



Australian Government

SITHPAT010 Design and produce sweet buffet showpieces

Release: 1

SITHPAT010 Design and produce sweet buffet showpieces

Modification History

Not applicable.

Application

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 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 SITHCCC015 Produce and serve food for buffets.

The unit applies to hospitality and catering organisations that produce, display and serve specialist patisserie products, including hotels, restaurants and patisseries. The showpiece could be for a buffet that is one-off for a special event or function or a series of regular buffets offered by the organisation.

The preparation display of showpieces 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

Elements describe the essential outcomes.

1. Design sweet buffet showpieces.

PERFORMANCE CRITERIA

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

- 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 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. | 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 buffet showpieces. | 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 <i>environmental conditions</i> . |

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: | <ul style="list-style-type: none"> • write basic plans for showpiece production. |
| Oral communication skills to: | <ul style="list-style-type: none"> • express opinion about buffet 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 | <ul style="list-style-type: none"> • develop creative ideas and explore a range of designs for |

skills to: showpieces.

Planning and organising skills to: • efficiently sequence the stages of showpiece preparation and assembly.

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
- protecting showpieces from exposure to:
 - dust and dirt
 - heating or air conditioning.

Unit Mapping Information

SITHPAT404 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>

Assessment Requirements for SITHPAT010 Design and produce sweet buffet showpieces

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, produce and assemble three sweet buffet showpieces, each containing at least two different components and using each of the following materials at least once when making the above decorative components, either individually or in combination:
 - chocolate
 - marzipan
 - pastillage
 - sugar
- produce and assemble the above sweet buffet showpieces:
 - within commercial time constraints
 - reflecting required quantities to be produced
 - following procedures for food safety practices.

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 showpiece components
 - classical and contemporary showpiece components specified in the performance evidence
- historical and cultural derivations of a variety of showpiece components for sweet buffets
- types of designs used for the sweet buffet showpieces specified in the performance evidence
- mise en place requirements for producing sweet buffet showpieces
- cookery methods for preparing showpiece materials specified in the Performance Evidence
- properties of the ingredients used in the showpieces and their interaction and changes during production
- techniques used to:
 - handle and mould chocolate, pastillage and marzipan, individually and in combination
 - blow, cast or pull sugar

- assemble the entire sweet buffet showpiece
- appropriate environmental conditions for storing showpieces and their components to:
 - ensure optimum appearance
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce showpiece components and assemble the entire showpiece.

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
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper
 - cutting boards
 - 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
- specific equipment for producing sweet buffet showpieces:
 - air brush kit complete with alcohol-based colours
 - airtight display cases, domes and containers
 - aluminium rolling pin
 - calcium carbonate, pure alcohol, tartaric acid (stored in bottle with eye dropper lid) and quicklime
 - doilies
 - fine icing sugar sieves
 - fine paint brushes
 - fine piping tubes
 - firm wire and pliers
 - food handler gloves
 - hair drier with cold air setting
 - heat-resistant disposable gloves for pulling and shaping sugar
 - heat-resistant plasticine
 - large and small scissors
 - marzipan modelling tools
 - 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
 - polystyrene boxes and satay sticks or tooth picks
 - round and oval-shaped basket weave boards complete with metal rods
 - 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
- textured rolling pin
- equipment for storage of showpieces:
 - cool rooms
 - temperature controlled display cabinets
- diverse and comprehensive range of commercial ingredients for producing the sweet buffet showpieces 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

- sweet buffet showpiece designs
- 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 this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

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