

<b>UNIT TITLE:</b> PREPARE AND DISPLAY SUGAR WORK		<b>NOMINAL HOURS:</b> 55
<b>UNIT NUMBER:</b> D1.HPA.CL4.03		
<b>UNIT DESCRIPTOR:</b> This unit deals with skills and knowledge required by cooks, chefs and <i>patissiers</i> to prepare, display and store sugar based display pieces in a commercial food production environment		
<b>ELEMENTS AND PERFORMANCE CRITERIA</b>	<b>UNIT VARIABLE AND ASSESSMENT GUIDE</b>	
<p><b>Element 1: Prepare sugar for boiling</b></p> <p>1.1 Select and weigh <i>ingredients</i></p> <p>1.2 Combine ingredients and prepare sugar for boiling</p> <p>1.3 Collect <i>equipment</i> required to prepare sugar</p> <p><b>Element 2: Boil sugar</b></p> <p>2.1 Collect equipment required to boil sugar</p> <p>2.2 Follow specified method of sugar boiling</p> <p>2.3 Use colours appropriately</p> <p>2.4 Handle boiled sugar solution safely</p> <p><b>Element 3: Pull boiled sugar</b></p> <p>3.1 Collect equipment required to pull boiled sugar</p> <p>3.2 <i>Manipulate boiled sugar</i></p> <p>3.3 <i>Store/hold</i> pulled sugar</p>	<p><b>Unit Variables</b></p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment</p> <p>This unit applies to all industry sectors that are responsible for preparing, displaying and storing sugar work within the labour divisions of the hotel and travel industries and may include:</p> <p>1. Food Production</p> <p><i>Ingredients</i> will include:</p> <ul style="list-style-type: none"> <li>• Sugar</li> <li>• Water</li> <li>• Glucose</li> <li>• Colouring agents</li> <li>• Calcium carbonate</li> <li>• Cream of tartar.</li> </ul> <p><i>Equipment</i> may be related to:</p> <ul style="list-style-type: none"> <li>• Copper pots</li> <li>• Sugar thermometer</li> </ul>	

<p><b>Element 4: Use pulled sugar to produce display sugar work</b></p> <p>4.1 Collect equipment required to produce display sugar pieces</p> <p>4.2 Produce <i>blown sugar shapes</i></p> <p>4.3 Produce <i>ribbons and bows</i></p> <p>4.4 Shape sugar pieces into <i>leaves and flowers</i></p> <p>4.5 Weave <i>sugar</i> to form baskets</p> <p><b>Element 5: Pour boiled sugar to produce cast display sugar work</b></p> <p>5.1 Collect equipment required to produce cast display sugar work pieces</p> <p>5.2 Add specific ingredients to create effects</p> <p>5.3 Pour and set sugar</p> <p>5.4 Release sugar from forms</p> <p><b>Element 6: Plan sugar display piece</b></p> <p>6.1 Plan <i>display piece</i> appropriate to client, occasion or theme able to be produced in time available using a <i>variety of techniques</i></p> <p>6.2 Prepare a sketch or outline of display</p> <p>6.3 Prepare forms and shapes as required by the design</p> <p>6.4 Calculate quantities required for components of display piece</p>	<ul style="list-style-type: none"> <li>• Heat proof gloves</li> <li>• Cold water bath</li> <li>• Marble slab</li> <li>• Oil</li> <li>• Pulling hook</li> <li>• Metal, plaster, plasticine and rubber moulds</li> <li>• Mouth or hand pump</li> <li>• Weaving board</li> <li>• Pallet knife/spatula</li> <li>• Heat lamp</li> <li>• Sugar box</li> <li>• Patterns</li> <li>• Scissors</li> <li>• Rubber mats</li> <li>• Foil</li> <li>• Silicone paper.</li> </ul> <p><i>Manipulate boiled sugar</i> should relate to:</p> <ul style="list-style-type: none"> <li>• Turn out sugar</li> <li>• Pour sugar</li> <li>• Manipulate sugar</li> <li>• Pull sugar</li> <li>• Standard practices and safety requirements.</li> </ul>
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**Element 7: Assemble and display sugar work piece**

7.1 Assemble sugar work

7.2 Decorate sugar work piece

7.3 Display sugar work piece

**Element 8: Store sugar display pieces**

8.1 Store according to enterprise and standard industry practice

8.2 Store in appropriate conditions

8.3 Store to maintain maximum quality and appearance

*Store/hold* should include:

- Keep warm under lamp
- Allow to cool for use later
- Re-heat for use
- Store moisture free.

