



**Australian Government**

# **SITHPAT007 Prepare and model marzipan**

**Release: 1**

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## Modification History

Not applicable.

## Application

This unit describes the performance outcomes, skills and knowledge required to prepare marzipan from manufactured marzipan paste; produce and decorate a variety of modelled figures, shapes and flowers, and to ice specialised cakes with marzipan.

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

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

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

## Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

## Competency Field

Patisserie

## Unit Sector

Hospitality

## Elements and Performance Criteria

### ELEMENTS

### PERFORMANCE CRITERIA

Elements describe the essential outcomes.

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

1. Select, portion and prepare ingredients.

1.1. Identify and select ingredients from stores according to food preparation lists, recipe, quality, freshness and stock rotation requirements.

1.2. Weigh and measure wet and dry ingredients according to the recipe and quantity of marzipan required.

1.3. Minimise waste to maximise profitability of food items produced.

2. Select, prepare and use

2.1. Select type and size of equipment suitable to

- |   |  |
|---|--|
| equipment.  | requirements.  |
| 3. Prepare modelling marzipan.                                    | 2.2.Safely assemble and ensure cleanliness of equipment before use.<br>2.3.Use equipment safely and hygienically according to manufacturer instructions.<br>3.1.Combine ingredients to create a smooth paste of a consistency best suited to modelling marzipan.<br>3.2.Flavour and colour marzipan according to recipe or design requirements.<br>3.3.Identify taste, texture and consistency problems and make <i>adjustments</i> to maintain desired product characteristics.         |
| 4. Prepare moulded and modelled shapes.                           | 4.1.Model marzipan by hand or shape with the aid of moulds to produce variety of figures, shapes and flowers.<br>4.2.Use appropriate colourings, decorations and coating agents to enhance appearance and presentation.<br>4.3.Seal finished shapes to preserve freshness, eating characteristics and appearance.<br>4.4.Visually evaluate finished marzipan shapes and <i>adjust presentation</i> .<br>4.5.Store marzipan products in the appropriate <i>environmental conditions</i> . |
| 5. Use marzipan to cover cakes, gateaux, torten and petits fours. | 5.1.Ensure surface of items to be covered is level and smooth.<br>5.2.Roll out marzipan to specified size and thickness.<br>5.3.Apply marzipan ensuring a smooth and seamless finish.  |

## 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.

<b>SKILLS</b>	<b>DESCRIPTION</b>
Reading skills to:	<ul style="list-style-type: none"> <li>• locate information in food preparation lists and standard recipes to determine preparation requirements</li> <li>• locate and read date code and stock rotation labels.</li> </ul>
Problem-solving skills to:	<ul style="list-style-type: none"> <li>• evaluate quality of ingredients and finished marzipan shapes and make adjustments to ensure a quality product.</li> </ul>
Planning and organising skills to:	<ul style="list-style-type: none"> <li>• efficiently sequence the stages of food preparation and production.</li> </ul>

Self-management skills • manage own speed, timing and productivity.  
to:

## Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

- Adjustments* must include consideration of:
- adding extra:
    - colouring
    - flavour
    - sweetener
    - wet and dry ingredients.
- Adjusting presentation* must involve consideration of:
- accompaniments and garnishes to maximise visual appeal:
    - balance
    - colour
    - contrast
  - plating food for practicality of:
    - customer consumption
    - service
  - wiping drips and spills.
- Environmental conditions* must ensure:
- appropriate:
    - atmosphere
    - humidity
    - light
    - packaging
    - temperature
    - use of containers
    - ventilation
  - avoiding excessive crust formation, drying out and hardening.

## **Unit Mapping Information**

SITHPAT401 Prepare and model marzipan

## **Links**

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>