



Australian Government

FBPCON3003 Operate and monitor a chocolate conching process

Release: 1

FBPCON3003 Operate and monitor a chocolate conching 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 conching process to blend and process ingredients for making chocolate.

This unit applies to individuals who work as production workers and are responsible for the operation and monitoring of chocolate conching process 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 conching equipment and process for operation	1.1 Confirm refined mass is available for product specification 1.2 Identify and confirm cleaning and maintenance requirements according to workplace 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 equipment, ensuring correct fit 1.4 Identify food safety requirements for the task and product 1.5 Fit and adjust machine components and related attachments 1.6 Enter processing or operating parameters according to equipment operating instructions 1.7 Check and adjust equipment performance according to operating parameters 1.8 Carry out pre-start checks according to operating procedures
2. Operate and monitor equipment	2.1 Start and operate the conching process safely according to operating instructions and safety procedures 2.2 Monitor equipment to identify variation in operating conditions 2.3 Make final additions according to the recipe 2.4 Adjust equipment operations to meet product specification 2.5 Take samples and confirm that ingredients are blended and emulsified and specifications are met at each stage according to recipe 2.6 Identify, adjust or report out-of-specification product or process outcomes according to workplace procedures 2.7 Maintain the work area according to workplace procedures 2.8 Maintain workplace records according to workplace procedures
3. Shut down the conching 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

Skill	Description
Reading	<ul style="list-style-type: none"> Interpret information in recipes, equipment operational instructions and workplace procedures
Writing	<ul style="list-style-type: none"> Accurately enter operational data into production equipment Complete processing records using electronic, digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none"> 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
FBPCON3003 Operate and monitor a chocolate conching process	FBPCON2003 Operate a chocolate conching process	Unit code and title updated to better match complexity of 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>