*Blown sugar shapes* may include:

- Fruits
- Animals
- Figures.

*Ribbons and bows* may relate to:

- Preparing colours
- Joining colours
- Pulling ribbons to required length and width
- Joining ribbons
- Folding ribbon to form bows.

*Leaves and flowers* may relate to:

- Use of hands or moulds
- Produce petals
- Produce leaves
- Join pieces to form flowers.

*Weave sugar* may relate to:

- Correct temperature

- Correct consistency
- Preparing weaving frame
- Ensuring consistent thickness of weave
- Joining sugar
- Finishing top and base
- Joining handle.

*Display piece* may include:

- Size
- Shape
- Style
- Theme.

*Variety of techniques* may include:

- Blown
- Woven
- Cast
- Blown.

*Assemble* may relate to:

- Using warm sugar to join pieces
- Using a heat lamp to melt edges to join pieces
- Using royal icing to join pieces.

*Decorate* may include:

- Using warm sugar, piped
- Using royal icing.

*Display* may relate to the use of:

- Ceramic
- Glass
- Mirrors
- Wood
- Fabric.

Appropriate conditions relates to:

- As appropriate to each type of petit fours
- Cool
- Dry
- Moisture free
- Low humidity.

#### **Assessment Guide**

The following skills and knowledge must be assessed as part of this unit:

- Ability to use safe sugar boiling and handling techniques
- Knowledge of sugar crystallisation during sugar preparation, boiling and production and prevention methods
- Knowledge of the ingredients used and reactions between them
- Knowledge of cleanliness in the preparation and production of sugar
- Knowledge of commodities
- Ability to maintain hygiene and food safety requirements
- Ability to maintain safety requirements in relation to the preparation, cooking and handling of hot sugar solutions

- Knowledge of historical and cultural aspects of sugar work and its role in the industry and the menu
- Ability to use creative and artistic skills in the design, preparation, decoration and display of sugar work
- Ability to produce a range of sugar display pieces including casting, pulling, weaving and blowing.

#### **Linkages To Other Units**

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Present and display food products
- Apply basic techniques of commercial cookery
- Other food units as appropriate, such as pastry, cakes, yeast goods, desserts, buffet and food service operation.

#### **Critical Aspects of Assessment**

Evidence of the following is essential:

- Demonstration of commodity knowledge including quality aspects
- Demonstrated ability to safely and hygienically handle products
- Knowledge of terminology related to sugar work
- Demonstrated ability to prepare a variety of sugar pieces for at least two different events or occasions
- Demonstration of creative and artistic skills in the preparation, decoration and display of sugar work pieces
- Demonstrated ability to store sugar work pieces to industry and enterprise standards.

**Context of Assessment**

This unit may be assessed on or off the job

- Assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individuals work area or area of responsibility
- Preparation, decoration and display of sugar display pieces with typical workplace conditions and timeframes
- Demonstration of skills on more than one occasion.

**Resource Implications**

Training and assessment must include access and use of a fully equipped commercial kitchen; and use of real ingredients and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

**Assessment Methods**

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work.

**Key Competencies in this Unit**

*Level 1 = competence to undertake tasks effectively*

*Level 2 = competence to manage tasks*

*Level 3 = competence to use concepts for evaluating*

	<b>Key Competencies</b>	<b>Level</b>	<b>Examples</b>
	Collecting, organising and analysing information	2	Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients; select and obtain commodities; organise ingredients and task sheets
	Communicating ideas and information	1	Share information with other kitchen and floor service staff; read recipes, menus, instructions and orders
	Planning and organising activities	2	Complete preparation <i>mise-en-place</i> and organise for the production of sugar work pieces; work within time constraints in a logical sequence
	Working with others and in teams	1	Work cooperatively with other team members
	Using mathematical ideas and techniques	1	Calculate quantities and portions against standard recipes and/or menu requirements
	Solving problems	1	Identify and correct problems in the preparation and production of sugar work such as ingredient quality
	Using technology	1	Use mechanical kitchen equipment including weighing equipment