

Prepare, process and finish complex chocolate products

Overview

This standard is about preparing, processing and finishing complex chocolate products, for example:

- small chocolate centre pieces
- competition pieces
- truffles
- moulds/shapes (e.g. Easter eggs)

The standard covers a range of preparation methods and cooking techniques associated with chocolate work.

This standard focuses on the technical knowledge and skills required to prepare, process and finish complex chocolate products; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain food safety in a kitchen environment
- Apply and monitor food safety management procedures in hospitality
- Manage food safety in a professional kitchen
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Prepare, process and finish complex chocolate products

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Performance criteria

You must be able to:

1. Select the type and quantity of ingredients needed for the product
2. Check the ingredients to make sure they meet quality standards and other requirements
3. Choose the correct tools and equipment to prepare, process and finish the products
4. Use the tools and equipment correctly when preparing, processing and finishing the products
5. Prepare and process the ingredients to meet requirements
6. Ensure the chocolate products have the correct flavour, colour, texture, quantity and appearance
7. Decorate and present chocolate products to meet requirements
8. Store any processed chocolate products not for immediate use in line with food safety regulations

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Knowledge and understanding

You need to know and understand:

1. Different types of complex chocolate products and their characteristics
2. How to select the correct type, quality and quantity of ingredients to meet product requirements
3. What you should do if there are problems with the ingredients
4. What the correct tools and equipment are to carry out the required preparation, processing and finishing methods
5. How to carry out each of the preparation, processing and finishing methods according to product requirements
6. Why it is important to use the correct techniques, tools, knives and equipment and techniques when preparing, processing and finishing complex chocolate products
7. How to identify when chocolate products have the correct colour, flavour, texture and quantity
8. When couverture can be used and how it can be tempered
9. Common faults with chocolate products and how to minimise and correct them
10. Items that can be used to decorate chocolate products
11. How to decorate chocolate products
12. Current trends in relation to complex chocolate products
13. How to store complex chocolate products
14. Healthy eating options when preparing, processing and finishing complex chocolate products

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Scope/range

1. Chocolate

- 1.1 plain
- 1.2 white
- 1.3 milk

2. Preparation, processing and finishing methods

- 2.1 rolling
- 2.2 mixing
- 2.3 drying
- 2.4 manipulating
- 2.5 blending colour and flavour
- 2.6 cutting
- 2.7 spreading
- 2.8 melting
- 2.9 tempering
- 2.10 modelling
- 2.11 packing
- 2.12 decorating
- 2.13 presentation of finished product

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Suite Hospitality - Professional Cookery

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