



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to recognise the key characteristics of raw materials used in confectionery products to support production specifications.

This unit applies to individuals who work as production workers responsible for the operation and monitoring of confectionery equipment and processes under general supervision and exercise limited autonomy.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Confectionary (CON)

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. Recognise raw ingredients used in confectionery production	1.1 Identify key confectionery groups and their features 1.2 Recognise commonly used raw ingredients and their origins 1.3 Identify types of carbohydrates used in confectionery 1.4 Identify types of sweeteners used in confectionery 1.5 Discriminate between grades and properties of sugar

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.6 Identify types of starches and glucose syrups 1.7 Identify types of fats used in confectionery
2. Examine the effects of raw materials in confectionery production	2.1 Compare effects of using different types of commonly used raw ingredients in confectionery 2.2 Compare effects of using different types of carbohydrates and fats in confectionery 2.3 Compare effects of using different types of sugars in confectionery 2.4 Examine effects of using types of starches and glucose syrups in confectionery 2.5 Examine effects of temperature and water on raw ingredients 2.6 Examine effects of production processes on raw ingredients
3. Recognise processing requirements for raw materials	3.1 Interpret specifications for production 3.2 Predict implications for processing of raw materials 3.3 Identify common problems associated with raw materials 3.4 Determine actions required to address common problems 3.5 Identify storage and handling requirements for raw ingredients 3.6 Identify processing requirements in accordance with work procedures

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 information from a variety of sources relevant to confectionary production
Get the work done	Respond to highly obvious routine problems using step by step instruction and procedures or a trial and error process for comparing and examining different confectionary raw materials

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCON2001 Examine raw ingredients used in confectionery.	FDFCON2001A Examine raw ingredients used in confectionery.	Updated to meet Standards for Training Packages Changes to Elements and Performance Criteria for clarity	Equivalent unit

Links

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

Assessment Requirements for FBPCON2001 Examine raw ingredients used in confectionery

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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

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