



Australian Government

FBPFST5013 Implement and review the production of gums and jellies

Release: 1

FBPFST5013 Implement and review the production of gums and jellies

Modification History

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

Application

This unit of competency describes the skills and knowledge required to implement and review the preparation and manufacture of gums and jellies. The individual is required to use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment.

This unit applies to individuals who are responsible for maintaining product safety, quality and efficiency in food processing by managing their own work and the quality of the work of others within known parameters.

No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Pre-requisite Unit

Nil

Unit Sector

Food science and technology (FST)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for the manufacture of gums and jellies	1.1 Establish the statutory compositional requirements for the different types of gums and jellies 1.2 Select the required formulation of gums and jellies

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Select the appropriate production system and the preferred sequence of activity to prepare the system for operation 1.4 Prepare equipment and access the safe operating procedures for its operation
2. Monitor the manufacture of gums and jellies to ensure quality standards are met	2.1 Implement the production schedule to ensure all resources and requirements are available and meet company requirements 2.2 Set the production system to operating specifications before and during production 2.3 Interpret and document data requirements and collection points appropriate for food safety, quality and production standards 2.4 Implement and monitor procedures to deal with non-conformance in relation to process and the final product 2.5 Implement and monitor cooking and moulding procedures 2.6 Implement and monitor process control systems
3. Diagnose, rectify and report problems arising from the preparation and manufacture of gums and jellies	3.1 Identify product defects and the cause 3.2 Conduct a sensory analysis and analyse results 3.3 Implement adjustments to inputs, process and equipment to maintain quality of product 3.4 Report problems to designated person
4. Review production processes	4.1 Review the critical control points and critical limits for product safety 4.2 Review the operating procedures and the process control system for food safety and quality 4.3 Review the safe work systems for processing 4.4 Review environmental impacts and energy efficiencies for processing

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	- Interpret food safety guidelines and regulations - Interpret product specifications, quality and workplace procedures
Numeracy	- Maintain and analyse data resulting from testing of products - Determine calibration procedures and schedule for test equipment
Navigate the world of work	Monitor adherence to legal and regulatory standards and responsibilities for self and others
Interact with others	Clarify the purpose and possible actions to be taken as a result of work-related communications

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5013 Implement and review the production of gums and jellies	FDFST4032A Implement and review the production of gums and jellies	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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

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

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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.

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