



Australian Government

FBPCON3001 Operate a complex chocolate depositing process

Release: 1

FBPCON3001 Operate a complex chocolate depositing 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 depositing process that deposits chocolate parts, such as wafers, fillings and chocolate, into moulds.

This unit applies to individuals who are responsible for the operation and monitoring of chocolate depositing equipment in a confectionery production environment.

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 the depositing equipment and process for operation	1.1 Confirm materials are available according to product specification 1.2 Identify safety requirements and wear appropriate personal protective equipment, ensuring correct fit 1.3 Identify food safety requirements for the task and product

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Condition equipment and ingredients according to recipe 1.5 Identify and confirm cleaning and maintenance requirements 1.6 Fit and adjust machine components and related attachments according to equipment operating instructions 1.7 Enter processing or operating parameters according to recipe and equipment operating instructions 1.8 Carry out pre-start checks according to operating procedures
2. Operate and monitor the depositing process	2.1 Start and operate the process safely according to operating instructions and safety procedures 2.2 Deposit chocolate to achieve required mould coverage 2.3 Deposit, place or apply back-off to extra parts of product into mould to meet requirements of end product 2.4 Monitor equipment to identify variation in operating conditions 2.5 Adjust equipment operations to meet product specification 2.6 Take samples and confirm that product is appropriately assembled and formed to specification 2.7 Identify, rectify or report out-of-specification product or process outcomes according to workplace procedures 2.8 Maintain the work area according to workplace procedures 2.9 Maintain workplace records according to workplace procedures
3. Shut down the depositing process	3.1 Identify the appropriate shutdown procedure according to operating instructions 3.2 Shut down the process safely according to shutdown procedures 3.3 Identify and report maintenance requirements according to workplace procedures 3.4 Clean equipment and dispose of waste in line with environmental 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 information in recipes, equipment operational instructions and workplace procedures
Writing	- Accurately enter operational data into production equipment - Complete processing records using electronic, digital and/or paper-based formats
Numeracy	- Read and interpret equipment gauges and scales - Apply basic calculations to quantities in recipes for production volume and equipment

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCON3001 Operate a complex chocolate depositing process	FBPCON2004 Operate a chocolate depositing or moulding process	Unit code and title updated to better match complexity of task Minor changes to Performance Criteria to clarify task 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>