



**Australian Government**

# **Assessment Requirements for FBPFST5015 Implement and review the processing of chocolate**

**Release: 1**

# Assessment Requirements for FBPFSST5015 Implement and review the processing of chocolate

## 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 chocolate, including:

- selecting and planning the production process for each
- implementing production processes for each product, including mixing, refining, conching and storage
- monitoring the output of each of the processes used in the preparation and manufacture of chocolate
- recognising the organoleptic properties of different types of chocolate
- operating equipment and accessories for the preparation and manufacture of chocolate
- determining 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:

- critical factors in the preparation and manufacture of chocolate
- types of chocolate and compound chocolate and the ingredients used to manufacture each type
- crystallisation behaviour of fats, especially cocoa butter
- rheological properties of chocolate and compound chocolate as a liquid and the role of emulsifiers in these
- the role of particle size and particle size distribution on chocolate properties

- the production system for the preparation and manufacture of chocolate, 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
- resource requirements and environmental impacts of the preparation and manufacture of chocolate
- identification of defects during production and of final products
- the statutory compositional requirements for the different types of chocolate
- 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>