



Australian Government

FBPCON3007 Operate and monitor a chocolate refining process

Release: 1

FBPCON3007 Operate and monitor a chocolate refining 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 chocolate mixing and refining process to produce 'flake', which will be conched.

This unit applies to individuals who work as production workers and are responsible for the operation and monitoring of mixing and refining equipment used in the manufacture of chocolate.

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 to mix ingredients	1.1 Confirm materials are available for product 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 Enter processing or operating parameters according to equipment operating instructions 1.5 Conduct pre-start checks according to operating parameters
2. Mix ingredients ready for refining process	2.1 Deliver ingredients and additives to the mixer in the required quantities and sequence to meet recipe specifications 2.2 Start and operate the mixing process safely according to operating instructions and safety procedures 2.3 Monitor equipment to identify variation in operating conditions 2.4 Adjust equipment operations to meet product specification 2.5 Take samples and confirm that specifications are met at each stage according to workplace procedures 2.6 Identify, adjust or report out-of-specification product or process outcomes according to workplace procedures
3. Prepare the refining equipment and process for operation	3.1 Confirm materials are available for product specification 3.2 Identify and confirm cleaning and maintenance requirements 3.3 Fit and adjust machine components and related attachments according to equipment operating instructions 3.4 Enter processing or operating parameters according to equipment operating instructions 3.5 Check and adjust equipment performance according to operating parameters 3.6 Carry out pre-start checks according to operating procedures
4. Operate and monitor equipment	4.1 Start and operate the refining process safely according to operating instructions and safety procedures 4.2 Monitor equipment and services to identify variation in operating conditions, including temperature of chilled water 4.3 Adjust equipment operations to meet product specification 4.4 Take samples and confirm that specifications are met at each stage 4.5 Identify, adjust or report out-of-specification product or process outcomes according to workplace procedures 4.6 Maintain the work area according to workplace procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.7 Maintain workplace records according to workplace procedures
5. Shut down the refining process	5.1 Identify the appropriate shutdown procedure according to operating instructions 5.2 Shut down the process safely according to shutdown procedures 5.3 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
Numeracy	- Read and interpret equipment gauges and scales - Apply basic calculations to quantities in recipes for production volume and equipment - Measure distance between rollers

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCON3007 Operate and monitor a chocolate refining process	FBPCON2008 Operate a chocolate refining process	Unit code and title updated to better match complexity of task Minor changes to Performance Criteria for clarity	Equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	

Links

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