

UNIT TITLE: PREPARE AND MODEL MARZIPAN	NOMINAL HOURS: 30
UNIT NUMBER: D1.HPA.CL4.04	
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks, chefs and patissiers to prepare, model, display and store marzipan products in commercial food production environments	
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE
<p>Element 1: Prepare modelling marzipan</p> <p>1.1 Select and weigh <i>ingredients</i></p> <p>1.2 Combine ingredients</p> <p>1.3 Identify <i>potential problems</i> and take appropriate actions to maintain desired characteristics of modelling marzipan</p> <p>Element 2: Produce molded and modelled shapes</p> <p>2.1 <i>Mold/model</i> marzipan</p> <p>2.2 Apply colours to marzipan models</p> <p>2.3 Apply <i>decorations</i> to marzipan models</p> <p>2.4 Apply <i>finishes</i> to marzipan models</p> <p>2.5 Use marzipan for <i>other uses</i></p> <p>Element 3: Store marzipan products</p> <p>3.1 Store modelling marzipan, marzipan products or models in <i>appropriate conditions</i></p> <p>3.2 Maintain maximum eating quality, appearance and freshness</p>	<p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment</p> <p>This unit applies to all industry sectors that are responsible for preparing, displaying and storing marzipan models within the labour divisions of the hotel and travel industries and may include:</p> <p>1. Food Production</p> <p><i>Ingredients</i> will include:</p> <ul style="list-style-type: none"> • Icing sugar • Glucose • Almond meal • Eggs. <p>Potential problems may include:</p> <ul style="list-style-type: none"> • Drying out of product • Incorrect consistency of product • Stale product.

Mold/model should include:

- Shapes
- Figures
- Flowers
- Animals.

Decorations may include:

- Using royal icing
- Using chocolate.

Finishes should relate to:

- Glazing
- Sealing
- Food lacquer
- Cocoa butter.

Other uses may relate to:

- Covering for cakes
- Covering for petit fours
- Covering for torten.

Appropriate conditions relate to:

- Cool
- Dry
- Moisture free
- Low humidity
- Avoiding crust forming or hardening.

Assessment Guide

The following skills and knowledge must be assessed as part of this unit:

- Knowledge of the quality characteristics and models of marzipan, including classical, modern/contemporary and culturally specific
- Knowledge of the appropriate quality indicators, such as taste, texture, structure, shape and size to industry and/or enterprise standards
- Knowledge of the principles of the production of marzipan and marzipan products
- Demonstrated ability to safely and hygienically handle products
- Knowledge of commodities
- Knowledge of the historical and cultural aspects of petit fours and the menu
- Ability to handle and store marzipan and marzipan products.

Linkages To Other Units

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Present and display food products
- Apply basic techniques of commercial cookery
- Other food units as appropriate, including pastry, cakes, yeast goods, desserts, buffet, food service operation.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the characteristics of marzipan modelling, including classical and modern, size, shape, structure, assembly according to industry and enterprise standards

- Demonstration of commodity knowledge including quality aspects
- Safe and hygienic handling of products
- Knowledge of appropriate portion control
- Knowledge of specific terminology related to marzipan
- Demonstrated ability to prepare a variety of marzipan models
- Demonstration of creative artistic skills in preparation, decoration and display of marzipan models
- Ability to prepare, present/display and store a range of marzipan models to industry and enterprise standards
- Demonstrated ability to store a range of petit fours to industry and enterprise standards.

Context of Assessment

This unit may be assessed on or off the job

- Assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individuals work area or area of responsibility
- Preparation, decoration and display of marzipan models within typical workplace conditions and timeframes.

Resource Implications

Training and assessment must include access and use to a fully equipped commercial kitchen; and use of real ingredients and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

Assessment Methods

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance

- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work
- Sampling of marzipan products prepared by the student.

Key Competencies in this Unit

Level 1 = competence to undertake tasks effectively

Level 2 = competence to manage tasks

Level 3 = competence to use concepts for evaluating

Key Competencies	Level	Examples
Collecting, organising and analysing information	2	Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients; select and obtain commodities; organise ingredients and task sheets
Communicating ideas and information	1	Share information with other kitchen and floor service staff; read recipes, menus, instructions and orders
Planning and organising activities	2	Complete preparation, <i>mise-en-place</i> ; plan and organise for the preparation and modelling of marzipan pieces; work within time constraints in a logical sequence
Working with others and in teams	1	Work cooperatively with other team members
Using mathematical ideas and techniques	2	Calculate quantities and portions against standard recipes and/or menu requirements

	Solving problems	1	Identify and correct problems in the preparation and modelling of marzipan such as ingredient quality
	Using technology	1	Use mechanical kitchen equipment including weighing equipment