



Australian Government

Assessment Requirements for FBPCON2001 Examine raw ingredients used in confectionery

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.

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 performed each of the following on at least one occasion:

- identified the key confectionery groups and the main raw materials used
- compared the effects of different raw materials in confectionery
- recognised the effects of temperature and water on raw materials
- recognised the effects of the production process on raw materials
- identified common problems with raw materials in the production process and determined required action
- accessed and interpreted workplace information on raw materials.

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:

- origins of raw materials used in confectionery, including:
 - characteristics of raw materials
 - effects and uses of raw materials
 - storage and handling requirements for raw materials
- confectionery product types
- common problems associated with raw and action required
- types of carbohydrates and uses in confectionery
- types of sweeteners and uses in confectionery
- types of starches and glucose syrups and uses in confectionery.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - ingredients used in the preparation of high/low boil product as required
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - documentation and recording requirements and procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>