



Australian Government

SITHPAT404 Design and produce sweet buffet showpieces

Release 1

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Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	<p>E</p> <p>Replaces and is equivalent to SITHPAT011A Plan, prepare and display sweet buffet showpieces.</p> <p>Title changed to better reflect the intent and content of the unit . Re-worked Elements, Performance Criteria, Required Skills and Knowledge to more fully articulate content.</p> <p>Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment.</p>

Unit Descriptor

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, croquant 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 SITHCCC304 Produce and serve food for buffets.

Application of the Unit

This unit applies to hospitality and catering organisations which produce, display and serve specialist patisserie products including hotels, restaurants and patisseries. The preparation display of showpieces is a high order technical skill used by experienced patissiers who operate independently or with limited guidance from others.

Licensing/Regulatory Information

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

Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements and Performance Criteria

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

1. Design sweet buffet showpieces.
 - 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 ***equipment*** of correct type and size.
 - 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 creative 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, harmonise and balance 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***.

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- initiative and enterprise skills to develop creative ideas and explore a range of designs for showpieces
 - literacy skills to write basic plans for showpiece production and record calculations for ingredients
- numeracy skills to:
 - calculate production times for showpieces
 - calculate quantities of ingredients required for components of the showpieces
- planning and organising skills to efficiently sequence the stages of showpiece preparation and assembly
 - problem-solving skills to evaluate quality of finished showpieces and make adjustments to ensure a quality product
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment.

Required knowledge

- culinary terms and trade names for:
 - ingredients commonly used to produce showpiece components
 - a variety of classical and contemporary showpiece components
- historical and cultural derivations of a variety of showpiece components for sweet buffets
- types of designs commonly used for sweet buffet showpieces
- mise en place requirements for producing sweet buffet showpieces
- cookery methods for preparing showpiece components made from:
 - chocolate
 - croquant
 - marzipan
 - pastillage
 - sugar
- properties of the ingredients used and their interaction and changes during production
- techniques used to:
 - handle and mould chocolate, pastillage, croquant and marzipan, individually and in combination
 - assemble the entire sweet buffet showpiece
- equipment used to produce showpiece components and assemble the entire showpiece:
 - essential features and functions
 - safe operational practices
- correct environmental conditions for storage of showpiece components and whole showpiece to ensure optimum appearance.

Evidence Guide

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

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- design a variety of creative sweet buffet showpieces, make all individual components and assemble the complete showpieces for display
- make a variety of individual decorative components selected from each of the following materials:
 - chocolate
 - croquant
 - marzipan
 - pastillage
 - sugar
- integrate knowledge of:
 - cookery methods for preparing showpiece components
 - techniques for handling and moulding individual showpiece components and for assembling the entire sweet buffet showpiece
 - essential features, functions and safe use of showpiece production equipment
 - appropriate environmental storage conditions
- produce and assemble showpieces within commercial time constraints.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational pastry kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines including specific equipment for producing sweet buffet showpieces; this can be a:
 - real industry workplace
 - simulated industry environment such as a training kitchen servicing customers
- industry-realistic ratios of kitchen staff to customers
- sweet buffet showpiece designs
- a variety of commercial ingredients for producing sweet buffet showpiece.

Method of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are

appropriate for this unit:

- direct observation of the individual making all individual components and assembling complete showpieces for display
- evaluation of designs produced by the individual for sweet buffet showpieces
- projects that allow assessment of the individual's ability to design, produce and assemble a suite of sweet buffet showpieces for a series of events with different themes
- written or oral questioning to assess knowledge of culinary terms, equipment, cookery methods and techniques for making and assembling showpieces
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- SITHCCC304 Produce and serve food for buffets
- SITHKOP401 Plan and display buffets
- SITHPAT401 Prepare and model marzipan
- SITHPAT402 Produce chocolate confectionery
- SITHPAT403 Model sugar based decorations.

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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Showpieces for a buffet may include those made from:

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

Equipment and materials may include:

- air brush kit complete with alcohol-based colours
- airtight display cases, domes and containers
- aluminium rolling pin
- cake stands, including with clear cover
- calcium carbonate, pure alcohol, tartaric acid (stored in bottle with eye dropper lid) and quick lime
- chopping boards
- doilies
- fine icing sugar sieves
- fine paint brushes
- fine piping tubes
- firm wire and pliers
- hair drier with cold air setting
- heat-resistant plasticine
- large and small scissors
- marble slab
- marzipan modelling tools
- measurers:
 - metric calibrated measuring jugs
- microwave oven
- 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
- pastry brushes
- polystyrene boxes and satay sticks, or tooth picks
- round and oval-shaped basket weave boards complete with metal rods
- sets of stainless steel bowls
- 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
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
- storage containers and trays
- textured rolling pin.
- appropriate:
 - atmosphere
 - humidity
 - light
 - packaging
 - temperature

Environmental conditions may involve:

- use of containers
- ventilation
- protecting showpieces from exposure to:
 - dust and dirt
 - heating or air conditioning
- storing showpieces in:
 - airtight containers
 - chilled conditions
 - cool rooms
 - display cabinets, including temperature-controlled cabinets
 - freezers
 - refrigerators.

Unit Sector(s)

Hospitality

Competency Field

Patisserie