



Australian Government

SITHPAT020 Design and produce sweet showpieces

Release: 1

SITHPAT020 Design and produce sweet showpieces

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to design and produce sweet showpieces for display. 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.

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

The preparation and display of showpieces is a high order technical skill used by experienced patissiers who operate independently or with limited guidance from others.

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Patisserie

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

PERFORMANCE CRITERIA

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

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|---------------------------------------|---|
| 1. Design sweet showpieces. | <ul style="list-style-type: none">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. | <ul style="list-style-type: none">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. | <ul style="list-style-type: none">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 showpieces. | <ul style="list-style-type: none">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 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 basic plans for showpiece production.

Oral communication skills to:

- express opinion about showpieces, advising on presentation and most appropriate materials.

Numeracy skills to:

- calculate production times for showpieces
- calculate quantities of ingredients required for components of the showpieces.

Initiative and enterprise skills to:

- develop creative ideas and explore a range of designs for 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.

Unit Mapping Information

Supersedes and is equivalent to SITHPAT010 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 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

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