

**Overview**

This standard is about the moulding process in chocolate manufacture. This involves pouring chocolate of the correct consistency into conditioned moulds to make either solid chocolate shapes or shells, or depositing onto a belt.

This standard is about shaping the partly finished or final product. 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 moulding processes used in manufacturing chocolate products.

## Performance criteria

*You must be able to:*

### **Prepare for moulding**

1. prepare for moulding 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 moulding 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 moulding**

9. carry out moulding 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 moulding**

15. finish moulding 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 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

## Control depositing/moulding of chocolate

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### 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
2. the potential food safety risks and control procedures associated with chocolate moulding processes
3. the purpose and importance of moulding chocolate
4. the importance of using tempered chocolate
5. what the processes involved in solid block and shell moulding are and their purpose
6. the different types of moulding plants used, and their purpose
7. why it is important to condition moulds prior to moulding and what would happen if this is not done
8. how to store moulds and why this is important to the effectiveness of moulding
9. which materials are used to make moulds and their comparative merits
10. how chocolate is de-moulded and why the consistency of the chocolate is important at this stage
11. how to obtain and interpret the relevant process or specification
12. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
13. what action to take when the process specification is not met
14. how to carry out the necessary pre start checks and why it is important to do so
15. how to follow the start up procedures for moulding and why it is important to do so
16. how to obtain the necessary resources for moulding
17. how to follow work instructions and why it is important to do so
18. common sources of contamination during processing, how to avoid these and what might happen if this is not done
19. how to operate, regulate and shut down the relevant equipment
20. when it is necessary to seek assistance and how to seek it
21. how to follow the relevant process control procedures and why it is important to do so
22. what the limits of your own authority and competence are and why it is important to work within them
23. how to deal with items that can be re-cycled or re-worked

- 24. how to dispose of waste
- 25. how to make equipment ready for future use

## Control depositing/moulding of chocolate

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