



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

Elements describe the essential outcomes.

1. Select, portion and prepare ingredients.

2. Select, prepare and use

PERFORMANCE CRITERIA

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

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.

2.1. Select type and size of equipment suitable to

equipment.	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.
	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.

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:	- locate information in food preparation lists and standard recipes to determine preparation requirements - locate and read date code and stock rotation labels.
Problem-solving skills to:	evaluate quality of ingredients and finished marzipan shapes and make adjustments to ensure a quality product.
Planning and organising skills to:	efficiently sequence the stages of food preparation and production.

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>

Assessment Requirements for SITHPAT007 Prepare and model marzipan

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

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