



Australian Government

Assessment Requirements for FBPFST5013 Implement and review the production of gums and jellies

Release: 1

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Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Performance Evidence

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

There must be evidence that the individual has effectively implemented and reviewed the processing of at least two different gums and jellies, including:

- selecting and planning the production process for each product
- implementing production systems and monitoring the output of each process
- determining and conducting testing protocols for quality assessment
- operating equipment and accessories used in the preparation and manufacture of gums and jellies
- finishing gelatinised products to prevent sticking
- checking product against market specifications
- completing data collection and documentation required for quality control
- assessing production procedures against food safety and quality requirements
- identifying and addressing defects during production and of final products.

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:

- the statutory compositional requirements for the different types of gums and jellies
- the formulations, methods of manufacture, methods of forming and packaging of gums and jellies
- the range of gelatinised products including 'gummi' and other types of starch moulded products, liquorice and Turkish delight, and their formulations
- processes used to gelatinise different confectionery masses and form these masses to maintain the desired product shape
- the role of the major ingredients found in gums and jellies

- the role, properties and use of different gelatinising agents, including gelatine, starches, pectin and agar
- critical factors in the preparation and manufacture of gums and jellies
- the production system for the preparation and manufacture of gums and jellies, including production instruction, quality assurance requirements and or/specifications, production specification and or/standards, production equipment, production procedures, cleaning procedures and materials and raw materials
- potential product defects and their causes in the preparation and manufacture of gums and jellies
- stages of production, critical control points and critical limits
- resource requirements and environmental impacts of the preparation and manufacture of gums and jellies
- quality and continuous improvement processes
- sensory analysis techniques
- health and safety in the workplace hazards and controls relating to work processes.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real food production workplace
- resources, equipment and materials:
 - production process and related equipment, manufacturers' advice and operating procedures
- specifications:
 - tests used to report relevant product/process information and recorded results.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>