

**Modification history**

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

FBPCON3XX1	Operate a complex chocolate depositing process
<b>Application</b>	<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 parts, such as wafers, fillings and chocolate into moulds.</p> <p>This unit applies to individuals who are responsible for the operation and monitoring of chocolate depositing 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>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	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 product specification 1.2 Identify safety requirements and wear appropriate personal protective equipment ensuring correct fit 1.3 Identify food safety requirements for the task and product 1.4 Condition equipment and ingredients according to recipe 1.5 Identify and confirm cleaning and maintenance requirements 1.6 Fit and adjust machine components and related attachments according to equipment operating instructions 1.7 Enter processing or operating parameters according to recipe and equipment operating instructions 1.8 Carry out pre-start checks according to operating procedures
2. Operate and monitor the depositing 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 Deposit extra parts of product into mould to meet requirements of end product 2.4 Monitor equipment to identify variation in operating conditions 2.5 Adjust equipment operations to meet product specification 2.6 Take samples and confirm that product is appropriately assembled and formed to specification 2.7 Identify, rectify or report out-of-specification product or process outcomes according to workplace procedures 2.8 Maintain the work area according to workplace procedures 2.9 Maintain workplace records according to workplace procedures

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
3. Shut down the depositing 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 3.4 Clean equipment and dispose of waste in line with environmental requirements

DRAFT

<b>Foundation Skills</b>	
<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>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret information in recipes, equipment operational instructions and workplace procedures</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Accurately enter operational data into production equipment</li> <li>Complete processing records using electronic, digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Read and interpret equipment gauges and scales</li> <li>Apply basic calculations to quantities in recipes for production volume and equipment</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPCON3XX1 Operate a complex chocolate depositing process	FBPCON2004 Operate a chocolate depositing or moulding process	Unit code and title updated to better match complexity of task  Minor changes to Performance criteria to clarify task  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent unit

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

<b>TITLE</b>	<b>Assessment requirements for FBPCON3XX1 Operate a complex chocolate depositing process</b>
<b>Performance Evidence</b>	
<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 a complex chocolate depositing process to produce one batch of confectionary products, each made up of more than one part, to specification, including:</p> <ul style="list-style-type: none"> <li>• applying food safety procedures to work practices</li> <li>• following safe work procedures</li> <li>• taking corrective action in response to typical faults and inconsistencies.</li> </ul>	

<b>Knowledge Evidence</b>	
<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"> <li>• purpose and basic principles of the chocolate depositing process, including ingredients and components used, handling and conditioning requirements and process stages</li> <li>• 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</li> <li>• services required and action to take if services are not available</li> <li>• the flow of the chocolate depositing process and the effect of outputs on downstream processes</li> <li>• quality characteristics and types of chocolate used for depositing</li> <li>• quality requirements of centres, wafers and other additions, as appropriate to product and the effect of variation on process outputs</li> <li>• quality characteristics to be achieved by the deposited product</li> <li>• operating requirements and parameters and corrective action required where operation is outside specified operating parameters</li> <li>• typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems</li> <li>• methods used to monitor the chocolate depositing process, including inspecting, measuring and testing as required by the process</li> <li>• good manufacturing practices (GMP) relevant to work task</li> <li>• inspection or test points (control points) in the process and the related procedures and recording requirements</li> <li>• contamination/cross contamination and food safety risks associated with the chocolate depositing process and related control measures</li> <li>• common causes of variation and corrective action required</li> <li>• work health and safety hazards and controls</li> <li>• 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</li> <li>• isolation, lock out and tag out procedures and responsibilities</li> <li>• procedures and responsibility for reporting production and performance information</li> <li>• environmental issues and controls relevant to the chocolate depositing process, including waste and rework collection and handling procedures related to the process</li> <li>• basic operating principles of process control, including the relationship between control panels and systems and the physical equipment</li> <li>• cleaning and sanitation procedures for chocolate depositing and moulding equipment</li> <li>• procedures to record traceability of product and ingredients.</li> </ul>	

<b>Assessment Conditions</b>	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions:             <ul style="list-style-type: none"> <li>• a workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials:</li> </ul>	

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

DRAFT