 Combine sugar and water and boil to required temperature, using <i>specialised equipment</i> for boiling

ELEMENT	PERFORMANCE CRITERIA
	sugar correctly and safely.
	1.3 Follow preparation methods specified in standard recipes.
	1.4 Use colouring and flavourings appropriately, according to sugar products required.
	1.5 <i>Handle boiled sugar solution safely</i> according to safety requirements, standard recipes and enterprise practice.
2 Pull boiled sugar.	2.1 Manipulate boiled sugar to avoid crust forming.
	2.2 Turn out and pull sugar, using a suitable work surface and according to standard industry practice and safety requirements.
3 Store pulled sugar.	3.1 Portion pulled sugar according to intended use.
	3.2 Use correct packaging methods and vacuum-seal pulled sugar pieces.
	3.3 Use appropriate storage procedures to ensure extended shelf life.
4 Plan decorative sugar work.	4.1 Plan sugar work appropriate for the occasion, allowing adequate time for, or working within time available for, preparation.
	4.2 Produce sketches or outlines of required forms and shapes and identify colours, decorations and supports.
	4.3 Prepare formwork or moulds and working surface appropriately.
	4.4 Calculate required quantities of differently coloured sugar.
	4.5 Select and use appropriate equipment and materials.
5 Prepare sugar work.	5.1 Boil sugar, adding required colouring and arrest the temperature at the correct point for casting or blowing as required.
	5.2 Cast boiled sugar, shaping into desired forms or moulds, using appropriate techniques and skills and achieving correct and even thickness.
	5.3 Remove formwork from sugar at the correct stage of

ELEMENT	PERFORMANCE CRITERIA
	hardening and move sugar items to cool areas, where required, to accelerate cooling.
	5.4 Create sugar pieces using appropriate blowing techniques and suitable materials and equipment.
	5.5 Assemble sugar centrepieces to achieve balance, proportion and optimum strength.
	5.6 Decorate sugar work creatively, ensuring appropriateness for the occasion and creating customer appeal.
6 Display sugar work.	6.1 Display <i>sugar work</i> attractively to enhance food displays.
	6.2 Use sugar work to complement, harmonise and balance the displayed food.
7 Store sugar work.	7.1 Store sugar work according to establishment procedures, ensuring it is protected from humidity, dust and heat.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

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

- handling and storing sugar work and recognising factors affecting quality and optimising shelf life
- safe boiling and handling of sugar and underlying principles of preparing sugar
- basic first aid for treatment of burns in case of accidents
- ability to pull, cast and blow sugar
- working methods used in production and display of sugar work, including the use of equipment
- creative skills in decoration and presentation
- defining and applying corrective steps to ensure quality control
- literacy skills to read recipes, menus, instructions and orders
- numeracy skills to calculate portions and weigh and measure quantities of ingredients.

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

- safety requirements relating to possible dangers when handling boiled sugar at high temperatures
- historical and cultural aspects of sugar work
- commodity knowledge, including quality indicators of ingredients used in sugar work
- culinary terms commonly used in the industry related to sugar work
- portion control and yield
- causes of premature crystallisation of boiled sugar and methods to avoid it
- properties of the ingredients used and their interaction and changes during production
- influence of cleanliness of materials used on the boiling process and quality outcome
- hygiene and food safety requirements relating to sugar work.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to produce a wide range of sugar work using pulling, casting and blowing
- application of safety and food hygiene principles throughout preparation, decoration, presentation and storage processes
- ability to produce sugar work of optimum quality and creativity
- preparation, decoration and presentation of a range of sugar work within typical workplace conditions.

EVIDENCE GUIDE

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a commercial kitchen or pastry kitchen, as defined in the Assessment Guidelines
- access to industry-current equipment for producing sugar work, including:
 - air conditioned room
 - heating lamp with red or white light and hair drier with cold air setting or small cooling fan
 - blow torch
 - silicon paper and mats
 - heat resistant plasticine
 - saccharometer
 - marble slab
 - hand pump for blowing sugar
 - modelling tools, such as marzipan tools
 - airtight sugar display cases
 - assorted rings, moulds, metal bars and similar equipment usable for poured and moulded sugar work
 - cake wheels
 - scissors
 - suitable presentation bases, such as mirrors, tiles and platters
 - basket weave boards (round and oval shaped) complete with metal rods
 - disposable gloves for pulling and shaping sugar
- use of authentic ingredients.

EVIDENCE GUIDE

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- observation of practical demonstration by the candidate of preparing, decorating and presenting sugar work
- questions about the preparation of and characteristics of quality sugar work, safe handling and hygiene procedures, commodities, presentation and decoration techniques, and storage requirements to ensure optimum quality and food safety
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

- SITHCCC013A Prepare hot and cold desserts
- SITHPAT001A Prepare and produce pastries
- SITHPAT002A Prepare and produce cakes.

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

RANGE STATEMENT

Specialised equipment for sugar work may include:

- sugar boilers
- sugar thermometers
- rubber mats
- metal strapping
- moulds
- patterns
- blowpipes
- foil
- plasticine
- display stands and bases
- spatulas
- shears.

Safe handling of boiled sugar solution may include:

- using protective gloves and mitts where appropriate
- covering exposed skin
- ensuring all equipment has secure handles
- avoiding drips and dribbles
- using insulated pot rests.

Sugar work may be used for:

- centrepieces
- desserts
- decorations for cakes and desserts
- sweets.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Patisserie