



**Australian Government**

# **Assessment Requirements for FBPCON3001 Operate a complex chocolate depositing process**

**Release: 1**

## Assessment Requirements for FBPCON3001 Operate a complex chocolate depositing process

### 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 a complex chocolate depositing process to produce one batch of confectionery products, each made up of more than one part, to specification, including:

- applying food safety procedures to work practices
- following safe work procedures
- taking corrective action in response to typical faults and inconsistencies.

### 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 chocolate depositing process, including ingredients and components used, handling and conditioning requirements, and process stages
- 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 chocolate depositing process and the effect of outputs on downstream processes
- quality characteristics and types of chocolate used for depositing
- quality requirements of centres, wafers and other additions, as appropriate to product, and the effect of variation on process outputs
- quality characteristics to be achieved by the deposited product
- 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 chocolate depositing process, including inspecting, measuring and testing as required by the process
- 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 chocolate depositing process, and related control measures
- common causes of variation, and corrective action required
- work health and safety hazards and controls relevant to process (or complex chocolate depositing process)
- requirements of different shutdowns as appropriate to the chocolate depositing 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
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the chocolate depositing process, including waste and 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 sanitisation procedures for chocolate depositing and moulding 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 equipment
  - process and related equipment and services
  - ingredients used in the preparation of chocolate depositing or moulding product as required
  - sampling schedules and test procedures and equipment
  - cleaning materials, equipment and procedures
- 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
  - 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>