



**Australian Government**

**Assessment Requirements for FBPFST5012  
Implement and review the processing of  
aerated confectioneries**

**Release: 1**

# Assessment Requirements for FBPFST5012 Implement and review the processing of aerated confectioneries

## 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 types of aerated confectioneries, including:

- selecting and planning the production process for each product
- implementing production systems and monitoring the output of each process
- aerating different confectionery masses and forming these masses to maintain the desired degree of aeration
- operating equipment and accessories for the preparation and manufacture of aerated confectioneries
- using testing protocols for quality assessment
- 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 aerated confectioneries
- the range of aerated confectioneries, including chocolate, fat-based fillings, nougats, jelly foams, marshmallows, high boils and brittles
- the formulation, method of manufacture, method of forming and packaging of aerated confectioneries
- the processes used to aerate different confectionery masses and form these masses to maintain the desired degree of aeration
- the role of the major ingredients found in aerated confectioneries
- the role, properties and use of different aerating agents

- critical aspects of product aeration, including product viscosity, bubble size, product graining or crystallising
- production systems used for the preparation and manufacture of aerated confectioneries
- preparation and manufacture of aerated confectioneries, including packaging, storage and distribution
- potential product defects and their causes, which may arise in the preparation and manufacture of aerated confectioneries
- stages of production, critical control points and critical limits
- resource requirements and environmental impacts of the preparation and manufacture of aerated confectioneries
- 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 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>