



Australian Government

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

Release: 1

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.

Application

This unit of competency describes the skills and knowledge required to implement and review the manufacturing of high and low boil confectionery.

This unit applies to individuals who have roles in product design, quality assurance and production management. The unit typically applies to staff who have responsibility for maintaining product safety, quality and efficiency in food production in the confectionery sector.

No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Pre-requisite Unit

Nil

Unit Sector

Food science and technology (FST)

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. Carry out the preparation and manufacture of high and low boil confectionery to	1.1 Prepare equipment and accessories for the preparation and manufacture of high and low boil confectionery 1.2 Assemble and prepare ingredients and check product formulations 1.3 Select the appropriate production system and a sequence of

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meet quality standards	activity to prepare the system for operation
2. Monitor the preparation and manufacture of high and low boil confectionery products to ensure quality standards are met	2.1 Implement standard operating procedures 2.2 Implement the production schedule, ensuring all resources and requirements are available and meet company standards 2.3 Set the production system to operating specifications before and during production 2.4 Interpret and document data requirements for food safety, quality and production standards 2.5 Determine data collection points consistent with equipment capabilities and data requirements 2.6 Develop procedures to deal with non-conformance in relation to process and the final product 2.7 Implement and monitor process control system
3. Diagnose, rectify and report problems arising from the preparation and manufacture of high and low boil confectionery	3.1 Establish sensory evaluation and product testing protocols to identify defects and maintain organoleptic quality of product 3.2 Implement adjustments to inputs, process and equipment in response to analysed results 3.3 Report problems to designated person
4. Review production processes	4.1 Review the critical control points and critical limits for product safety 4.2 Implement a sampling plan 4.3 Conduct a sensory analysis and analyse results 4.4 Review the operating procedures and the process control system for food safety and quality 4.5 Review the safe work systems for processing 4.6 Review the environmental impacts and energy efficiencies for processing

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	<ul style="list-style-type: none"> Interpret food safety guidelines and regulations Interpret product specifications, quality and workplace procedures
Numeracy	<ul style="list-style-type: none"> Maintain and analyse data resulting from testing of products Determine calibration procedures and schedules for test equipment
Navigate the world of work	<ul style="list-style-type: none"> Monitor adherence to legal and regulatory standards and responsibilities for self and others Use industry terminology
Interact with others	<ul style="list-style-type: none"> Clarify the purpose and possible actions to be taken as a result of work-related communications

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5016 Implement and review the processing of high and low boil confectionery	FDFST4035A Implement and review the processing of high and low boil confectionery	<p>Updated to meet Standards for Training Packages</p> <p>Minor changes to Performance Criteria to clarify intent</p> <p>Unit code updated to reflect AQF level</p>	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>