



Australian Government

FBPCON3002 Operate and monitor a boiled confectionery process

Release: 1

FBPCON3002 Operate and monitor a boiled confectionery 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, monitor, adjust and shut down a high boil and low boil confectionery process.

This unit applies to individuals who work as production workers and are responsible for the operation and monitoring of confectionery boiling 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 high and low boil equipment and process for operation	1.1 Confirm materials are available according to specification 1.2 Identify safety requirements and wear appropriate personal protective equipment, ensuring correct fit

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify food safety requirements for the task and product 1.4 Select and combine ingredients for syrup in the sequence specified by batch or recipe instructions 1.5 Identify and confirm cleaning and maintenance requirements and status of high and low boil process equipment 1.6 Enter processing and operating parameters according to equipment operating instructions 1.7 Check and adjust equipment performance according to batch requirements and operating parameters 1.8 Carry out pre-start checks according to operating procedures
2. Operate and monitor the high and low boil process	2.1 Deliver ingredients and additives in the required quantities and sequence to meet recipe specifications 2.2 Start and operate the process safely according to operating instructions and safety procedures 2.3 Monitor equipment to identify variations in operating conditions 2.4 Adjust operations to meet product specification 2.5 Heat, cook and cool product according to specification 2.6 Take samples and test product to ensure it meets specifications 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 high and low boil 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

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 - Scale recipes up and down

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCON3002 Operate and monitor a boiled confectionery process	FBPCON2002 Operate a boiled confectionery 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>