

Overview

This standard is about preparing, processing and finishing marzipan, pastillage and sugar products, for example:

- cake decoration
- wedding cakes
- nougatine / croquante
- sugar based
- Italian meringue
- fudge

The standard covers a range of preparation methods and cooking techniques associated with marzipan, pastillage and sugar work.

This standard focuses on the technical knowledge and skills required to prepare, process and finish marzipan, pastillage and sugar products; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain food safety in a kitchen environment
- Apply and monitor food safety management procedures in hospitality
- Manage food safety in a professional kitchen
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Prepare, process and finish complex marzipan, pastillage and sugar products

Prepare, process and finish marzipan, pastillage and sugar products

Performance criteria

You must be able to:

1. Select the type and quantity of ingredients needed for the product
2. Check the ingredients to make sure they meet quality standards and other requirements
3. Choose the correct tools and equipment to prepare, process and finish products
4. Use the tools and equipment correctly when preparing, processing and finishing the products
5. Prepare and process the ingredients to meet requirements
6. Ensure the marzipan, pastillage and sugar products have the correct flavour, colour, texture, quantity and appearance
7. Decorate and present pastillage and sugar products to meet requirements
8. Store any processed marzipan, pastillage or sugar products not for immediate use in line with food safety regulations

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Knowledge and understanding

You need to know and understand:

1. Different types of marzipan, pastillage and sugar products and their characteristics
2. How to select the correct type, quality and quantity of ingredients to meet product requirements
3. What you should do if there are problems with the ingredients
4. What the correct tools and equipment are to carry out the required preparation and processing methods
5. How to carry out each of the preparation, processing and finishing methods according to product requirements
6. The correct times and temperatures for cooking different products and why these are important
7. How to identify when pastillage and sugar products have the correct colour, flavour, texture, quantity and appearance
8. Common faults with marzipan, pastillage and sugar products and how to minimise and correct them
9. Items that can be used to decorate products
10. How to decorate products
11. Current trends in relation to marzipan, pastillage and sugar products
12. How to store marzipan, pastillage and sugar products

Scope/range

1. Preparation, processing and finishing methods

- 1.1 boiling
- 1.2 dipping
- 1.3 moulding
- 1.4 pouring
- 1.5 rolling
- 1.6 mixing
- 1.7 conditioning
- 1.8 piping
- 1.9 pulling
- 1.10 manipulating
- 1.11 blending (colour and flavour)
- 1.12 cutting and spreading
- 1.13 spinning
- 1.14 decorating

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