



Australian Government

Assessment Requirements for SITHPAT019 Model sugar-based decorations

Release: 1

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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 and create one sugar centrepiece that incorporates techniques for:
 - pulling sugar
 - casting sugar
 - blowing sugar
- use each of the following cookery processes at least once when preparing the above centrepiece:
 - combining ingredients
 - appropriate temperatures and cooking times
 - cooling methods and times
- produce above centrepiece:
 - within commercial time constraints
 - 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 common trade names for:
 - ingredients commonly used to produce sugar-based decorations
 - sugar-based decorations
- types of designs commonly used for sugar-based decorations
- cookery processes used when preparing sugar centrepieces
- mise en place requirements for modelling sugar-based decorations
- shaping techniques for boiled sugar:
 - pouring into framework
 - free-flowing shapes
 - pouring into moulds
 - ribbons
- 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, cooling methods and times
- techniques for pulling, casting and blowing sugar
- required consistency of sugar solution for pulling, blowing and casting
- 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:
 - 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 commercial kitchen. This can be:

- an industry workplace; or
- a simulated industry environment such as an industry-realistic training kitchen.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m/person)
 - commercial refrigeration and freezer unit with shelving
 - sink
 - gas or electric stove top
 - marble bench or slab
 - microwave
 - shelving
- small equipment:
 - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper
 - cutting boards
 - knives
 - measures:
 - measuring jugs
 - strainers
 - spatulas

- range of saucepans and pots for small and large production
- scales (1 gram increments)
- sets of stainless steel bowls
- spoons and ladles
- 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
 - blow torch
 - hand pump for blowing sugar
 - heat-resistant disposable gloves for pulling and shaping sugar
 - heating lamp
 - metal strapping
 - modelling tools
 - moulds
 - patterns
 - saucepan with pouring lip
 - rubber mats
 - scissors
 - silicon paper and mats
 - small cooling fan
 - sugar thermometers
- food safe gloves
- diverse and comprehensive range of commercial ingredients for modelling the sugar-based decorations 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 soap 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

- mise en place lists and standard recipes
- designs for sugar-based decorations
- 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 achieved the Certificate III or Certificate IV in Patisserie or their successors; or hold a trade certificate as a cook or chef, or trade equivalent; and
- have worked in industry for at least three years where they have applied the skills and knowledge of 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>