



Australian Government

SITHPAT401 Prepare and model marzipan

Release 1

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Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	E Replaces and is equivalent to SITHPAT008A Prepare and model marzipan. Title simplified. Unit structure made consistent across all cooking units. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to more fully articulate content. Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment.

Unit Descriptor

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.

Application of the Unit

This unit applies to hospitality and catering organisations which 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.

Licensing/Regulatory Information

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

Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements and Performance Criteria

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

- | | |
|---|---|
| 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 equipment. | 2.1 Select equipment of correct type and size.
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 the recipe or design requirements.
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, shapes and flowers.
4.2 Use appropriate 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 cakes, gateaux, torten and petits fours. | 5.1 Ensure surface of items 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. |

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- initiative and enterprise skills to minimise wastage
- literacy skills to:
 - read and comprehend food preparation lists, standard recipes, date code and stock rotation labels and manufacturer instructions for equipment
 - write notes on recipe requirements and calculations
- numeracy skills to:
 - weigh and measure ingredients for the quantity of marzipan required
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
 - evaluate quality of ingredients and finished marzipan shapes and make adjustments to ensure a quality product
 - adjust taste, texture and consistency marzipan according to identified deficiencies
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment.

Required knowledge

- culinary terms and trade names for:
 - ingredients commonly used to make marzipan icing and model marzipan shapes
 - a variety of classical and contemporary marzipan shapes and icings
- product characteristics of a variety of classical and contemporary marzipan shapes and icings:
 - appearance
 - colour
 - consistency
 - moisture content
 - shape
 - size
 - structure
 - taste
 - texture
- historical and cultural derivations for the use of marzipan icing and decorations
- contents of stock date codes and rotation labels
- indicators of freshness and quality of stocked ingredients for marzipan
- mise en place requirements for modelling and moulding marzipan
- techniques to model and mould marzipan shapes
- equipment used to model and mould marzipan shapes:

- essential features and functions
- safe operational practices
- storage of marzipan shapes and icing:
 - correct environmental conditions to ensure food safety
 - appropriate methods to optimise shelf life.

Evidence Guide

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

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- model marzipan to produce a variety of figures, shapes and flowers
- produce a quantity of modelled shapes that are consistent in quality, size, shape and appearance
- ice a variety of specialised cakes with marzipan
- integrate knowledge of:
 - quality indicators for ingredients
 - techniques to model and mould marzipan shapes
 - essential features, functions and safe use of marzipan modelling and moulding equipment
 - food safety practices for handling and storing marzipan
- model marzipan shapes and ice cakes within commercial time constraints.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational pastry kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines including specific equipment for preparing and modelling marzipan; this can be a:
 - real industry workplace
 - simulated industry environment such as a training kitchen servicing customers
- industry-realistic ratios of kitchen staff to customers
- food preparation lists and standard recipes
- a variety of commercial ingredients for marzipan icing and modelled and moulded shapes.

Method of assessment

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

- direct observation of the individual preparing marzipan and modelling and moulding a variety of figures, shapes and flowers
- evaluation of the taste and visual appeal of marzipan shapes produced by the individual
- projects that allow assessment of the individual's ability to

produce a variety of cakes and sponges iced with marzipan and decorated with marzipan shapes for an event, function or meeting within designated deadlines

- use of visual and taste recognition exercises so the individual can identify ingredient and product characteristics
- written or oral questioning to assess knowledge of culinary terms, quality indicators for ingredients, equipment, modelling techniques and appropriate environmental storage conditions
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- SITHPAT302 Produce gateaux, torten and cakes
- SITHPAT305 Produce petits fours
- SITHPAT404 Design and produce sweet buffet showpieces
- SITXFSA201 Participate in safe food handling practices.

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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Equipment may include:

- chocolate thermometer
- chopping boards
- commercial mixers and attachments
- icing and decorating equipment:
 - aerosol and airbrush
 - chocolate spray gun
 - fine paint brushes
- knives, including large serrated cake knives
- marble slab
- marzipan modelling tools and moulds:
 - crimpers
 - dipping forks
 - fine icing sugar sieves
 - fine piping tubes
 - leaf, flower and petal cutters
 - novelty moulds
 - piping tubes
 - textured boards
 - textured rolling pins
- marzipan refiner or high powered food processor, such as robot coupe
- measurers:
 - metric calibrated measuring jugs
- piping bags and attachments
- presentation equipment:
 - cake boards
 - cake boxes
 - cake stands including multi-tier
 - doilies
 - mirrors
 - platters
 - refrigerated cake display cases or towers
- range of saucepans and pots for small and large production

- saccharometer
- serving tongs and trowels
- sets of stainless steel bowls
- scales
- silicon mats
- spatulas
- spoons:
 - wooden spoons
 - large plain and slotted metal spoons
 - storage containers and trays.

Ingredients include:

- glucose syrup
- manufactured marzipan paste
- pure icing sugar.

Adjustments may include:

- adding extra:
 - colouring
 - flavour
 - sweetener
 - wet and dry ingredients.

Seal may be:

- cocoa butter
- food lacquer
- glaze.

To ***adjust presentation*** may involve:

- changing accompaniments and garnishes to maximise eye appeal:
 - balance
 - colour
 - contrast
- changing plated food for practicality of:
 - customer consumption
 - service
- wiping drips or spills.

Environmental conditions may involve:

- appropriate:
 - atmosphere
 - humidity
 - light
 - packaging
 - temperature
 - use of containers
 - ventilation
- avoiding excessive crust formation, drying out and hardening.

Unit Sector(s)

Hospitality

Competency Field

Patisserie