

Overview

This standard is about the recipes used to produce different types of chocolate and what affects different ingredients have on processing and the final product. It covers how recipes can be adjusted by increasing or decreasing the amount of a particular ingredient to change the cost or processing characteristics of the final product. It also covers the use of fats in chocolate production and how they affect the viscosity of chocolate during processing.

This standard is about identifying, selecting and preparing ingredients in a food and drink production environment. You need to show that you can identify and select the correct ingredients, required by a product specification or recipe. You will need to check the condition of the ingredients and store, blend or modify these for use further processing. This may involve weighing and measuring ingredients using manual or automated systems. 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 ingredients used in the manufacture of chocolate products.

Select and prepare ingredients for chocolate recipes

Performance criteria*You must be able to:***Identify ingredients**

1. identify the specified ingredients
2. check quantities according to your instructions and specifications
3. carry out any calculations necessary to establish quantities of ingredients required to meet production needs

Select ingredients

4. select ingredients to meet production needs and check their condition for use
5. isolate and report ingredients of substandard quality, condition or quantity to the relevant personnel
6. take action where ingredients are not available to source alternative supplies or establish whether alternative ingredients can be utilised where permitted
7. store and position ingredients ready for further processing comply with health, safety, food safety and organisational requirements

Prepare ingredients

8. check selected ingredients against your instructions and specifications
9. carry out any blending, modification or treatment of ingredients according to specification requirements
10. place the ingredients in the correct conditions and label storage containers, where required, ready for further processing
11. comply with health, safety, food safety and organisational requirements
12. operate within the limits of your own authority and capabilities

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Knowledge and understanding

You need to know and understand:

1. the potential food safety hazards and appropriate control procedures associated with selecting and preparing ingredients
2. potential allergens associated with production of chocolate products
3. what the typical recipe formulation for plain chocolate is
4. what the functions of the ingredients used in plain chocolate are and their affects on processing and the final product
5. what the typical recipe formulation for milk chocolate is
6. what the functions of the ingredients used in milk chocolate are and their affects on processing and the final product
7. what the typical recipe formulation for white chocolate is
8. what the typical recipe formulation for coatings is and why it cannot be called chocolate
9. what the typical recipe formulation for chocolate flavoured coatings is
10. what the typical recipe formulation for sugar free chocolate is
11. what the key adjustments are that can be made to a chocolate recipe to effect cost
12. how much fat should be added to chocolate for key purposes like moulding and enrobing and how viscosity is effected
13. the potential food safety risks and control procedures associated with processes controlling chocolate viscosity and particle size
14. what chocolate viscosity is and what factors effect viscosity
15. what the principles of measuring the viscosity of chocolate are
16. what equipment is used to measure the viscosity of chocolate
17. why the viscosity of chocolate is important in the chocolate manufacturing process
18. what the plant methods for measuring the particle size of chocolate are
19. what the laboratory methods for measuring the particle size of chocolate are
20. how to identify the required materials for processing
21. the importance of selecting the most appropriate materials for processing
22. how to identify and dispose of materials that are not fit for use
23. the requirements for storing products that are awaiting processing
24. the different methods for preparing ingredients and when they

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should be used

25. the safety procedures related to the tools used for preparation
26. how to identify and dispose of waste

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