



Australian Government

Assessment Requirements for FBPOPR2035 Operate an enrobing process

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

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 operated an enrobing process on at least one occasion, including:

- accessing workplace information to identify enrobing process requirements
- selecting, fitting and using personal protective clothing and/or equipment
- confirming supply of tempered chocolate and the relevant centres/biscuits are available at the correct temperature
- conducting pre-start checks, including:
 - inspecting equipment condition to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation or lock-outs as required
 - confirming that equipment is clean and correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
- starting, operating, monitoring and adjusting enrobing process equipment to achieve required outcomes, including monitoring control points and conducting inspections as required to confirm process remains within specification, including:
 - supply of chocolate to the enrobing reservoir
 - temperatures of chocolate and pipelines
 - chocolate temper
 - chocolate supply pump speed
 - curtain flow
 - blower and vibrator settings
 - temperature profile of cooling tunnel

- chocolate coverage
- backing off and tailing
- product weight
- appearance
- cooling temperatures
- monitoring supply and flow of materials to and from the enrobing process and equipment operation to confirm process remains within specification
- taking corrective action in response to out-of-specification results
- responding to and/or reporting equipment failure within level of responsibility
- locating emergency stop functions on equipment
- following isolation and lock-out/tag-out procedures as required to take enrobing process and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
- completing workplace records as required
- maintaining work area to meet housekeeping standards
- using process control systems according to workplace procedures
- cleaning and sanitising equipment according to workplace procedures.

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:

- purpose and basic principles of the enrobing process, including the effect of chocolate viscosity on enrobing, and types of chocolate suitable/used for coverage and backing off
- basic operating principles of equipment used for the enrobing process, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- services required for the enrobing process and action to take if services are not available
- the flow of the enrobing process and the effect of outputs on downstream processes
- conditioning requirements for centres/bars/biscuits and chocolate, including understanding of temper test procedures
- quality characteristics of centres/bars/biscuits and chocolate for use in the enrobing process and the effect of variation on process performance and outputs
- quality characteristics to be achieved by the enrobing process
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods used to monitor the enrobing process, including inspecting, measuring and testing as required by the process

- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/food safety risks associated with the enrobing process and related control measures
- common causes of variation for the operation of the enrobing process and corrective action required
- work health and safety hazards and controls relevant to the operation of the enrobing process
- requirements of different shutdowns as appropriate to the enrobing process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities required for the operation of the enrobing process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the enrobing process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitising procedures required for the enrobing process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - process and related equipment and services, including enrober and cooling equipment
 - materials to be processed, including tempered chocolate and conditioned centres to be enrobed
 - cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - recipe/batch instructions
 - specifications, control points and processing parameters
 - sampling schedules and test procedures and equipment.

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

Links

Companion Volumes, including Implementation Guides, are available at VETNet -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>