Australian Government

FBPFST5017 Implement and review the processing of confectionery products

Release: 1

FBPFST5017 Implement and review the processing of confectionery products

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 preparation and manufacture of confectionery products.

This unit applies to individuals who have roles in product design, quality assurance and production management. The individual is required to use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment.

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
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare for the manufacture of confectionery products	1.1 Identify the statutory compositional requirements for the different types of confectionery products 1.2 Select the required formulation of confectionery products 1.3 Select the appropriate production system and a sequence of

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
	activity to prepare the system for operation 1.4 Prepare equipment and access safe operating procedures for its operation
2. Monitor the manufacture of confectionery products to ensure quality standards are met	2.1 Implement the production schedule, ensuring all resources and requirements are available and meet company requirements 2.2 Set the production system to operating specifications before and during production 2.3 Implement and monitor concentration and drying procedures 2.4 Interpret and document data requirements and collection points appropriate for food safety, quality and production standards 2.5 Implement and monitor procedures to deal with non-conformance in relation to process and the final product 2.6 Implement and monitor process controls
3. Diagnose, rectify and report problems arising from the preparation and manufacture of confectionery products	3.1 Implement a sampling plan to produce samples for analysis 3.2 Conduct sensory evaluation and product testing protocols to identify defects and maintain organoleptic quality of product 3.3 Implement adjustments to inputs, process and equipment in response to analysed results 3.4 Report problems to designated person
4. Review production processes	4.1 Review the critical control points (CCPs) and critical limits for product safety relating to the relevant hazard analysis critical control point (HACCP)-based food safety plan 4.2 Review the operating procedures and the process control system for food safety and quality 4.3 Review the safe work systems for processing 4.4 Review the environmental impacts and energy efficiencies for processing 4.5 Review controls of non-conforming products, including rework or safe disposal where required

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	• Interpret food safety guidelines and regulations • Interpret product specifications, quality and workplace procedures
Oral communication	• Use industry terminology
Numeracy	• Maintain and analyse data resulting from testing of products • Determine calibration procedures and schedule for test equipment
Navigate the world of work	• Monitor adherence to legal and regulatory standards and responsibilities for self and others

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5017 Implement and review the processing of confectionery products	FDFFST4036A Implement and review the processing of confectionery products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4