

Overview

This standard is about tempering chocolate before it is used in production. Tempering is a critical stage in chocolate manufacture. This standard covers the understanding of the importance of tempering, and what happens to chocolate if it is not tempered. It also covers different methods of tempering used in manufacturing chocolate products. This standard is about applying heat to bring about a change in the condition of a product in this case tempering chocolate. 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 tempering process in the manufacture of chocolate products.

Performance criteria

You must be able to:

Prepare for heat treatment

1.
prepare for tempering chocolate in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when preparing for tempering chocolate
2.
check product specifications at the right time
3.
set up equipment according to specification
4.
check that materials for tempering chocolate 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 heat treatment

9.
carry out chocolate tempering in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when carrying out chocolate tempering
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 heat treatment

15.

finish tempering chocolate 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

19.

dispose of waste in accordance 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

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

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Temper chocolate



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