



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT011A Plan, prepare and display sweet buffet showpieces

Revision Number: 1

SITHPAT011A Plan, prepare and display sweet buffet showpieces

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to plan, prepare and display a wide range of showpieces appropriate for a sweet buffet display.

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 sweet buffet display pieces are prepared and displayed, such as patisseries, chocolatiers, hotels, restaurants and catering enterprises.

Sweet buffet showpieces include decorative pieces prepared from sugar, chocolate, pastillage, croquant, marzipan or a combination of these.

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 Plan sweet buffet showpieces. | 1.1 Plan <i>showpieces</i> appropriate for the occasion, allowing adequate time for, or working within time available for, preparation. |
| | 1.2 Produce sketches or outlines of forms and shapes required and identify colours, decorations and supports. |
| | 1.3 Select and use <i>appropriate equipment</i> and materials. |

ELEMENT	PERFORMANCE CRITERIA
2 Prepare sweet buffet showpieces.	<p>2.1 Produce a variety of showpieces to industry standards and enterprise requirements.</p> <p>2.2 Shape selected materials into desired forms, using appropriate techniques and creative flair and skills.</p> <p>2.3 Assemble showpieces, considering balance, proportion and strength.</p> <p>2.4 Finish and decorate showpieces artistically, ensuring appropriateness for the occasion and creating customer appeal.</p> <p>2.5 Choose decorations in appropriate materials, suitable for the occasion.</p>
3 Display sweet buffet showpieces.	<p>3.1 Display showpieces attractively to enhance sweet buffet displays.</p> <p>3.2 Use showpieces to complement, harmonise and balance the displayed food.</p>
4 Store sweet buffet showpieces.	<p>4.1 Store showpieces according to establishment procedures and ensure that they are protected from humidity, dust and heat.</p>

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:

- basic first aid for treatment of burns in case of accidents
- handling and storing sugar work and recognising factors affecting quality and optimising shelf life
- artistic skills and creativity in planning and producing sweet buffet showpieces
- ability to pull, cast and blow sugar
- working methods used in production and display of marzipan, including the use of equipment for preparing and moulding
- defining and applying corrective steps to ensure quality control
- creative skills in decoration and presentation
- 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 temperature
- knowledge and understanding of sugar boiling and handling techniques and of safety requirements relating to possible dangers when working with boiled sugar at high temperature
- knowledge and understanding of various techniques for handling chocolate, pastillage, croquant and marzipan, individually and in combination
- OHS requirements, including basic first aid for treating burns
- 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
- 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.

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.

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to produce a range of sweet buffet showpieces using suitable materials, including examples from each of the following:
 - sugar
 - chocolate
 - pastillage
 - croquant
 - marzipan
- application of safety standards throughout preparation, decoration, presentation and storage processes
- ability to produce sweet buffet showpieces of optimum quality and creativity
- preparation, decoration and presentation of a range of sweet buffet showpieces 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 making sweet buffet items, including:
 - microwave oven
 - marzipan modelling tools
 - spirit burners with wicks and methylated spirits
 - wide variety of moulds, including plastic and metal egg moulds and novelty shapes, silicon rubber novelty moulds and shapes, metal or silicon leaf moulds
 - cake stands, including with clear cover and 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
 - storage trays and containers
 - calcium carbonate, pure alcohol, tartaric acid (stored in bottle with eye dropper lid) and quick lime
 - doilies in a range of shapes and sizes
 - round and oval-shaped basket weave boards complete with metal rods
 - large and small scissors, aluminium rolling pin, textured rolling pin, range of pastry brushes, fine icing sugar sieves, firm wire and pliers, small very fine strainers, fine piping tubes size 3 to 000, and fine paint brushes size 3 to 000
 - heat-resistant plasticine
 - marble slab, silicon paper and mats
 - air brush kit complete with alcohol-based colours
 - hair drier with cold air setting, or small cooling fan
 - polystyrene boxes and satay sticks, or tooth picks
 - airtight display cases, domes and containers
 - access to specific equipment for preparing chocolate showpieces, including chocolate thermometer, dipping forks, chocolate spray gun kit, gold leaf, plastic acetate sheets, chocolate carving tools and pasta machine for modelling chocolate

EVIDENCE GUIDE

- access to specific equipment for pastillage, including dried starch, sandpaper, stencils, wood saw, wooden boards, scalpels and a wide variety of cutters and moulds
- use of authentic ingredients.

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 sweet buffet showpieces
- questions about the preparation and characteristics of sweet buffet showpieces, safe handling procedures, commodities, presentation and decoration techniques, and storage requirements to ensure optimum quality
- 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.

Showpieces for a buffet may include those made from:

- sugar: pulled, cast or blown
- chocolate
- pastillage
- croquant
- marzipan
- combination of these.

Appropriate equipment and materials may include:

- air brush spray equipment
- specialised equipment for preparing, moulding, casting and making freehand creations using sugar and marzipan work, chocolate, pastillage and croquant.

Storage may include:

- coolrooms and other temperature-controlled environments
- use of packaging materials and cases.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Patisserie