



Australian Government

Assessment Requirements for SITHPAT020

Design and produce sweet showpieces

Release: 1

Assessment Requirements for SITHPAT020 Design and produce sweet 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 showpieces, each containing at least two different components and using each of the following at least once when making the above components, either individually or in combination:
 - chocolate or plastic chocolate
 - marzipan or gum paste or sugar dough
 - sugar or isomalt
- produce and assemble the above three sweet showpieces:
 - within commercial time constraints
 - 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 common trade names for:
 - ingredients used to produce showpiece components
- types of designs used for the showpieces specified in the performance evidence
- mise en place requirements for producing sweet showpieces
- properties of the ingredients used in showpieces and their interaction and changes during production
- processes and techniques used to:
 - handle and mould chocolate, pastillage and marzipan, individually and in combination
 - blow, cast or pull sugar
 - assemble an entire 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 an entire showpiece.

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
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - cutting boards
 - knives
 - measuring jugs
 - mixer
 - piping bags and attachments
 - small utensils:
 - sieve
 - strainer
 - spatula
 - whisk
 - range of saucepans and pots for small and large production
 - scales (1 gram increments)
 - sets of stainless steel bowls
 - spoons and ladles
- specific equipment for producing sweet showpieces:
 - adjustable blow torch
 - air brush kit complete with alcohol-based colours
 - rolling pin
 - calcium carbonate, pure alcohol, tartaric acid (stored in bottle with eye dropper lid) and quicklime
 - fine paint brushes
 - fine piping tubes
 - firm wire and pliers

- heat-resistant disposable gloves for pulling and shaping sugar
- scissors
- marzipan modelling tools
- moulds:
 - leaf moulds
 - novelty moulds and shapes
 - egg moulds
- multi-tier, platters, cake boards, socles and decorative cloths
- nougat lacquer and sugar colours, water-based, paste colours, powdered colours or alcohol colours
- polystyrene boxes and wooden skewers
- silicon paper and mats
- small cooling fan
- specific equipment for pastillage:
 - cutters
 - dried starch
 - moulds
 - sandpaper
 - scalpels
 - stencils
- specific equipment for preparing chocolate showpieces:
 - chocolate spray gun kit
 - chocolate thermometer
 - dipping forks
 - plastic acetate sheets
- wooden boards
- textured rolling pin
- equipment for storage of showpieces:
 - cool rooms
- food safe gloves
- diverse and comprehensive range of commercial ingredients for producing the sweet 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 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
 - sweet showpiece designs
 - 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>