

Unit DT0L 04 (3FPC7)

Prepare, process and finish complex chocolate products

This Unit has the following element:

Element 1 (3FPC7.1)

Prepare, process and finish complex chocolate products

Candidate Name:

Assessment Centre:

I have completed the requirements of this Unit.

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

Assessor counter signature:
(where applicable) _____ **Date:** _____

IV signature: _____ **Date:** _____

IV counter signature:
(where applicable) _____ **Date:** _____

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Unit Summary

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

- ◆ small chocolate centre pieces
- ◆ competition pieces
- ◆ truffles
- ◆ moulds/shapes (eg Easter eggs)

The preparation, processing and finishing techniques covered include:

- ◆ rolling
- ◆ mixing
- ◆ drying
- ◆ manipulating
- ◆ blending colour and flavour
- ◆ cutting
- ◆ spreading
- ◆ melting
- ◆ tempering
- ◆ modelling

The typical day-to-day activities you might carry out for this Unit include:

- ◆ selecting and checking ingredients for type, quality and quantity
- ◆ selecting tools and equipment for preparation and processing
- ◆ preparing and processing chocolate
- ◆ making sure chocolate product meets other requirements such as colour, flavour, texture and quantity
- ◆ decorating chocolate products
- ◆ making sure the product is held at the correct temperature
- ◆ storing processed chocolate products not for immediate use

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What you must do (circled numbers must be observed)		Assessor initials/date
①	Select the type and quantity of ingredients needed for the product	
②	Check the ingredients to make sure they meet quality standards	
③	Choose and use tools and equipment correctly	
④	Prepare and process the ingredients to meet requirements	
⑤	Make sure the chocolate products have the correct flavour, colour, texture and quantity	
⑥	Decorate and present chocolate products to meet requirements	
⑦	Safely store any processed chocolate product not for immediate use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Chocolate, all required from the following:</i>						
plain chocolate						
white chocolate						
milk chocolate						
<i>Preparation and processing methods, at least eight required from the following:</i>						
rolling						
mixing						
drying						
manipulating						
blending colour and flavour						
cutting						
spreading						
melting						
tempering						
modelling						

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Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

What you must know for the Unit	
For the whole Unit	
K1	How to select the correct type, quality and quantity of ingredients to meet product requirements
K2	What you should do if there are problems with the ingredients
K3	<p>What the correct tools and equipment are and the reasons for using them when carrying out the following preparation and processing methods:</p> <ul style="list-style-type: none"> ◆ rolling ◆ mixing ◆ drying ◆ manipulating ◆ blend colour and flavour ◆ cutting ◆ spreading ◆ melting ◆ tempering ◆ modelling
K4	<p>How to carry out the following processing methods according to product requirements:</p> <ul style="list-style-type: none"> ◆ rolling ◆ mixing ◆ drying ◆ manipulating ◆ blend colour and flavour ◆ cutting ◆ spreading ◆ melting ◆ tempering ◆ modelling
K5	How to identify when chocolate products have the correct colour, flavour, texture and quantity
K6	When couverture can be used and how it can be tempered
K7	Common faults with chocolate products
K8	How to correct the product to achieve requirements
K9	Items that can be used to decorate chocolate products
K10	How to decorate chocolate products
K11	Current trends in relation to chocolate products
K12	Healthy eating options when preparing, processing and finishing complex chocolate products
K13	How to store complex chocolate products

Knowledge evidence retained

Assessor signature: _____

Date: _____

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Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback