

Unit DT0N 04 (3FPC8)

Prepare, process and finish marzipan, pastillage and sugar products

This Unit has the following element:

Element 1 (3FPC8.1)

Prepare, process and finish marzipan, pastillage and sugar products

Candidate Name:

Assessment Centre:

I have completed the requirements of this Unit.

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

Assessor counter signature:
(where applicable) _____ **Date:** _____

IV signature: _____ **Date:** _____

IV counter signature:
(where applicable) _____ **Date:** _____

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Unit Summary

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

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

The preparation, processing and finishing techniques covered include:

- ◆ boiling
- ◆ dipping
- ◆ moulding
- ◆ pouring
- ◆ rolling
- ◆ mixing
- ◆ drying
- ◆ piping
- ◆ pulling
- ◆ manipulating
- ◆ blending (colour and flavour)
- ◆ cutting
- ◆ spreading
- ◆ spinning

The typical day-to-day activities you might carry out for this Unit include:

- ◆ selecting and checking ingredients for type, quality and quantity
- ◆ selecting tools and equipment for preparation and processing
- ◆ preparing and processing pastillage and sugar products
- ◆ making sure pastillage and sugar products meet requirements such as colour, flavour, texture and quantity
- ◆ decorating products
- ◆ making sure the product is held at the correct temperature
- ◆ storing processed pastillage and sugar products not for immediate use

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Element 1 (3FPC8.1)

Prepare, process and finish marzipan pastillage and sugar products

What you must do (circled numbers must be observed)		Assessor initials/date
①	Select the type and quantity of ingredients needed for the product	
②	Check the ingredients to make sure they meet quality standards	
③	Choose and use tools and equipment correctly	
④	Prepare and process the ingredients to meet requirements	
⑤	Make sure the pastillage and sugar products have the correct flavour, colour, texture and quantity	
⑥	Decorate and present pastillage and sugar products to meet requirements	
⑦	Safely store any processed pastillage and sugar product not for immediate use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Pastillage and sugar, at least seven required from the following:</i>						
sugar paste/cover paste						
marzipan						
pastillage						
royal icing						
spun sugar						
dipped fruit						
Italian meringue						
fudge						
poured sugar						
rock sugar						
<i>Preparation and processing methods, at least nine required from the following:</i>						
boiling						
dipping						
moulding						
pouring						
rolling						
mixing						
drying						
pipng						
pulling						
manipulating						
blending (colour and flavour)						
cutting						
spreading						
spinning						

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Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

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What you must know for the Unit	
For the whole Unit	
K1	How to select the correct type, quality and quantity of ingredients to meet product requirements
K2	What you should do if there are problems with the ingredients
K3	<p>What the correct tools and equipment are and the reasons for using them when carrying out the following preparation and processing methods:</p> <ul style="list-style-type: none"> ◆ boiling ◆ dipping ◆ moulding ◆ pouring ◆ rolling ◆ mixing ◆ conditioning ◆ piping ◆ pulling ◆ manipulating ◆ blending (colour and flavour) ◆ cutting and spreading ◆ spinning
K4	<p>How to carry out the following processing methods according to product requirements:</p> <ul style="list-style-type: none"> ◆ boiling ◆ dipping ◆ moulding ◆ pouring ◆ rolling ◆ mixing ◆ conditioning ◆ piping ◆ pulling ◆ manipulating ◆ blending (colour and flavour) ◆ cutting and spreading ◆ spinning
K5	Times and temperatures for cooking
K6	How to identify when pastillage and sugar products have the correct colour, flavour, texture and quantity
K7	Common faults with sugar and pastillage products
K8	How to correct the product to achieve requirements
K9	Items that can be used to decorate products
K10	How to decorate products
K11	Current trends in relation to pastillage and sugar products
K12	Healthy eating options when preparing, processing and finishing pastillage and sugar products
K13	How to store pastillage and sugar products

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Knowledge evidence retained

Assessor signature: _____ **Date:** _____

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Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback