



Australian Government

Assessment Requirements for FBPCON3004 Operate and monitor a confectionery depositing 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 a confectionery depositing process to produce at least one batch of moulded confectionery to meet product specifications, including:

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

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 depositing process, including product preparation and conditioning requirements and product depositing
- 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 depositing process and the effect of outputs on downstream processes
- quality requirements of materials for depositing, and effect of variation on depositing process performance and outputs, including weight and measurement of individual items
- quality characteristics required of process outputs
- 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, such as sticky syrup and blocked nozzles

- methods used to monitor the depositing process, including inspecting, measuring and testing as required by the process
- typical tests used to monitor product, including viscosity of syrup, size, weight, appearance
- equipment used to measure product, including temperature readers and refractometer
- inspection or test points (control points) in the process and the related procedures and recording requirements
- good manufacturing practices (GMP) relevant to work task
- contamination and food safety risks associated with the depositing process, and related control measures
- health and safety hazards and controls relevant to confectionery depositing process
- requirements of different shutdowns as appropriate to the 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 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 sanitation procedures for confectionery depositing equipment
- 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
 - depositing equipment
 - sampling schedules and test procedures and equipment
 - cleaning materials, equipment and procedures
- specifications:
 - 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
 - confectionery depositing process and related equipment and services
 - 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>