Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0. |

| FBPFST5XXX | Implement and review the processing of chocolate and sugar-panned products |
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| Application | This unit of competency describes the skills and knowledge required to implement and review the processing of chocolate and sugar-panned products. This unit applies to individuals who use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment. No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice. |
| Prerequisite Unit | Nil |
| Unit Sector | Food science and technology (FST) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for the manufacture of chocolate and sugar-panned products | 1.1 Identify the statutory compositional requirements for chocolate and sugar-panned products1.2 Select the required formulation for the products1.3 Select the appropriate production system and a sequence of activity to prepare the system for operation1.4 Prepare equipment and access the safe operating procedures for its operation |
| 2. Monitor the preparation and manufacture of chocolate and sugar-panned products to ensure quality standards are met | 2.1 Implement the production schedule to ensure all resources and requirements are available and meet company requirements2.2 Set the production system to operating specifications before and during production2.3 Interpret and document data requirements and collection points for food safety, quality and production standards2.4 Implement and monitor procedures to deal with non-conformance in relation to process and the final product2.5 Implement and monitor concentration and drying procedures2.6 Implement and monitor process controls |
| 3. Diagnose, rectify and report problems arising from the manufacture of chocolate and sugar-panned products | 3.1 Identify product defects and the cause 3.2 Conduct a sensory analysis and analyse results 3.3 Implement adjustments to inputs, process and equipment to maintain quality of product3.4 Report problems to designated person |
| 4. Review production processes | 4.1 Review the critical control points (CCPs) and critical limits for product safety4.2 Review the operating procedures and the process control system for food safety and quality4.3 Review the safe work systems for processing 4.4 Review environmental impacts and energy efficiencies for processing |

| Foundation SkillsThis section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. |
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| Skill | Description |
| Reading  | * Interprets food safety guidelines and regulations
* Interprets product specifications, quality and workplace procedures
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| Numeracy | * Maintains and analyses data resulting from testing of products
* Determines calibration procedures and schedule for test equipment
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| Navigate the world of work | * Monitors adherence to legal and regulatory standards and responsibilities for self and others
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| Interact with others | * Clarifies the purpose and possible actions to be taken as a result of work related communications
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPFST5XXX Implement and review the processing of chocolate and sugar-panned products | FDFFST4030A Implement and review the processing of chocolate and sugar-panned products | Updated to meet Standards for Training PackagesMinor changes to Performance Criteria to clarify intentUnit code updated to reflect AQF level | Equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |

| TITLE | Assessment requirements for FBPFST5XXX Implement and review the processing of chocolate and sugar-panned products |
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| Performance Evidence |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that the individual has effectively implemented and reviewed the processing of at least two different chocolate and sugar-panned products, including:* selecting and planning the production process for each product
* implementing production systems and monitoring the output of each process
* recognising the organoleptic properties of different types of chocolate and sugar-panned products
* determining and conducting testing protocols for quality assessment
* operating equipment and accessories used in the preparation and manufacture of chocolate and sugar-panned products
* completing data collection and documentation required for quality control
* assessing production procedures against food safety and quality requirements
* identifying and addressing defects during production and of final products.
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| Knowledge Evidence |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:* the statutory compositional requirements for the different types of chocolate and sugar-panned products
* the types of chocolate and sugar panned products, their formulation, and the type of coating process used in their production
* the relevant properties of the various centres used in panned products, including melting point, moisture content, shape, size, surface finish and preparation
* crystallisation behaviour of fats, sugars and sugar substitute materials
* the effect of air flow, air temperature and air humidity on the drying/setting rates of coatings and the relationship to product characteristics
* polishing materials and methods and their application
* production systems used for the production of panned products including types of coating pans, methods of coating material addition and process air supply requirements
* the production system for the preparation and manufacture of chocolate and sugar-panned products including production instruction, quality assurance requirements and or/specifications, production specification and or/standards, production equipment, production procedures, cleaning procedures and materials and raw materials
* critical factors in the preparation and manufacture of chocolate and sugar-panned products
* resource requirements and environmental impacts of the preparation and manufacture of chocolate and sugar-panned products
* potential product defects and their causes, which may arise in the preparation and manufacture of chocolate and sugar-panned products
* stages of production, critical control points (CCPs) and critical limits
* packaging procedures
* quality and continuous improvement processes
* sensory analysis techniques
* work health and safety hazards (WHS) and controls relating to work processes.
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| Assessment Conditions |
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| Assessment of skills must take place under the following conditions: * physical conditions:
* skills must be demonstrated in a workplace setting or an environment that accurately represents a real food production workplace
* resources, equipment and materials:
* production process and related equipment, manufacturers’ advice and operating procedures
* specifications:
* tests used to report relevant product/process information and recorded results.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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