

## 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.

## 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

- 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

## 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

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

IMPSC206



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Developed by	Improve
Version Number	1
Date Approved	01 Jan 2019
Indicative Review Date	01 Jan 2024
Validity	Current
Status	Original
Originating Organisation	Nsafd
Original URN	impsc206
Relevant Occupations	Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Sweet Confectionery
Keywords	Toffee; Tablet; Fudge; Fondant; Finishing; Wrapping; Packing