



Australian Government

Assessment Requirements for FBPCON3002 Operate and monitor a boiled confectionery 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 at least one high and/or low boiled confectionery process to produce a batch of confectionery to meet specifications, 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 high and low boil process relating to the range of products to be produced, including:
 - ingredients used and their purpose
 - syrup making (super saturated solutions)
 - relationship between temperature and moisture content
 - the effect of vacuum on processing
 - reactions including crystallisation
 - process stages
- basic operating principles of equipment, including main equipment components, status and purpose of guards, the effect of vacuum on the cooking process and further processing, 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 high and low boil process, and the effect of outputs on downstream processes

- quality requirements of materials used in low and high boil manufacture, and effect of variation on process performance and outputs
- quality characteristics required of process outputs
- good manufacturing practices (GMP) relevant to work task
- methods used to further process high and low boils, including basic forming or extruding and stamping, cooling, pulling and aerating as required by product range
- 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 high and low boil process, including inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination and food safety risks associated with the high and low boil process, and related control measures
- health and safety hazards and controls relevant to boiled confectionery process
- requirements of different shutdowns as appropriate to the high and low boil 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 high and low boil 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 sanitisation procedures
- procedures to record traceability of product.

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
 - mixing equipment, cookers and coolers
 - ingredients used in the preparation of high and low boil product
 - sampling schedules and test procedures and equipment
 - cleaning materials, equipment and procedures
- specifications:

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- work procedures, including advice on safe work practices, food safety, quality and environmental 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>