



Australian Government

**Assessment Requirements for FBPFST5016
Implement and review the processing of
high and low boil confectionery**

Release: 1

Assessment Requirements for FBPFST5016 Implement and review the processing of high and low boil confectionery

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 high and low boil confectionery products, including:

- selecting the formulation, method of manufacture, method of forming and packaging of high and low boil confectionery
- implementing a production schedule to meet company requirements
- recognising the organoleptic properties of different types of high and low boil confectionery
- determining testing protocols for quality assessment
- operating equipment and accessories used in the preparation and manufacture of high and low boil confectionery
- 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 high and low boil confectionery
- different types of high and low boil confectionery and their formulation
- purpose of each process used in the preparation and manufacture of high and low boil confectionery
- outputs of each of the processes used in the preparation and manufacture of high and low boil confectionery
- potential product defects and their causes, which may arise in the preparation and manufacture of high and low boil confectionery

- critical factors in the preparation and manufacture of high and low boil confectionery
- solubility and crystallisation properties of ingredients used and their relationship to texture
- relationship of the boiling point of a confectionery syrup to its soluble solids content
- the relationship of pressure and vacuum to the boiling point of a confectionery syrup of a specific soluble solids content and the uses made in production of this relationship
- the concept of equilibrium relative humidity (ERH) or water activity (aw) of a confectionery product
- resource requirements and environmental impacts of the preparation and manufacture of high and low boil confectionery
- stages of production, critical control points and critical limits
- packaging procedures
- quality and continuous improvement processes
- sensory analysis techniques and analysis
- 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 confectionery 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>