

Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0

FBPCON2XX1	Operate an enrobing process
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a confectionery enrobing process.</p> <p>This unit applies to individuals who work under general supervision and in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of an enrobing process and associated equipment.</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 for work in processing area	1.1 Confirm compound is available for enrobing, along with conditioned centres/bars as required to meet specifications 1.2 Identify and confirm cleaning and maintenance requirements and status according to health and safety and food safety requirements 1.3 Wear appropriate personal protective clothing and ensure correct fit
2. Prepare the enrobing equipment and process for operation	2.1 Fit and adjust machine components and related attachments to meet operating requirements 2.2 Enter processing parameters as required to meet safety and production requirements 2.3 Check and adjust equipment performance according to batch requirements and operating parameters 2.4 Carry out pre-start checks according to operating requirements
3. Operate and monitor equipment	3.1 Start and operate equipment according to operating instructions and safety procedures 3.2 Monitor the process to confirm that specifications are met 3.3 Identify, adjust and report out-of-specification equipment, product and process outcomes according to workplace requirements 3.4 Follow and apply workplace housekeeping and environmental procedures
4. Shut down the enrobing process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to work health and safety and operating requirements 4.3 Identify and report maintenance requirements according to workplace procedures 4.4 Maintain workplace records 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"> Interpret workplace and standard operating procedures Interpret production requirements
Writing	<ul style="list-style-type: none"> Accurately enter operational data into production equipment Record processing information using electronic, digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none"> Read and interpret equipment gauges and scales Apply basic calculations to quantities in recipes to meet production quantities Monitor and interpret production and process control indicators and data Monitor supply and flow of materials to and from the process

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCON2XX1 Operate an enrobing process	FBPOPR2035 Operate an enrobing process	Minor changes to Performance Criteria to clarify task Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions Unit sector code updated to better match work task	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPCON2XX1 Operate an enrobing process
Performance Evidence	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has operated an enrobing process to produce at least one batch of enrobed confectionary to meet specifications, including:</p> <ul style="list-style-type: none"> • following safe work procedures • applying food safety procedures to work practices • 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: <ul style="list-style-type: none"> • supply of chocolate or compound to the enrobing reservoir • temperatures of chocolate or compound and pipelines • compound supply pump speed • curtain flow • blower and vibrator settings • chocolate or compound coverage • backing off and tailing • product weight • appearance • addressing routine processing issues. 	

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 enrobing process, including the effect of chocolate or compound 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: <ul style="list-style-type: none"> • 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 or compound, 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 • good manufacturing practices (GMP) relevant to work task • inspection or test points (control points) in the process and the related procedures and recording requirements • contamination/cross-contamination and 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 • 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 	

<p>Knowledge Evidence</p> <ul style="list-style-type: none"> • 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 enrobing equipment • procedures to record traceability of product and ingredients.

<p>Assessment Conditions</p> <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 • enrober, cooling equipment and related services • materials to be processed, including chocolate or compound and conditioned centres to be enrobed • cleaning materials and equipment • specifications: <ul style="list-style-type: none"> • work procedures, including advice on safe work practices, food safety and quality requirements • information on equipment capacity and operating parameters • recipe/batch specifications, control points and processing parameters • recording requirements. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>
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<p>Links</p>	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</p>
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