



Australian Government

SITHPAT009 Model sugar-based decorations

Release: 1

SITHPAT009 Model sugar-based decorations

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare liquid sugar and to model sugar-based decorations for cakes and desserts. It requires the ability to design decorations and to pull, cast and blow sugar.

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

The preparation and modelling of sugar 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	PERFORMANCE CRITERIA
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Design decorative sugar work.	1.1.Design sugar-based decorations for cakes and desserts. 1.2.Produce sketches of required forms and shapes. 1.3.Identify colours, decorations and supports. 1.4.Calculate and record required quantities of differently coloured sugar.
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. Boil sugar.
- 3.1. Select, sort and assemble ingredients according to the sequencing of food production.
 - 3.2. Combine sugar and water and boil to required temperature.
 - 3.3. Add required colouring and flavourings according to design requirements.
 - 3.4. Arrest the temperature at the correct point for pulling, casting or blowing.
 - 3.5. Safely handle boiled sugar solution according to recipe requirements.
4. Pull boiled sugar.
- 4.1. Cool sugar solution to appropriate temperature for pulling.
 - 4.2. Manipulate boiled sugar to avoid crust forming.
 - 4.3. Turn out and pull sugar to incorporate air and to achieve elasticity and sheen.
 - 4.4. Use a suitable work surface and work safely to avoid burns.
5. Store pulled sugar.
- 5.1. Portion pulled sugar according to intended use.
 - 5.2. Use correct packaging methods and vacuum seal pulled sugar pieces.
 - 5.3. Store pulled sugar in appropriate **environmental conditions**.
6. Blow sugar work.
- 6.1. Create individual sugar pieces using appropriate blowing techniques.
 - 6.2. Blow air through blowpipe into boiled sugar of the correct temperature.
7. Cast sugar work.
- 7.1. Prepare framework or moulds for individual sugar pieces.
 - 7.2. Cast boiled sugar, shaping into desired forms or moulds.
 - 7.3. Use appropriate techniques to achieve correct and even thickness.
 - 7.4. Remove framework from sugar at the correct stage of hardening.
 - 7.5. Move sugar items to cool areas to accelerate cooling.
 - 7.6. Store cast sugar items 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 notes on designs and record calculations for sugar work ingredients.
Oral communication skills to:	• express opinion about decorations for cakes and desserts, advising on presentation and most appropriate materials.
Numeracy skills to:	• weigh and measure ingredients for the quantity of sugar solution required • determine temperature, boiling and cooling times for sugar work.
Initiative and enterprise skills to:	• develop creative ideas and explore a range of designs for sugar decorations.
Planning and organising skills to:	• efficiently sequence the stages of sugar work preparation and production.
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
 - avoidance of damage to decorations.

Unit Mapping Information

SITHPAT403 Model sugar based decorations

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for SITHPAT009 Model sugar-based decorations

Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- design creative decorations for at least six different cakes or desserts
- use each of the following techniques at least once when modelling sugar-based decorations for different cakes and desserts:
 - pulling sugar
 - casting sugar
 - blowing sugar
- use each of the cookery methods in the knowledge evidence at least once when preparing sugar solutions
- produce above sugar-based decorations:
 - that are consistent in quality, size, shape and appearance
 - within commercial time constraints
 - reflecting required quantities to be produced
 - following procedures for food safety practices when handling and storing sugar products.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for:
 - ingredients commonly used to produce sugar-based decorations for cakes and desserts
 - classical and contemporary sugar-based decorations specified above for cakes and desserts
- types of designs commonly used for sugar-based decorations for cakes and desserts
- cookery methods for preparing sugar solutions:
 - combining ingredients
 - appropriate temperatures and cooking times
 - cooling methods and times
- historical and cultural derivations of a variety of sugar-based decorations for cakes and desserts
- mise en place requirements for modelling sugar-based decorations

- required consistency of sugar solution for pulling, blowing and casting
- shaping techniques for boiled sugar:
 - pouring into framework
 - free-flowing shapes
 - pouring into moulds
- causes of premature crystallisation of boiled sugar and methods to avoid it
- properties of the ingredients used and their interaction and changes during production
- temperature requirements, cooking times and techniques for pulling, casting and blowing sugar
- dangers of handling boiled sugar at high temperatures and methods to avoid injury:
 - avoiding drips and dribbles
 - covering exposed skin
 - ensuring all equipment has secure handles
 - using insulated pot rests
 - using protective gloves and mitts
- appropriate environmental conditions for storing sugar-based decorations to:
 - ensure food safety
 - optimise shelf life
- equipment used to prepare liquid sugar and to model sugar-based decorations for cakes and desserts:
 - essential features and functions
 - safe operational procedures
 - influence of cleanliness of equipment on the boiling process and quality outcome.

Assessment Conditions

Skills must be demonstrated in an operational pastry kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m/person)
 - commercial refrigeration and freezer unit with shelving
 - double sinks with hot and cold water
 - gas or electric stove tops
 - marble bench or slab
 - microwave
 - proofer
 - shelving

- small equipment:
 - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper
 - cutting boards
 - knives:
 - large serrated cake knives
 - ladles in a variety of sizes
 - measurers:
 - metric calibrated measuring jugs
 - mixers
 - piping bags and attachments
 - service-ware:
 - platters, dishes, and bowls
 - serving utensils
 - small utensils:
 - flour and drum sieves
 - strainers
 - spatulas
 - whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
 - range of saucepans and pots for small and large production
 - scales (1 gram increments)
 - sets of stainless steel bowls
 - spoons:
 - wooden spoons
 - large plain and slotted metal spoons
 - storage containers and trays
- specific equipment for modelling sugar-based decorations:
 - airtight sugar display cases
 - assorted rings, moulds, and metal bars for poured and moulded sugar work
 - basket weave boards (round and oval shaped) complete with metal rods
 - blow torch
 - blowpipes
 - cake wheels
 - hair drier with cold air setting
 - hand pump for blowing sugar
 - heat-resistant disposable gloves for pulling and shaping sugar
 - heat-resistant plasticine
 - heating lamp with red or white light
 - metal strapping

- modelling tools
- moulds
- patterns
- rubber mats
- saccharometer
- scissors
- shears
- silicon paper and mats
- small cooling fan
- sugar boilers
- sugar thermometers
- diverse and comprehensive range of commercial ingredients for modelling the sugar-based decorations for cakes and desserts specified in the performance evidence
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpans and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mops and buckets
 - separate hand basin and antiseptic liquid soap dispenser for hand washing
 - sponges, brushes and scourers
 - tea towels
- organisational specifications:
 - equipment manufacturer instructions
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - food preparation lists
 - mise en place lists, standard recipes, and recipes for special dietary requirements
 - designs for sugar-based decorations for cakes and desserts
 - ordering and docketing paperwork
 - food safety plans
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

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