



Australian Government

Assessment Requirements for FBPFST5014 Implement and review the production of chocolate products

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 production of at least two chocolate products, including:

- selecting, planning and implementing the production processes to manufacture chocolate products
- monitoring the output of each of the processes used in the preparation and manufacture of chocolate products
- recognising the organoleptic properties of different types of chocolate products
- determining testing protocols for quality assessment
- operating equipment and accessories used for the preparation and manufacture of chocolate products
- completing data collection and documentation required for quality control
- assessing production procedures against food safety and quality requirements
- identifying defects during production and of final products, and rectifying issues.

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 chocolate products
- types of chocolate and compound chocolate and the ingredients used to manufacture each
- critical factors in the preparation and manufacture of chocolate products
- forming processes used in the manufacture of chocolate products, including enrobing, moulding (shell, one-shot, pocket), hollow goods moulding ('spinning'), drop depositing and cluster depositing
- the role of tempering, especially with regard to chocolate, and its relationship to key product attributes including shine, bloom formation, snap, hardness and shrinkage

- the rheological properties (plastic viscosity and yield value) of liquid chocolate and their relationship to the forming process use
- the role of the major ingredients found in chocolate products
- the production system for the preparation and manufacture of chocolate products, 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
- cooling processes used for chocolate and compound chocolate
- identification of defects during production and of final product stages of production, critical control points and critical limits
- resource requirements and environmental impacts of the preparation and manufacture of chocolate products
- product defects and their causes, which may arise in the preparation and manufacture of chocolate products
- 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 chocolate manufacturing 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>