

<b>UNIT TITLE:</b> PREPARE CHOCOLATE AND PRODUCE CHOCOLATE PRODUCTS		<b>NOMINAL HOURS:</b> 65
<b>UNIT NUMBER:</b> D1.HCC.CL2.13    D1.HPA.CL4.05		
<b>UNIT DESCRIPTOR:</b> This unit deals with skills and knowledge required by cooks, chefs and patissiers to prepare, produce, display and store a range of high quality chocolate products in commercial food production environments		
<b>ELEMENTS AND PERFORMANCE CRITERIA</b>	<b>UNIT VARIABLE AND ASSESSMENT GUIDE</b>	
<p><b>Element 1: Temper couverture</b></p> <p>1.1 <i>Melt and temper</i> couverture using correct techniques and temperatures</p> <p>1.2 <i>Maintain tempered</i> couverture for use</p> <p><b>Element 2: Prepare chocolate based fillings, coatings and decorations</b></p> <p>2.1 Select required <i>commodities</i> according to recipe and production requirements</p> <p>2.2 Use appropriate <i>equipment</i> to prepare chocolate based fillings, coatings and decorations</p> <p>2.3 Use correct <i>techniques</i> to produce chocolate based fillings, coatings and decorations to enterprise standards</p> <p>2.4 Produce chocolate based <i>fillings/centres, coatings and decorations</i> to enterprise requirements and standards</p> <p><b>Element 3: Prepare chocolate moulds</b></p> <p>3.1 Ensure moulds are <i>clean</i></p> <p>3.2 <i>Polish moulds</i> ready for use</p>	<p><b>Unit Variables</b></p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment</p> <p>This unit applies to all industry sectors that are responsible for preparing, producing, displaying and storing chocolate and chocolate products within the labour divisions of the hotel and travel industries and may include:</p> <p>1 Food Production.</p> <p><i>Melt and temper</i> should relate to:</p> <ul style="list-style-type: none"> <li>• Type of couverture, such as dark, milk, or white</li> <li>• Temperature control</li> <li>• Avoiding contact with moisture</li> <li>• Vaccination/addition method</li> <li>• Tabling method</li> <li>• Heated water method</li> <li>• Microwaving</li> </ul> <p>Maintain tempered couverture may relate to:</p> <ul style="list-style-type: none"> <li>• Temperature control</li> <li>• Holding time of tempered couverture.</li> </ul>	

<p><b>3.3</b> Keep moulds at <i>correct temperature</i> for production</p> <p><b>Element 4: Make moulded chocolates</b></p> <p><b>4.1</b> Select and prepare <i>combinations</i> to be produced</p> <p><b>4.2</b> Use tempered couverture and <i>set in moulds</i> correctly</p> <p><b>4.3</b> <i>Fill moulded chocolates</i> correctly</p> <p><b>4.4</b> Set, release and <i>handle</i> moulded chocolates appropriately</p> <p><b>Element 5: Coat and decorate with chocolate</b></p> <p><b>5.1</b> Prepare a variety of chocolate <i>coating, icing, glazes and decorations</i></p> <p><b>5.2</b> Decorate using coating, icing, glazes and decorations according to standard recipes and/or enterprise standards and/or customer requests</p> <p><b>Element 6: Store chocolate and chocolate products</b></p> <p><b>6.1</b> <i>Store at correct temperature and conditions</i></p> <p><b>6.2</b> Maintain maximum eating quality, appearance and freshness</p>	<p><i>Commodities</i> may include:</p> <ul style="list-style-type: none"> <li>• Dried fruits or nuts</li> <li>• Flavourings or essences</li> <li>• Alcohol-based products</li> <li>• Cream.</li> </ul> <p><i>Equipment</i> may include:</p> <ul style="list-style-type: none"> <li>• Trays</li> <li>• Racks</li> <li>• Bowls</li> <li>• Mixing machine</li> <li>• Scales</li> <li>• Rolling pins</li> <li>• Moulds</li> <li>• Rings</li> <li>• Tins</li> <li>• Dipping tools and racks.</li> </ul> <p><i>Techniques</i> may relate to:</p> <ul style="list-style-type: none"> <li>• Rubbing</li> <li>• Beating</li> <li>• Whisking</li> <li>• Folding</li> <li>• Piping</li> </ul>
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- Flooding
- Stencilling.

