



Australian Government

Assessment Requirements for FBPCON2010 Operate an enrobing 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 6.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has operated an enrobing process to produce at least one batch of enrobed confectionery to meet specifications, including:

- following safe work procedures
- applying food safety procedures to work practices
- monitoring control points and conducting inspections as required to confirm process remains within specification, including:
 - supply of chocolate or compound to the enrobing reservoir
 - temperatures of chocolate or compound and pipelines
 - compound supply pump speed
 - curtain flow
 - blower and vibrator settings
 - chocolate or compound coverage
 - backing off and tailing
 - product weight
 - appearance
- addressing routine processing issues.

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 the enrobing process, including the effect of chocolate or compound viscosity on enrobing, and types of chocolate suitable/used for coverage and backing off
- basic operating principles of equipment used for the enrobing process, including:

- main equipment components
- status and purpose of guards
- equipment operating capacities and applications
- the purpose and location of sensors and related feedback instrumentation
- services required for the enrobing process, and action to take if services are not available
- the flow of the enrobing process and the effect of outputs on downstream processes
- conditioning requirements for centres/bars/biscuits and chocolate or compound, including understanding of temper test procedures
- quality characteristics of centres/bars/biscuits and chocolate for use in the enrobing process, and the effect of variation on process performance and outputs
- quality characteristics to be achieved by the enrobing process
- 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 enrobing process, including inspecting, measuring and testing
- good manufacturing practices (GMP) relevant to work task
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the enrobing process, and related control measures
- common causes of variation for the operation of the enrobing process, and corrective action required
- health and safety hazards and controls relevant to the operation of the enrobing process
- requirements of different shutdowns as appropriate to the enrobing 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 required for the operation of the enrobing process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the enrobing process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitising procedures required for enrobing equipment
- procedures to record traceability of product and ingredients.

Assessment Conditions

Assessment of the skills in this unit of competency 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
 - enrober, cooling equipment and related services
 - materials to be processed, including chocolate or compound and conditioned centres to be enrobed
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety and quality requirements
 - information on equipment capacity and operating parameters
 - recipe/batch specifications, control points and processing parameters
 - recording requirements.

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>