

Modification history

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

FBPCON3XX4	Operate and monitor a confectionery depositing process
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, monitor, adjust and shut down a depositing process to deposit confectionary syrup into solid or flexible moulds. This is sometimes known as starchless moulding.</p> <p>This unit applies to individuals who work as production workers and are responsible for the operation and monitoring of confectionery depositing equipment in a confectionery production environment.</p> <p>This unit does not apply to depositing chocolate. The skills and knowledge required for depositing chocolate are covered in FBPOPR2033X Operate a depositing process.</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 for product specification 1.2 Identify and confirm cleaning and maintenance requirements 1.3 Identify safety requirements and wear appropriate personal protective equipment ensuring correct fit 1.4 Identify food safety requirements for the task and product 1.5 Fit and adjust machine components and related attachments according to equipment operating instructions 1.6 Enter processing or operating parameters according to equipment operating instructions and confectionary specifications 1.7 Check and adjust equipment performance according to operating parameters 1.8 Carry out pre-start checks according to operating procedures 1.9 Transfer syrup to depositing equipment according to operating procedures
2. Operate and monitor equipment	2.1 Start and operate the depositing process safely according to operating instructions and safety procedures 2.2 Monitor equipment to identify any blockages or any variation in operating conditions 2.3 Adjust equipment operations to meet product specification 2.4 Take samples and test product to confirm that specifications are met at each stage 2.5 Identify, adjust or report out-of-specification product or process outcomes according to workplace procedures 2.6 Maintain the work area according to workplace procedures 2.7 Maintain workplace records according to workplace procedures

Elements	Performance Criteria
<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

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 information in recipes, equipment operational instructions and workplace procedures
Writing	<ul style="list-style-type: none"> Accurately enter operational data into production equipment Complete processing records using electronic, digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none"> Read and interpret equipment gauges and scales, including sugar content of syrup as percentage by mass (degrees Brix, °Bx) Apply basic calculations to quantities in recipes for production volume and equipment

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCON3XX4 Operate and monitor a confectionery depositing process	FBPCON2005 Operate a confectionery depositing process	Unit code and title updated to better match complexity of task Minor changes to Performance Criteria Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	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
--------------	---

TITLE	Assessment requirements for FBPCON3XX4 Operate and monitor a confectionery depositing 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 a confectionery depositing process to produce at least one batch of moulded confectionery to meet product specifications, including:</p> <ul style="list-style-type: none"> • applying food safety procedures to work practices • following safe work procedures • taking corrective action in response to typical faults and inconsistencies, including clearing blocked nozzles 	

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 depositing process, including product preparation and conditioning requirements and product depositing • 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 depositing process and the effect of outputs on downstream processes • quality requirements of materials for depositing and effect of variation on depositing process performance and outputs, including weight and measurement of individual items • quality characteristics required of process outputs • 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 such as sticky syrup and blocked nozzles • methods used to monitor the depositing process, including inspecting, measuring and testing as required by the process • typical tests used to monitor product, including viscosity of syrup, size, weight • equipment used to measure product, including refractometer • inspection or test points (control points) in the process and the related procedures and recording requirements • good manufacturing practices (GMP) relevant to work task • contamination and food safety risks associated with the depositing process and related control measures • health and safety hazards and controls • requirements of different shutdowns as appropriate to the 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 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 confectionery depositing equipment • procedures to record traceability of product. 	

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: 	

Assessment Conditions	
<ul style="list-style-type: none">• personal protective clothing and equipment• depositing equipment• ingredients used in the preparation of high/low boil 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 specifications, control points and processing parameters• confectionery depositing process and related equipment and services• 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.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4

DRAFT