



Australian Government

FBPFST5016 Implement and review the processing of high and low boil confectionery

Release: 1

FBPFST5016 Implement and review the processing of high and low boil confectionery

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 manufacturing of high and low boil confectionery.

This unit applies to individuals who have roles in product design, quality assurance and production management. The unit typically applies to staff who have responsibility for maintaining product safety, quality and efficiency in food production in the confectionery sector.

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. Carry out the preparation and manufacture of high and low boil confectionery to	1.1 Prepare equipment and accessories for the preparation and manufacture of high and low boil confectionery 1.2 Assemble and prepare ingredients and check product formulations 1.3 Select the appropriate production system and a sequence of

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
meet quality standards	activity to prepare the system for operation
2. Monitor the preparation and manufacture of high and low boil confectionery products to ensure quality standards are met	2.1 Implement standard operating procedures 2.2 Implement the production schedule, ensuring all resources and requirements are available and meet company standards 2.3 Set the production system to operating specifications before and during production 2.4 Interpret and document data requirements for food safety, quality and production standards 2.5 Determine data collection points consistent with equipment capabilities and data requirements 2.6 Develop procedures to deal with non-conformance in relation to process and the final product 2.7 Implement and monitor process control system
3. Diagnose, rectify and report problems arising from the preparation and manufacture of high and low boil confectionery	3.1 Establish sensory evaluation and product testing protocols to identify defects and maintain organoleptic quality of product 3.2 Implement adjustments to inputs, process and equipment in response to analysed results 3.3 Report problems to designated person
4. Review production processes	4.1 Review the critical control points and critical limits for product safety 4.2 Implement a sampling plan 4.3 Conduct a sensory analysis and analyse results 4.4 Review the operating procedures and the process control system for food safety and quality 4.5 Review the safe work systems for processing 4.6 Review the 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 schedules for test equipment
Navigate the world of work	• Monitor adherence to legal and regulatory standards and responsibilities for self and others • Use industry terminology
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
FBPFST5016 Implement and review the processing of high and low boil confectionery	FDFST4035A Implement and review the processing of high and low boil confectionery	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 FBPFST5016 Implement and review the processing of high and low boil confectionery

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 high and low boil confectionery products, including:

- selecting the formulation, method of manufacture, method of forming and packaging of high and low boil confectionery
- implementing a production schedule to meet company requirements
- recognising the organoleptic properties of different types of high and low boil confectionery
- determining testing protocols for quality assessment
- operating equipment and accessories used in the preparation and manufacture of high and low boil confectionery
- 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 high and low boil confectionery
- different types of high and low boil confectionery and their formulation
- purpose of each process used in the preparation and manufacture of high and low boil confectionery
- outputs of each of the processes used in the preparation and manufacture of high and low boil confectionery
- potential product defects and their causes, which may arise in the preparation and manufacture of high and low boil confectionery

- critical factors in the preparation and manufacture of high and low boil confectionery
- solubility and crystallisation properties of ingredients used and their relationship to texture
- relationship of the boiling point of a confectionery syrup to its soluble solids content
- the relationship of pressure and vacuum to the boiling point of a confectionery syrup of a specific soluble solids content and the uses made in production of this relationship
- the concept of equilibrium relative humidity (ERH) or water activity (aw) of a confectionery product
- resource requirements and environmental impacts of the preparation and manufacture of high and low boil confectionery
- stages of production, critical control points and critical limits
- packaging procedures
- quality and continuous improvement processes
- sensory analysis techniques and analysis
- 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 confectionery 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>