

Overview

This standard is about the conching process in chocolate manufacture. It covers the different processes used in the manufacturing of different types of chocolate as well as the different machinery used in the process. This standard is about physically changing the properties of a product through organic or physical processes. It details the skills required to start up, run and shut down equipment, as well as being able to take action should operating problems occur. It is also about working to product specifications and production schedules. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard. This standard is for you if you require a basic knowledge of the conching process used to convert mixed and refined chocolate into a product ready for chocolate manufacture.

Performance criteria

You must be able to:

Prepare for conching

1.
prepare for conching in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2.
check product specifications at the right time
3.
set up equipment according to specification
4.
check that material for conching is available and fit for use
5.
check that services meet requirements
6.
start up the plant and check that it is running to specification
7.
take action in response to operating problems
8.
maintain communication in accordance with organisational requirements

Carry out conching

9.
carry out conching in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
10.
use equipment and check that it is supplied with materials and services
11.
achieve the required output to the correct specification
12.
check the product is transferred to the next stage in the manufacturing operation

13.
take action in response to operating problems within the limits of your responsibility
14.
maintain communication in accordance with organisational requirements
Finish conching
15.
finish conching in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
16.
check the specifications to time shut down
17.
shut down equipment in accordance with organisational procedures
18.
deal with items that can be re-cycled or reworked in accordance with organisational procedures
19.
dispose of waste in line with organisational requirements
20.
make equipment ready for future use after completion of the process
21.
maintain communication in accordance with organisational requirements
22.
complete all necessary documentation in line with organisational requirements

Knowledge and understanding

You need to know and understand:

1.
what the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
 - 1.1 the potential food safety risks and control procedures associated

IMPSC103

Conch chocolate



Developed by Improve

Version Number 2

Date Approved 01 Jan 2019

Indicative Review Date 01 Jan 2023

Validity Current

Status Original

Originating Organisation Improve

Original URN impsc103k

Relevant Occupations Manufacturing Technologies, Plant and Machine Operatives,
Process Operatives, Process, Plant and Machine Operatives

Suite Sweet Confectionery

Keywords Food; Manufacture; Conch; Conching; Chocolate
