Australian Government

# Assessment Requirements for FBPFST5011 Implement and review the processing of chocolate and sugar-panned products

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## Modification History

| Release | Comments |
|---|---|
| Release 1 | This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0. |

## Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has effectively implemented and reviewed the processing of at least two different chocolate and sugar-panned products, including:

- selecting and planning the production process for each product
- implementing production systems and monitoring the output of each process
- recognising the organoleptic properties of different types of chocolate and sugar-panned products
- determining and conducting testing protocols for quality assessment
- operating equipment and accessories used in the preparation and manufacture of chocolate and sugar-panned products
- completing data collection and documentation required for quality control
- assessing production procedures against food safety and quality requirements
- identifying and addressing defects during production and of final products.

## Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- the statutory compositional requirements for the different types of chocolate and sugar-panned products
- the types of chocolate and sugar-panned products, their formulation, and the type of coating process used in their production
- the relevant properties of the various centres used in panned products, including melting point, moisture content, shape, size, surface finish and preparation
- crystallisation behaviour of fats, sugars and sugar substitute materials
- the effect of air flow, air temperature and air humidity on the drying/setting rates of coatings and the relationship to product characteristics
- polishing materials and methods and their application

- production systems used for the production of panned products, including types of coating pans, methods of coating material addition, and process air supply requirements
- the production system for the preparation and manufacture of chocolate and sugar-panned products, including production instruction, quality assurance requirements and or/specifications, production specification and or/standards, production equipment, production procedures, cleaning procedures and materials and raw materials
- critical factors in the preparation and manufacture of chocolate and sugar-panned products
- resource requirements and environmental impacts of the preparation and manufacture of chocolate and sugar-panned products
- potential product defects and their causes, which may arise in the preparation and manufacture of chocolate and sugar-panned products
- stages of production, critical control points and critical limits
- quality and continuous improvement processes
- sensory analysis techniques
- health and safety in the workplace hazards and controls relating to work processes.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in a workplace setting or an environment that accurately represents a real food production workplace
- resources, equipment and materials:
  - production process and related equipment, manufacturers' advice and operating procedures
- specifications:
  - tests used to report relevant product/process information and recorded results.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

## Links

Companion Volume Implementation Guides are found in VETNet: - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4