

Modification history

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

FBPCON2004	Operate a chocolate depositing or moulding process
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a depositing process that deposits chocolate into moulds or directly onto conveyors.</p> <p>This unit applies to individuals who work under general supervision as production workers and are responsible for the operation and monitoring of chocolate depositing or moulding equipment in a confectionery production environment.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Confectionery (CON)

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 the depositing equipment and process for operation	1.1 Confirm materials are available according to workplace procedure 1.2 Identify safety requirements and wear appropriate personal protective equipment ensuring correct fit 1.3 Condition equipment and ingredients according to recipe 1.4 Identify and confirm cleaning and maintenance requirements 1.5 Fit and adjust machine components and related attachments according to equipment operating instructions 1.6 Enter processing or operating parameters according to recipe and equipment operating instructions 1.7 Carry out pre-start checks according to operating procedures
2. Operate and monitor the depositing/moulding process	2.1 Start and operate the process safely according to operating instructions and safety procedures 2.2 Deposit chocolate to achieve required coverage 2.3 Monitor equipment to identify variation in operating conditions 2.4 Identify variation in equipment operation and report maintenance requirements according to workplace procedures 2.5 Confirm that specifications are met at each stage with recipe 2.6 Identify, rectify or report out-of-specification product or process outcomes according to workplace procedures 2.7 Maintain the work area according to workplace procedures 2.8 Maintain workplace records according to workplace procedures
3. Shut down the depositing/moulding process	3.1 Identify the appropriate shutdown procedure according to operating instructions 3.2 Shut down the process safely according to shutdown procedures 3.3 Identify and report maintenance requirements according to workplace procedures

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interprets and comprehends information contained in chocolate depositing or moulding equipment operational instructions and workplace procedures
Writing	<ul style="list-style-type: none"> Enters operational data into production equipment accurately
Numeracy	<ul style="list-style-type: none"> Locates and applies basic calculations for numerical information found in recipes and production equipment
Navigate the world of work	<ul style="list-style-type: none"> Follows clear instructions within defined level of responsibility Recognises organisational expectations and follows explicit protocols and procedures, seeking clarification when required
Interact with others	<ul style="list-style-type: none"> Follows instructions and procedures regarding what and how to communicate when reporting on chocolate depositing or moulding production issues
Get the work done	<ul style="list-style-type: none"> Follows clearly defined instructions and sequencing, and monitors own progress for chocolate depositing or moulding production and seeks assistance when necessary Makes low-impact decisions around immediate clearly defined production tasks

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCON2004 Operate a chocolate depositing or moulding process	FDFCON2004A Operate a chocolate depositing or moulding process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit

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

TITLE	Assessment requirements for FBPCON2004 Operate a chocolate depositing or moulding process
Performance Evidence	
<p>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 at least one chocolate depositing or moulding process, including:</p> <ul style="list-style-type: none"> • checking the availability of materials • selecting, fitting and using appropriate personal protective equipment • conducting pre-start checks on machinery • starting, operating, monitoring and adjusting process equipment to achieve required quality outcomes • taking corrective action in response to typical faults and inconsistencies • completing workplace records • shutting down equipment. <p>Throughout the process, individuals must:</p> <ul style="list-style-type: none"> • apply food safety procedures to work practices • follow work health and safety procedures. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • purpose and basic principles of the chocolate depositing process, including ingredients used, handling and conditioning requirements and process stages • basic operating principles of equipment, including main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation • services required and action to take if services are not available • the flow of the chocolate depositing process and the effect of outputs on downstream processes • quality characteristics and types of chocolate used for depositing • quality requirements of centres as appropriate to product and the effect of variation on process outputs • quality characteristics to be achieved by the deposited product • 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 chocolate depositing 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 chocolate depositing process and related control measures • common causes of variation and corrective action required • work health and safety hazards and controls • requirements of different shutdowns as appropriate to the chocolate depositing 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 • procedures and responsibility for reporting production and performance information • environmental issues and controls relevant to the chocolate depositing process, including waste and 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 sanitation procedures for chocolate depositing or moulding equipment. 	

Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none">• physical conditions:<ul style="list-style-type: none">• a workplace or an environment that accurately represents workplace conditions• resources, equipment and materials:<ul style="list-style-type: none">• personal protective clothing and equipment• process and related equipment and services• ingredients used in the preparation of chocolate depositing or moulding product as required• sampling schedules and test procedures and equipment• cleaning materials, equipment and procedures• specifications:<ul style="list-style-type: none">• work procedures, including advice on safe work practices, food safety, quality and environmental requirements• information on equipment capacity and operating parameters• recipe/batch instructions for chocolate depositing or moulding• specifications, control points and processing parameters• documentation and recording requirements and procedures. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4