



Australian Government

FBPCON2003 Operate a chocolate conching process

Release: 1

FBPCON2003 Operate a chocolate conching process

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 set up, operate, adjust and shut down a chocolate conching process.

This unit applies to individuals who work under general supervision as production workers and are responsible for the operation and monitoring of chocolate conching process equipment in a confectionery production environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Confectionery (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. Prepare the conching equipment and process for operation	1.1 Confirm refined mass is available according to workplace procedures 1.2 Identify and confirm cleaning and maintenance requirements according to workplace requirements 1.3 Identify safety requirements and wear appropriate personal

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	protective equipment ensuring correct fit 1.4 Fit and adjust machine components and related attachments 1.5 Enter processing or operating parameters according to equipment operating instructions 1.6 Check and adjust equipment performance according to operating parameters 1.7 Carry out pre-start checks according to operating procedures
2. Operate and monitor the conching process	2.1 Start and operate the conching process safely according to operating instructions and safety procedures 2.2 Monitor equipment to identify variation in operating conditions 2.3 Identify variation in equipment operation and report maintenance requirements according to workplace procedures 2.4 Confirm that specifications are met at each stage according to recipe 2.5 Identify, rectify or report out-of-specification product or process outcomes according to workplace procedures 2.6 Maintain the work area according to workplace procedures 2.7 Maintain workplace records according to workplace procedures
3. Shut down the conching process	3.1 Identify the appropriate shutdown procedure according to operating instructions 3.2 Shut down the process safely according to shutdown procedures 3.3 Identify and report maintenance requirements according to workplace 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	Interprets and comprehends information contained in recipes, equipment operational instructions and workplace procedures

Skill	Description
Writing	Enters operational data into production equipment accurately
Numeracy	Locates, recognises and applies basic calculations for numerical information found in recipes and production equipment
Navigate the world of work	- Follows clear instructions within defined level of responsibility - Recognises organisational expectations and follows explicit protocols and procedures, seeking clarification when required
Interact with others	Follows instructions and procedures regarding what and how to communicate when reporting on confectionary production issues
Get the work done	- Follows clearly defined instructions and sequencing, and monitors own progress for confectionary production and seeks assistance when necessary - Makes low-impact decisions around immediate clearly defined production tasks

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCON2003 Operate a chocolate conching process	FDFCON2003A Operate a chocolate conching process	Updated to meet Standards for Training Packages Minor changes to 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>