



Australian Government

FBPCON2011 Operate a chocolate tempering process

Release: 1

FBPCON2011 Operate a chocolate tempering process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a chocolate tempering process.

This unit applies to individuals who work under general supervision and in a food processing environment. It typically applies to the worker responsible for applying basic operating principles to the operation and monitoring of a chocolate tempering process and associated equipment.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Confectionery (CON)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for work in processing area	1.1 Confirm chocolate is available to meet tempering requirements 1.2 Identify and confirm equipment has been cleaned according to work health and safety and food safety requirements 1.3 Identify safety requirements and wear appropriate personal

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	protective clothing and equipment, ensuring correct fit
2. Prepare the tempering equipment and process for operation	2.1 Fit machine components and related attachments, and adjust to meet operating requirements 2.2 Enter processing and operating parameters to meet safety and production requirements 2.3 Carry out pre-start checks according to workplace requirements
3. Operate and monitor equipment	3.1 Start and operate the tempering process according to standard operating procedures 3.2 Monitor tempering equipment to ensure optimal operations 3.3 Conduct and interpret temper tests and make required adjustments to ensure that specifications are met 3.4 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.5 Follow and apply workplace housekeeping and waste disposal procedures
4. Shut down the tempering process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to safe work procedures 4.3 Identify and report maintenance requirements according to workplace requirements 4.4 Maintain workplace records according to workplace requirements

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.

Skill	Description
Reading	- Interpret workplace and standard operating procedures relevant to work task - Interpret tempering requirements
Writing	Complete processing records using electronic, digital and/or paper-based formats

Skill	Description
Numeracy	• Monitor and interpret production and process control indicators and data, including time/temperature and pump speed • Read gauges and scales • Monitor supply and flow of materials to and from the process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCON2011 Operate a chocolate tempering process	FBPOPR2052 Operate a chocolate tempering process	Unit sector code updated to better match work task Minor changes to Performance Criteria to clarify intent Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

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