



Australian Government

Assessment Requirements for FBPCON2003 Operate a chocolate conching process

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 operated at least one chocolate conching process, including:

- checking the availability of materials
- selecting, fitting and using relevant personal protective equipment
- conducting pre-start checks on machinery
- starting, operating, monitoring and adjusting process equipment to achieve required quality outcomes
- taking corrective action in response to typical faults and inconsistencies
- completing workplace records
- shutting down equipment.

Throughout the process, individuals must:

- apply food safety procedures to work practices
- follow work health and safety and equipment operating procedures.

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:

- purpose and basic principles of conching chocolate, including:
 - processing stages in chocolate making and the role of conching
 - ingredients used in chocolate and those added during conching, including ingredients in different types of chocolate as appropriate to production requirements and an understanding of the quality requirements and role of each main ingredient
 - changes that occur in ingredients during conching
 - significance of viscosity and methods of adjustment

- basic operating principles of equipment, including main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- services required and action to take if services are not available
- the flow of the conching process and the effect of outputs on downstream processes
- quality requirements of mass and ingredients used, and effect of variation on process performance and outputs
- quality characteristics required of the conching stage
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods used to monitor the conching process, including an understanding of viscosity testing procedures and other inspections and tests as required
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/food safety risks and related control measures
- common causes of variation and corrective action required
- work health and safety hazards and controls
- requirements of different shutdowns as appropriate to the conching process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- isolation, lock out and tag out procedures and responsibilities
- product and process changeover procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the conching process, including waste and rework collection and handling procedures related to the process
- basic operating principles of process control where relevant, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitation procedures for chocolate conching equipment.

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:
 - personal protective clothing and equipment
 - process and related equipment and services
 - ingredients used in the preparation of chocolate products
 - sampling schedules and test procedures and equipment
 - cleaning procedures, materials and equipment
- specifications:

- work procedures, including advice on safe work practices, food safety, quality and environmental requirements
- information on equipment capacity and operating parameters
- recipe/batch instructions
- specifications, control points and processing parameters
- 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>