



Australian Government

FBPFST5015 Implement and review the processing of chocolate

Release: 1

FBPFST5015 Implement and review the processing of chocolate

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 manufacture of chocolate.

This unit applies to individuals who use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment.

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 manufacturing of chocolate	1.1 Identify the statutory compositional requirements for chocolate 1.2 Select the required formulation for the chocolate 1.3 Select the appropriate production system and a sequence of activity to prepare the system for operation 1.4 Prepare equipment and access safe operating procedure for its operation

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Carry out preparation and manufacture of quality chocolate products	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 for mixing, refining, conching and storage of chocolate 2.3 Interpret and document data requirements for food safety, quality and production standards 2.4 Identify data collection points consistent with equipment capabilities and data requirements 2.5 Implement and monitor procedures to deal with non-conformance in relation to process and the final product 2.6 Implement and monitor process control system
3. Diagnose, rectify and report problems arising from the preparation and manufacture of chocolate	3.1 Identify defects in chocolate 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

Skill	Description
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
FBPFST5015 Implement and review the processing of chocolate	FDFST4034A Implement and review the processing of chocolate	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>