Assessment Requirements for FBPFST5017 Implement and review the processing of confectionery 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 standards and procedures for the processing of at least two different confectionery products, including:

- selecting, planning and implementing the production processes related to confectionery products
- monitoring the output of each of the processes used
- checking product against market specifications for confectionery
- recognising the organoleptic properties of different types of confectionery
- determining testing protocols for quality assessment
- operating equipment and accessories used in the preparation and manufacture of confectionery products
- completing data collection and documentation required for quality control records
- 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 confectionery products
- the range of confectionery products, including chocolate and compound chocolate confectionery, liquorice (both straps and allsorts), sugar confectionery types, 'sugar free' confectionery types, gum-based types and panned product types
- the production system for the preparation and manufacture of confectionery 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

- different formulations for confectionery products
- the functionality of the major ingredients found in confectionery products
- critical factors in the preparation and manufacture of confectionery products
- identification and isolation of defects during production and of final products
- stages of production, critical control points (CCPs) and critical limits according to relevant hazard analysis critical control point (HACCP)-based food safety plan
- packaging procedures
- quality and continuous improvement processes
- sensory analysis techniques
- health and safety hazards in the workplace 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