

## Control panning of chocolate

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### Overview

The standard is about the skills and knowledge of panning chocolate. It covers understanding the process of panning 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 panning 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 panning chocolate to cover centres.

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### Performance criteria

#### You must be able to:

##### Prepare for panning chocolate

1. prepare for panning 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 panning against specifications
3. set up panning machinery according to specifications
4. start up panning machinery 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 panning of chocolate

7. carry out panning of 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 panning to specifications
9. control the progress of products during panning to specifications
10. control the output of panned 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 panned products to the next processing stage

Finish panning chocolate

14. finish panning chocolate in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
15. shut down panning equipment in accordance with organisational procedures
16. remove and dispose of coatings and product remains in accordance with organisational procedures
17. check that panning equipment is 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 panning processes
3. the purpose and importance of panning
4. the stages involved in the panning process, the sequence in which they are performed and why this is important
5. the importance of using untempered chocolate
6. what the typical parts of an panning machine are and their functions
7. why it is important to control air temperature during panning
8. what happens if air temperature is not controlled
9. how different centres affect the panning process and why
10. how the types of centres and their temperature can affect the panning process and what would happen if they are not controlled
11. how the shapes of centres are important in the panning process and why
12. the importance of storing chocolate prior to polishing
13. the ingredients required and the polishing process
14. what materials to use and in what quantity
15. how to obtain and interpret the relevant process or ingredient

specification

16. what recording, reporting and communication is needed and how

to carry this out and the reasons why it is important to do so

17. what action to take when the process specification is not met

18. how to carry out the necessary pre start checks and why it is important to do so

19. how to follow the start up procedures for panning and why it is important to do so

20. how to obtain the necessary resources for panning

21. how to follow work instructions and why it is important to do so

22. common sources of contamination during processing, how to avoid these and what might happen if this is not done

23. how to operate, regulate and shut down the relevant equipment

24. when it is necessary to seek assistance and how to seek it

25. how to follow the relevant process control procedures and why it

is important to do so

26. what the limits of your own authority and competence are and why

it is important to work within them

27. how to deal with items that can be re-cycled or re-worked

28. how to dispose of waste

29. how to make equipment ready for future use

## Control panning of chocolate

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