



Australian Government

SITHPAT017 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.

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.

1. Select, portion and prepare ingredients.
 - 1.1. Identify and select ingredients from stores according to 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 equipment.
 - 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. Prepare modelling marzipan.
 - 3.1. Combine ingredients to create a smooth paste of a consistency best suited to modelling marzipan.
 - 3.2. Flavour and colour marzipan according to recipe or design requirements and soften with egg whites if required.
 - 3.3. Identify taste, texture and consistency problems and make adjustments 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, fruits and flowers.
 - 4.2. Use colourings, decorations and coating agents to enhance appearance and presentation.
 - 4.3. Seal finished shapes to preserve freshness, eating characteristics and appearance.
 - 4.4. Visually evaluate finished marzipan shapes and adjust presentation.
 - 4.5. Store marzipan products in the appropriate environmental conditions.

5. Use marzipan to cover finished product.
 - 5.1. Ensure surface of item to be covered is level and smooth.
 - 5.2. Roll out marzipan to specified size and thickness.
 - 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.

SKILLS**DESCRIPTION**

Reading skills to:	<ul style="list-style-type: none">locate information in standard recipes to determine preparation requirementslocate and read date code and stock rotation labels.
Problem-solving skills to:	<ul style="list-style-type: none">evaluate quality of ingredients and finished marzipan shapes and make adjustments to ensure a quality product.
Planning and organising skills to:	<ul style="list-style-type: none">efficiently sequence the stages of food preparation and production.
Self-management skills to:	<ul style="list-style-type: none">manage own speed, timing and productivity.

Unit Mapping Information

Supersedes and is equivalent to SITHPAT007 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>