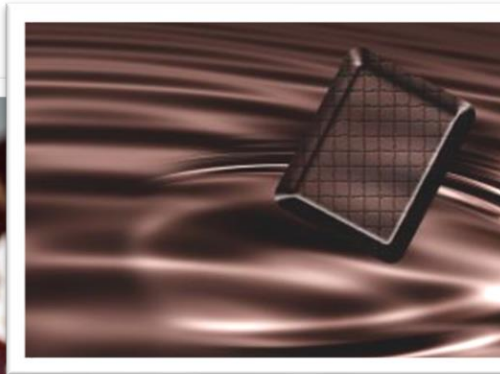


PREPARE CHOCOLATE AND PRODUCE CHOCOLATE PRODUCTS

D1.HCC.CL2.13
D1.HPA.CL4.05



Prepare chocolate and produce chocolate products

Assessment for this Unit may include:

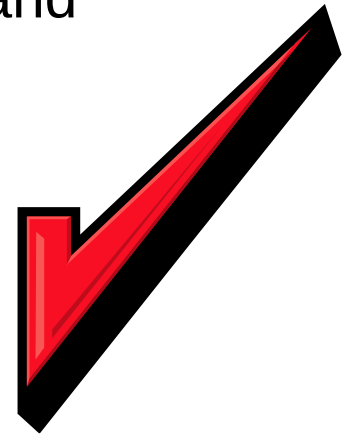
- ① Oral questions
- ① Written questions
- ① Work projects
- ① Workplace observation of practical skills
- ① Practical exercises
- ① Formal report from employer/supervisor



Prepare chocolate and produce chocolate products

This unit comprises six elements:

1. Temper couverture
2. Prepare chocolate based fillings, coatings and decorations
3. Prepare chocolate moulds
4. Make moulded chocolates
5. Coat and decorate with chocolate
6. Store chocolate and chocolate products



Prepare chocolate and produce chocolate products

Element 1: Temper chocolate:

- Melt and temper couverture using correct techniques and temperatures
- Maintain tempered couverture for use



Temper chocolate

Melt and temper couverture:

- ① Cut into small pieces or use chocolate pellets
- ① Heat slowly over warm water
- ① Stir with clean dry utensil
- ① No more than 50°C
- ① Keep water away from chocolate
- ① Use clean equipment



Temper couverture

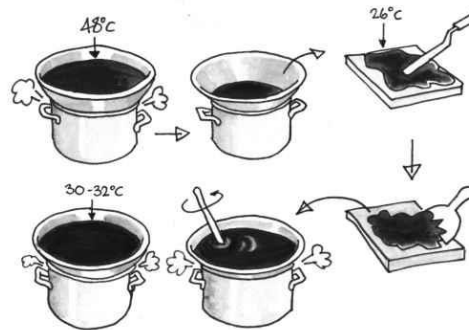
Melt and Temper chocolate:

- ◉ Dark Chocolate ↑45° ↓28° ↑32°☑
- ◉ Milk Chocolate ↑45° ↓27° ↑30°☑
- ◉ White chocolate ↑45° ↓26° ↑29°☑
- ◉ Compound chocolate no more than 40°☑

Temper couverture

Maintain tempered couverture for use:

- ◉ Insulate container to retain warmth
- ◉ Use warmed cloth around bowl
- ◉ Place into chocolate warming bain marie to hold at static 30°C or less



Prepare chocolate and produce chocolate products

Element 2: Prepare chocolate based fillings, coatings and decorations:

- ① Select required commodities according to recipe and production requirements
- ① Use appropriate equipment to prepare chocolate based fillings, coatings and decorations
- ① Use correct techniques to produce chocolate based fillings, coatings and decorations to enterprise standards
- ① Produce chocolate based fillings/centres, coatings and decorations to enterprise requirements and standards



Prepare chocolate based fillings, coatings and decorations

Select required commodities:

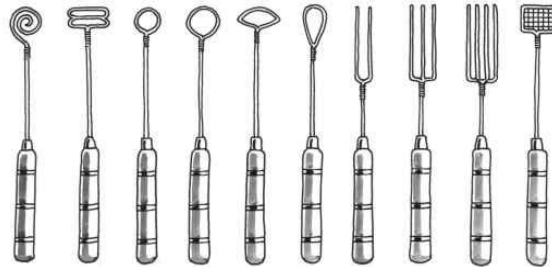
- ① Compound chocolate looks very similar to couverture
- ① Keep labeling with all products
- ① Follow standard recipe ingredients
- ① Collect all ingredients before beginning the production process



Prepare chocolate based fillings, coatings and decorations

Use appropriate equipment to prepare fillings:

- ⦿ Equipment must be clean
- ⦿ Stainless steel is recommended
- ⦿ Equipment must be dry
- ⦿ Equipment must be suitable to the job



