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 aerated confectioneries |
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| Application | This unit of competency describes the skills and knowledge required to implement and review the preparation and manufacture of aerated confectioneries.  The 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 aerated confectioneries | 1.1 Identify the statutory compositional requirements for aerated confectioneries  1.2 Select the required formulation for the aerated confectionery product  1.3 Select the appropriate production system and a sequence of activity to prepare the system for operation  1.4 Prepare equipment and access safe operating procedures for its operation |
| 2. Monitor the manufacture of aerated confectioneries to ensure quality standards are met | 2.1 Implement the production schedule to ensure all resources and requirements are available and meet company requirements  2.2 Set the production system to operating specifications before and during production  2.3 Interpret and document data requirements and collection points for food safety, quality and production standards  2.4 Implement and monitor procedures to deal with non-conformance in relation to process and the final product  2.5 Implement and monitor concentration and drying procedures  2.6 Implement and monitor process control systems |
| 3. Diagnose, rectify and report problems arising from the preparation and manufacture of aerated confectioneries | 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 product  3.4 Report problems to designated person |
| 4. Review production processes | 4.1 Review the critical control points (CCPs) and critical limits for product safety  4.2 Review the operating procedures and the process control system for food safety and quality  4.3 Review the safe work systems for processing  4.4 Review environmental impacts and energy efficiencies for processing |

| Foundation Skills  This 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 |
| Numeracy | * Maintains and analyses data resulting from testing of products * Determines calibration procedures and schedule for test equipment |
| Navigate the world of work | * Monitors adherence to legal and regulatory standards and responsibilities for self and others |
| 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 aerated confectioneries | FDFFST4031A Implement and review the processing of aerated confectioneries | Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit 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 aerated confectioneries |
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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 types of aerated confectionaries, including:   * selecting and planning the production process for each product * implementing production systems and monitoring the output of each process * aerating different confectionery masses and formed these masses to maintain the desired degree of aeration * operating equipment and accessories for the preparation and manufacture of aerated confectioneries * identified defects during production and of final products * using testing protocols for quality assessment * 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. | |

| 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 aerated confectioneries * the range of aerated confectioneries including chocolate, fat based fillings, nougats, jelly foams, marshmallows, high boils, and brittles * the formulation, method of manufacture, method of forming and packaging of aerated confectioneries * the range of aerated confectioneries including chocolate, fat based fillings, nougats, jelly foams, marshmallows, high boils, and brittles * the processes used to aerate different confectionery masses and form theses masses to maintain the desired degree of aeration. * the role of the major ingredients found in aerated confectioneries * the role, properties and use of different aerating agents * critical aspects of product aeration including product viscosity, bubble size, product graining or crystallising * production systems used for the preparation and manufacture of aerated confectioneries * preparation and manufacture of aerated confectioneries including packaging, storage and distribution * different types and formulation of aerated confectioneries * potential product defects and their causes, which may arise in the preparation and manufacture of aerated confectioneries * stages of production, critical control points (CCPs) and critical limits * packaging procedures * resource requirements and environmental impacts of the preparation and manufacture of aerated confectioneries * quality and continuous improvement processes * sensory analysis techniques * work health and safety (WHS) hazards and controls relating to work processes. |

| 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 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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