

Manufacture toffee, tablet, fudge and fondant

Overview

This standard covers the manufacture of toffee, tablet, fudge and fondant. This includes measuring and mixing, cooking, depositing and cutting as well as the packing and finishing process. It also covers the importance of checking the quality of the product. This standard covers use of all ingredients in the manufacture of toffee, tablet, fudge and fondant. It covers why these ingredients are used and what happens to them during the cooking process. Also, why it is important to get the right balance of ingredients at the start of the process, and what the effect can be if this does not happen.

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Performance criteria

You must be able to:

Prepare for producing toffee, tablet, fudge or fondant

1. prepare to produce toffee, tablet, fudge or fondant 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 producing toffee, tablet, fudge or fondant 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 production of toffee, tablet, fudge or fondant

9. carry out the production of toffee, tablet, fudge or fondant according to 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. measure and mix product in accordance with specifications
12. cook the product using open-pan or continuous cooking method
13. deposit or form the product following cooking in line with

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- organisational requirements
- 14. mould products according to organisational requirements
- 15. check the product is transferred to the next stage in the manufacturing operation
- 16. take action in response to operating problems within the limits of your responsibility
- 17. maintain communication in accordance with organisational requirements
- Finish production of gums, jellies and pastilles
- 18. finish production of gums, jellies and pastilles in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
- 19. shut down equipment in accordance with organisational procedures
- 20. deal with items that can be re-cycled or reworked
- 21. dispose of waste in accordance with organisational requirements
- 22. make equipment ready for future use after completion of the process
- 23. maintain communication in accordance with organisational requirements
- 24. complete all necessary documentation in accordance with organisational procedures

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Knowledge and understanding

You need to know and understand:

1. the potential food safety risks, allergens and control procedures associated with manufacturing toffee, tablet, fudge and fondant
2. what the process and main manufacturing stages are for producing toffee, tablet, fudge and fondant
3. what the different types of measuring and mixing processes are
4. what the critical quality checkpoints are in the measuring and mixing process
5. what the differences are between open-pan and continuous cooking
6. what the different types of cooker used are and the principles on which they work
7. what the critical quality checkpoints are during cooking
8. what the depositing or forming process is
9. what the critical quality checkpoints are during depositing or forming
10. what the different finishing processes are
11. what the causes of rework are
12. how rework can be incorporated back into the cooking process
13. how rework could be avoided
14. the basic recipes for toffee, tablet, fudge and fondant
15. the key differences in ingredients and eating experience between

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16. how different cooking methods will affect recipes

17. why it is important that ingredients are carefully measured,
and

what the effect would be if this does not happen

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

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

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

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

21. how to follow the start up procedures for conditioning and why
it is

important to do so

22. how to obtain the necessary resources for producing toffee,
tablet,

fudge and fondant confectionery

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

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

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

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

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

is important to do so

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

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it is important to work within them

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

30. how to dispose of waste

31. how to make equipment ready for future use

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