



**Australian Government**

# **Assessment Requirements for SITHPAT007 Prepare and model marzipan**

**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:

- model marzipan to produce at least three different products in each of the below categories:
  - figures
  - shapes
  - flowers
- demonstrate the use of each of the following when sealing above finished products:
  - cocoa butter
  - food lacquer
  - glaze
- ice at least one of each of the following with marzipan:
  - cakes
  - gateaux
  - petits fours
  - torten
- model marzipan shapes and ice cakes:
  - with consistent quality, size, shape and appearance of marzipan products
  - within commercial time and cost constraints and deadlines
  - reflecting available supplies in stock and required quantities to be produced
  - following procedures for portion control and food safety practices when handling and storing marzipan.

## Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for:
  - ingredients commonly used to make marzipan icing and model marzipan shapes
  - marzipan shapes and icings specified in the performance evidence
- contents of stock date codes and rotation labels
- techniques to model and mould marzipan shapes

- expected product characteristics of the marzipan shapes and icings specified in the performance evidence:
  - appearance
  - colour
  - consistency
  - moisture content
  - shape
  - size
  - structure
  - taste
  - texture
- indicators of freshness and quality of stocked ingredients for marzipan
- mise en place requirements for modelling and moulding marzipan
- appropriate environmental conditions for storing marzipan shapes and icing to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to model and mould marzipan shapes.

## Assessment Conditions

Skills must be demonstrated in an operational pastry kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
  - commercial grade work benches (1.5 m/person)
  - commercial cake mixer and attachments:
    - dough hook
    - paddle
    - whisk
  - commercial refrigeration and freezer unit with shelving
  - double sinks with hot and cold water
  - gas or electric stove tops
  - marble bench or slab
  - marzipan refiner or industrial strength food processor
  - ovens with timer and trays:
    - convection
    - deck

- microwave
- pastry/dough break
- proofer
- storage facilities:
  - shelving
  - trays
- small equipment:
  - acetate plastic sheets, baking sheets/paper, parchment paper and silicon paper
  - beaters
  - blenders
  - bowl cutters
  - cake bases, stands and platforms
  - cake tins with:
    - fixed base in a range of shapes
    - loose bottom
  - cake moulds
  - cake wheels
  - cutting boards
  - cutting implements for nuts and fruits
  - deep-fryer
  - food handler gloves
  - fluted and plain flan rings and cutter
  - graters
  - juicers
  - knives:
    - large serrated cake knives
  - ladles in a variety of sizes
  - measurers:
    - metric calibrated measuring jugs
  - mixers
  - pastry brushes
  - pastry cutters and shapes
  - piping bags and attachments
  - portion control scoops and markers
  - service-ware:
    - platters, dishes, and bowls
    - serving tongs
  - small utensils:
    - flour and drum sieves
    - strainers

- spatulas
- whisks:
  - fine stainless steel wire
  - coarse stainless steel wire
- saccharometer
- scales (1 gram increments)
- silicon mats
- sets of stainless steel bowls
- spoons:
  - wooden spoons
  - large plain and slotted metal spoons
- storage containers and trays
- specific equipment for modelling marzipan:
  - chocolate thermometer
  - icing and decorating equipment:
    - aerosol and airbrush
    - chocolate spray gun
    - fine paint brushes
  - marzipan modelling tools and moulds:
    - crimpers
    - dipping forks
    - fine icing sugar sieves
    - leaf, flower and petal cutters
    - novelty moulds
    - piping bags and attachments
    - piping tubes in a variety of sizes
    - textured boards
    - textured rolling pins
  - range of presentation equipment:
    - cake boards
    - cake boxes
    - cake stands:
      - multi-tier
      - clear cover
    - doilies
    - mirrors
    - platters
    - refrigerated cake display cases or towers
- diverse and comprehensive range of commercial ingredients for the marzipan icing and modelled and moulded shapes 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 antiseptic liquid soap dispenser 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
  - food preparation lists
  - 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 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>