Fillings/centres, coatings and decorations may relate to:

- Nougat
- Ganache
- Flavoured fondants
- Nuts
- Fruits
- Caramels
- Liqueurs
- Marzipan
- Croquant
- Jellies.

Enterprise requirements and standards may relate to:

- Scale to correct weight
- Colour
- Consistency
- Texture
- Moisture
- Mouth feel
- Appearance
- Sale ability
- Shape.

*Clean* should include:

- Free of grease
- Free of water
- Free of chocolate
- Free of other ingredients.

*Polish moulds* should include

- Free of finger prints
- Free of scratches.

Correct temperature relates to:

- Cool
- Moisture free.

*Combinations* relates to:

- Type of couverture
- Flavour of filling
- Size
- Shape.

*Set in moulds* should include:

- Thickness
- Free of bubbles
- Free of marks
- Free of blemishes.

Fill moulded chocolates relates to:

- Quantity of filling
- Level of filling
- Sealing in filling.

*Handle* relates to:

- Free from finger marks
- Free from bloom
- Free from scratches.

Coating, icing, glazes and decorations may relate to:

- Jams
- Creams
- Chocolate
- Fondant
- Ganache
- Food lacquer
- Cocoa butter
- Chocolate
- Fondant icing
- Non-parrels
- Glace fruits
- Fresh fruits.

*Store must include:*

- Storage containers
- Labelled
- Temperature and humidity.

*Correct temperature and conditions relates to:*

- Cool
- Humidly level
- Moisture free
- Protection from light and odours.

#### **Assessment Guide**

The following skills and knowledge must be assessed as part of this unit:

- Knowledge of the quality characteristics of chocolate and chocolate products, such as classical, modern/contemporary and culturally specific
- Knowledge of the appropriate quality indicators, such as taste, texture, structure, shape and size made to industry and/or enterprise standards
- Knowledge of the principles of the preparation of chocolate and chocolate products
- Ability to maintain hygiene and food safety requirements
- Knowledge of commodities
- Knowledge of the historical and cultural aspects of chocolate and chocolate products and their role on the menu and in the industry.

#### **Linkages To Other Units**

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures

- Prepare and store food
- Work effectively with colleagues and customers
- Maintain strategies for safe food
- Present and display food products
- Apply basic techniques of commercial cookery
- Other food units as appropriate, such as pastry, cakes, yeast goods, desserts, buffet, food service operation.

### **Critical Aspects of Assessment**

Evidence of the following is essential:

- Knowledge of the varieties and characteristics of chocolate and chocolate product classifications, such as classical and modern, size, shape, structure and assembly according to industry and enterprise standards
- Demonstration of commodity knowledge, including quality aspects
- Demonstrated ability to safely and hygienically handle products
- Knowledge of specific terminology related to chocolate and chocolate products
- Demonstrated ability to prepare a variety of chocolate and chocolate products from five different recipes and cultural backgrounds
- Demonstration of creative and artistic skills in preparation, decoration and display of chocolate and chocolate products
- Demonstrated ability to store a range of chocolate and chocolate products to industry and enterprises standards.

**Context of Assessment**

This unit may be assessed on or off the job

- Assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individual's work area or area of responsibility
- Demonstration of skills on more than one occasion
- Preparation, decoration and display of chocolate and chocolate products within typical workplace conditions and timeframes.

**Resource Implications**

Training and assessment must include access and use to a fully equipped commercial kitchen, use of real ingredients, storage and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

**Assessment Methods**

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work
- Sampling of products prepared by the student.

**Key Competencies in this Unit**

*Level 1 = competence to undertake tasks effectively*

*Level 2 = competence to manage tasks*

*Level 3 = competence to use concepts for evaluating*



	<b>Key Competencies</b>	<b>Level</b>	<b>Examples</b>
	Collecting, organising and analysing information	2	Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients; select and obtain commodities, organise ingredients and task sheets
	Communicating ideas and information	1	Share information with other kitchen and floor service staff; read recipes, menus, instructions and orders
	Planning and organising activities	2	Complete preparation (mise-en-place) and organise for the production of chocolate products; work within time constraints in a logical sequence
	Working with others and in teams	2	Work cooperatively with other team members
	Using mathematical ideas and techniques	1	Calculate quantities and portions against standard recipes and/or menu requirements
	Solving problems	1	Identify and correct problems in the preparation, production of chocolate and chocolate products, such as ingredient quality
	Using technology	1	Use mechanical kitchen equipment, including weighing equipment