



Australian Government

Assessment Requirements for FBPCON3007 Operate and monitor a chocolate refining 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 chocolate refining process to produce at least one batch of chocolate flake 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 mixing and refining chocolate, including:
 - processing stages in chocolate making and the role of mixing, refining and pre-refining as appropriate
 - ingredients used in chocolate and those introduced during refining, including ingredients in different types of chocolate, as appropriate to production requirements and an understanding of the quality requirements and role of each main ingredient
 - changes that occur in ingredients during mixing and refining
 - significance of particle size for product characteristics
- 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, including water for cooling
- the flow of the mixing and refining process, and the effect of outputs on downstream processes
- quality requirements of ingredients used, and effect of variation on process performance and outputs

- quality characteristics required of the refined mass
- 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 mixing and refining 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 and food safety risks and related control measures
- health and safety hazards and controls relevant to chocolate refining process
- requirements of different shutdowns as appropriate to the mixing and refining 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 mixing and refining 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 chocolate refining 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
 - chocolate refining equipment
 - ingredients used in the preparation of chocolate products
 - sampling schedules and test procedures and equipment
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on chocolate refining 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>