



Australian Government

SITHPAT017 Prepare and model marzipan

Release: 1

SITHPAT017 Prepare and model marzipan

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.

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|---|---|
| 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:	- locate information in 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 to:	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>

Assessment Requirements for SITHPAT017 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
 - fruits
 - flowers
- demonstrate the use of each of the following when sealing the above nine finished products (at least once across production of the nine finished products):
 - cocoa butter
 - food lacquer
 - glaze
- cover one the following with marzipan:
 - cake
 - gateaux
 - petits fours
- model marzipan shapes and cover products:
 - with consistent quality, size, shape and appearance of marzipan products
 - within commercial time and cost constraints and deadlines
 - 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 common trade names for:
 - ingredients used to make marzipan icing and model marzipan shapes
 - marzipan shapes and icings specified in the performance evidence
- contents of date codes and rotation labels for stock
- 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 commercial kitchen. This can be:

- an industry workplace; or
- a simulated industry environment such as an industry-realistic training kitchen.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m/person)
 - commercial cake mixer and attachments:
 - paddle
 - whisk
 - commercial refrigeration and freezer unit with shelving
 - sink
 - gas or electric stove top
 - marble bench or slab
 - marzipan refiner or industrial strength food processor
 - commercial oven with timer and trays
 - storage facilities:
 - shelving
 - trays
- small equipment:

- paper for lining moulds and trays
- beaters
- blenders
- cake tins with:
 - fixed base in a range of shapes
 - loose bottom
- cake moulds
- cutting boards
- knives:
 - large serrated cake knife
- measures:
 - measuring jugs
- mixer
- piping bags and attachments
- small utensils:
 - sieves
 - strainer
 - spatula
 - whisk
- scales (1 gram increments)
- silicon mats
- sets of stainless steel bowls
- spoons and ladles
- storage container and tray
- specific equipment for modelling marzipan:
 - 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
 - piping bags and attachments
 - piping tubes in a variety of sizes
 - textured boards
 - textured rolling pins
 - range of presentation equipment:
 - cake bases

- cake stands and platforms
 - platters
 - cake bases, stands and platforms
- food safe gloves
- 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 soap 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 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 achieved the Certificate III or Certificate IV in Patisserie or their successors; or hold a trade certificate as a cook or chef, or trade equivalent; 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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