Prepare chocolate based fillings, coatings and decorations

Use correct technique to produce fillings:

- ◉ Whisk
 - Combining chocolate and cream for ganache
- ◉ Blend slowly
 - Stirring chocolate while it is melting
- ◉ Pipe consistent sizes
 - Piping truffles to be sold individually requires them to be same size
- ◉ Enrobe
 - Complete coverage of soft centers



Prepare chocolate based fillings, coatings and decorations

Produce to enterprise standards:

- ⦿ Enterprise standards will vary
- ⦿ Use best quality ingredients
- ⦿ Follow standard recipe



Prepare chocolate and produce chocolate products

Element 3: Prepare chocolate moulds

- ③ Ensure moulds are clean
- ③ Polish moulds ready for use
- ③ Moulds are kept at correct temperature for production



Prepare chocolate moulds

Ensure moulds are clean

- Moulds need to be clean
- Clean with soft cloth
- Do not use knife or sharp object to rush job
- Imperfection will cause chocolate to stick and show on moulded product

Wash:

- Only use hot water and soft cloth
- Dry thoroughly



Prepare chocolate moulds

Polish moulds ready for use

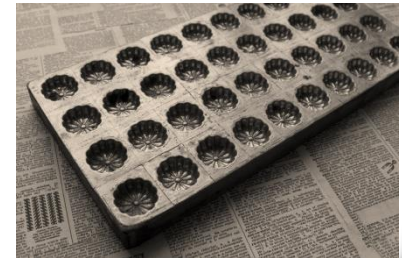
- ① Use soft cloth
- ② Smooths the surface ready for tempered chocolate



Prepare chocolate moulds

Keep moulds at correct temperature for production

- Polycarbonate - 20°C
- Metal - 25°C
- Best kept in dry warmed storage box
- Important in cooler climates; not in tropics



Prepare chocolate and produce chocolate products



Element 4: Make moulded chocolates

- ① Select and prepare combinations to be produced
- ① Use tempered couverture and set in moulds correctly
- ① Fill moulded chocolates correctly
- ① Set, release and handle moulded chocolates appropriately

Make moulded chocolates

Select and prepare combinations of choice

- ⦿ Personal taste
- ⦿ What will customers like?
- ⦿ Select quality ingredients
- ⦿ Prepare with care



Make moulded chocolates

Fill moulded chocolates correctly

- ① Use warmed moulds
- ① Use tempered couverture
- ① Fill moulds
- ① Tap gently to release air bubbles
- ① Roll over to release excess chocolate and drain
- ① Scrape mould level; allow to set



Make moulded chocolates

Fill moulded chocolates correctly

- ⦿ When set pipe filling into empty mould
- ⦿ DO NOT fill to top
- ⦿ Tap chocolate shell to settle filling
- ⦿ Top with tempered couverture
- ⦿ Smooth base level with bottom of mould



Make moulded chocolates

Set release and handle moulded chocolates

- ⦿ Allow for chocolate to set
- ⦿ Place into cool room for short period
- ⦿ Release
- ⦿ Tap gently on bench
- ⦿ Careful: do not do this too close to bench edge
(as they may fall onto the floor)



Make moulded chocolates

Set release and handle moulded chocolates

- ① Handle de-moulded chocolates with gloved hands
- ① Fingers leave oil mark on chocolate
- ① Reject any chocolates that are dull in patches



Prepare chocolate and produce chocolate products

Element 5: Coat and decorate with chocolate:

- Prepare a variety of chocolate coating, icing, glazes and decorations
- Decorate using coating, icing, glazes and decorations according to standard recipes and or enterprise standards and or customer requests



Coat and decorate with chocolate

Prepare variety of coatings, glazes and decorations:

- ◉ Coloured
- ◉ Flavoured
- ◉ Roasted nut portions
- ◉ Glace fruits
- ◉ Crystallised fruits



Coat and decorate with chocolate

Decorate to standard required:

- ⦿ Standards vary in enterprises
- ⦿ What is the role of product?
 - To be sold as individual chocolates
 - To be sold by weight
 - To be served as Friandise with coffee



Prepare chocolate and produce chocolate products

Element 6: Store at correct temperature and conditions

- ① Store at correct temperature and conditions
- ① Maintain maximum eating quality, appearance and freshness



Store chocolate and chocolate products

Store at correct temperature and conditions

- Closed environment
- No air movement
- Low humidity
- Cool temperature 15°C to 18°C
- Minimal handling



Store chocolate and chocolate products

Maintain eating quality, appearance and freshness

- ① Make in small quantities
- ① Use best quality ingredients
- ① Store in low humidity environment
- ① Handle with gloved hands

