



Australian Government

Department of Education, Employment and Workplace Relations

SITHPAT008A Prepare and model marzipan

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare, handle and model marzipan and to decorate, colour and present modelled items.

Preparing marzipan refers to combining manufactured marzipan paste, pure icing sugar and glucose syrup to a smooth paste of a consistency best suited for its intended purpose.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to patissiers in hospitality enterprises where marzipan is prepared and served, such as patisseries, hotels, restaurants and coffee shops.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite unit:
SITHOHS002A Follow workplace hygiene procedures

Employability Skills Information

Employability skills The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1 Prepare modelling marzipan.	<p>1.1 Select, weigh and combine ingredients to achieve desired composition and characteristics of quality modelling marzipan.</p> <p>1.2 Identify potential problems and take appropriate preventative measures to maintain desired characteristics.</p> <p>1.3 Observe food hygiene principles and requirements.</p>
2 Prepare moulded and modelled shapes.	<p>2.1 Mould or model <i>marzipan</i> in a variety of figures, shapes and flowers.</p> <p>2.2 Apply appropriate colourings, decorations and coating agents to enhance appearance and presentation.</p>

ELEMENT	PERFORMANCE CRITERIA
	2.3 Seal finished shapes to preserve freshness and eating characteristics and appearance.
3 Store marzipan products.	3.1 Store marzipan products at the correct temperature and in conditions to avoid excessive crust formation, drying out and hardening and to maintain maximum eating characteristics and appearance.
4 Use marzipan to cover cakes, gateaux, torten and petits fours.	4.1 Ensure surface of items to be covered is level and smooth. 4.2 Roll out marzipan to specified size and thickness. 4.3 Apply marzipan ensuring a smooth and seamless finish.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

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

- creative skills in decoration and presentation
- handling and storing marzipan and marzipan products and recognising factors affecting their quality
- working methods used in production and display of marzipan, including the use of equipment for preparation and moulding
- defining and applying corrective steps to ensure quality control
- problem-solving skills to control quality
- literacy skills to read recipes, menus, instructions and orders
- numeracy skills to calculate portions and weigh and measure quantities of ingredients.

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

- characteristics of marzipan, both classical and contemporary, including taste, texture, structure, shape and size appropriate for industry and enterprise standard marzipan products
- hygiene and food safety requirements relating to preparing, decorating, handling and storing marzipan
- historical and cultural aspects of marzipan
- underlying principles of making marzipan
- commodity knowledge, including quality indicators of marzipan ingredients
- culinary terms commonly used in the industry related to marzipan
- portion control and yield
- storage conditions for marzipan and optimising shelf life
- properties of the ingredients used and their interaction and changes during production.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to present and display a diverse range of modelled and moulded marzipan products with consistency in size, shape, quality and presentation
- application of food hygiene and safety principles throughout the preparation, decoration and presentation process
- knowledge of the characteristics of marzipan and suitable decorations or garnishes and the conditions required for optimum quality and presentation
- preparation, decoration and presentation of a range of marzipan shapes within typical workplace conditions and timeframes.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a commercial pastry kitchen as defined in the Assessment Guidelines
- access to industry-current equipment for preparation and modelling of marzipan, including:
 - marzipan modelling tools and moulds, such as leaf, flower petal cutters, novelty moulds, crimpers of various sizes and designs, textured rolling pins and boards, piping tubes, dipping forks, fine piping tubes size 3 to 000, and fine icing sugar sieves
 - marzipan refiner or high powered food processor, such as robot coupe
 - chocolate thermometer and saccharometer
 - marble slab and silicon mats
 - chocolate spray gun kit, or brown cocoa butter aerosol and airbrush
- access to presentation equipment, including:
 - cake stands, including multi-tier and clear cover, platters and mirrors, and cake boards
 - doilies in a range of shapes and sizes
 - presentation containers or boxes of various sizes
 - use of authentic ingredients.

EVIDENCE GUIDE

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- observation of practical demonstration by the candidate of preparing, decorating and presenting modelled and moulded marzipan
- questions about hygiene procedures, commodities, presentation and decoration techniques and storage requirements to ensure optimum quality and food safety
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

- SITHCCC013A Prepare hot and cold desserts
- SITHPAT001A Prepare and produce pastries
- SITHPAT002A Prepare and produce cakes.

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

RANGE STATEMENT

Handling of marzipan must include:

- modelling into shapes, figures or flowers
- colouring, decorating, glazing and sealing
- covering cakes, gateaux, torten and petits fours with marzipan.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Patisserie