



**Australian Government**

# **FBPCON2004 Operate a chocolate depositing or moulding process**

**Release: 1**

## FBPCON2004 Operate a chocolate depositing or moulding 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 depositing process that deposits chocolate into moulds or directly onto conveyors.

This unit applies to individuals who work under general supervision as production workers and are responsible for the operation and monitoring of chocolate depositing or moulding 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 depositing equipment and process for operation | 1.1 Confirm materials are available according to workplace procedure<br>1.2 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<br>1.3 Condition equipment and ingredients according to recipe<br>1.4 Identify and confirm cleaning and maintenance requirements<br>1.5 Fit and adjust machine components and related attachments according to equipment operating instructions<br>1.6 Enter processing or operating parameters according to recipe and equipment operating instructions<br>1.7 Carry out pre-start checks according to operating procedures                                                                                                                                                                                                                |
| 2. Operate and monitor the depositing/moulding process | 2.1 Start and operate the process safely according to operating instructions and safety procedures<br>2.2 Deposit chocolate to achieve required coverage<br>2.3 Monitor equipment to identify variation in operating conditions<br>2.4 Identify variation in equipment operation and report maintenance requirements according to workplace procedures<br>2.5 Confirm that specifications are met at each stage with recipe<br>2.6 Identify, rectify or report out-of-specification product or process outcomes according to workplace procedures<br>2.7 Maintain the work area according to workplace procedures<br>2.8 Maintain workplace records according to workplace procedures |
| 3. Shut down the depositing/moulding process           | 3.1 Identify the appropriate shutdown procedure according to operating instructions<br>3.2 Shut down the process safely according to shutdown procedures<br>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 |
|-------|-------------|
|-------|-------------|

| Skill                      | Description                                                                                                                                                                                                                                                                                                |
|----------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Reading                    | <ul style="list-style-type: none"> <li>Interprets and comprehends information contained in chocolate depositing or moulding equipment operational instructions and workplace procedures</li> </ul>                                                                                                         |
| Writing                    | <ul style="list-style-type: none"> <li>Enters operational data into production equipment accurately</li> </ul>                                                                                                                                                                                             |
| Numeracy                   | <ul style="list-style-type: none"> <li>Locates and applies basic calculations for numerical information found in recipes and production equipment</li> </ul>                                                                                                                                               |
| Navigate the world of work | <ul style="list-style-type: none"> <li>Follows clear instructions within defined level of responsibility</li> <li>Recognises organisational expectations and follows explicit protocols and procedures, seeking clarification when required</li> </ul>                                                     |
| Interact with others       | <ul style="list-style-type: none"> <li>Follows instructions and procedures regarding what and how to communicate when reporting on chocolate depositing or moulding production issues</li> </ul>                                                                                                           |
| Get the work done          | <ul style="list-style-type: none"> <li>Follows clearly defined instructions and sequencing, and monitors own progress for chocolate depositing or moulding production and seeks assistance when necessary</li> <li>Makes low-impact decisions around immediate clearly defined production tasks</li> </ul> |

## Unit Mapping Information

| Code and title<br>current version                                | Code and title<br>previous version                                | Comments                                                                                                        | Equivalence status |
|------------------------------------------------------------------|-------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|--------------------|
| FBPCON2004<br>Operate a chocolate depositing or moulding process | FDFCON2004A<br>Operate a chocolate depositing or moulding process | <p>Updated to meet Standards for Training Packages</p> <p>Minor changes to Performance Criteria for clarity</p> | 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>