

Overview

The standard is about the skills and knowledge of enrobing chocolate. It covers understanding the process of enrobing and the techniques involved in covering different types of centres. It also requires an understanding of the manufacturing process and the critical areas of temperature control.

This standard is about controlling enrobing machinery to cover products. 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.

This standard is for you if you require a basic knowledge of the processes involved in using chocolate to enrobe centres.

Performance criteria

You must be able to:

Prepare for enrobing chocolate

1. prepare for enrobing chocolate in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. check the availability of products for enrobing against specifications
3. set up enrobing machinery according to specifications
4. start up enrobers to specifications and check that it is working
5. maintain communication in accordance with organisational requirements
6. deal with problems to maintain schedules

Carry out enrobing chocolate

7. carry out enrobing chocolate in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
8. control the infeed of products for enrobing to specifications
9. control the progress of products during enrobing to specifications
10. control the output of enrobed products to specifications
11. deal with substandard or contaminated products
12. take action in response to operating problems within the remit of your own authority
13. control transfer of enrobed products to the next processing stage

Finish enrobing chocolate

14. finish enrobing chocolate in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
15. shut down enrobers in accordance with organisational procedures
16. remove and dispose of coatings and product remains in accordance with organisational procedures
17. check that enrobers are ready for further use
18. maintain communication in accordance with organisational requirements
19. complete all necessary documentation in accordance with organisational procedures

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 enrobing processes
3. the purpose and importance of enrobing
4. the stages involved in the enrobing process, the sequence in which they are performed and why this is important
5. the importance of using tempered chocolate
6. what the typical parts of an enrobing machine are and their functions
7. why it is important to control air temperature during enrobing
8. what happens if air temperature is not controlled
9. how different centres affect the enrobing process and why
10. how the types of centres and their temperature can affect the enrobing process and what would happen if they are not controlled
11. how the shapes of centres are important in the enrobing process and why
12. what materials to use and in what quantity
13. how to obtain and interpret the relevant process or ingredient specification
14. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
15. what action to take when the process specification is not met
16. how to carry out the necessary pre start checks and why it is important to do so
17. how to follow the start up procedures for enrobing and why it is important to do so
18. how to obtain the necessary resources for enrobing
19. how to follow work instructions and why it is important to do so
20. common sources of contamination during processing, how to avoid these and what might happen if this is not done
21. how to operate, regulate and shut down the relevant equipment
22. when it is necessary to seek assistance and how to seek it
23. how to follow the relevant process control procedures and why it is important to do so

24. what the limits of your own authority and competence are and why it is important to work within them
25. how to deal with items that can be re-cycled or re-worked
26. how to dispose of waste
27. how to make equipment ready for future use

Control enrobing of chocolate

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