

Impact on Accreditation and Moderation Action Plan (AMAP)

None.

Impact on existing qualifications

None.

Review Categories and changes to classification, title, level and credits.**Key to review category**

- A** Dates changed, but no other changes are made - the new version of the standard carries the same Id and a new version number
- B** Changes made, but the overall outcome remains the same - the new version of the standard carries the same Id and a new version number
- C** Major changes that necessitate the registration of a replacement standard with a new Id
- D** Standard will expire and not be replaced

Subfield Food and Related Products Processing

Domain Food Production – Confectionery

Id	Title	Level	Credit	Review Category
7683	Produce chocolate and compound confectionery using mechanical single depositing equipment	3	1	D
7684	Produce fixed-mould chocolate confectionery using mechanical double depositing equipment	3	2	D
7685	Produce shell-moulded chocolate confectionery using automated equipment	4	2	D
7686	Produce fixed-mould chocolate confectionery using double depositing, electronic moulding equipment	4	3	D
7687	Select and fill chocolate confectionery moulds using mechanical multi-depositor moulding equipment	3	3	D
7688	Produce book-mould chocolate confectionery using mechanical moulding equipment	3	2	D
7689	Produce hollow-mould chocolate confectionery using mechanical moulding equipment	2	1	D
7694	Cook confectionery products using continuous cookers	3	3	D
7698	Produce chocolate flake product using automated production equipment	2	1	B
7710	Enrobe and finish food products manually	2	3	B
7711	Enrobe food products using automated enrobing equipment	3	1	B
7712	Cut and shape confectionery manually	2	1	D
7713	Liquefy bulk ingredients for chocolate and couverture manufacture	2	2	B
7741	Produce starch-moulded confectionery products using automated production equipment	3	2	D
7742	Prepare and batch cook fillings and bases for confectionery products	3	1	D
7745	Coat confectionery products with chocolate and compound using automated panning equipment	3	2	B

Id	Title	Level	Credit	Review Category
7746	Temper chocolate using automated tempering equipment	2	2	B
7748	Prepare, refine, and mill chocolate and compound using automated equipment	3	2	B
7749	Produce liquid chocolate and compound using mechanical conches	3	1	B
7753	Batch produce confectionery compounds using pressurised mechanical production equipment	3	1	B
7784	Mould boiled confectionery using automated production equipment	2	1	B
7785	Condition and finish boiled confectionery by hand	2	1	D
7811	Sugar coat confectionery products using automated equipment	3	1	B
7812	Polish confectionery products using automated panning equipment	2	1	D
7813	Form and press tablets using automated production equipment	3	2	D
7814	Cut and wrap shaped confectionery using automated production equipment	3	2	B
7815	Produce chocolate and compound centres using automated production equipment	3	2	D
7816	Batch mix and cook confectionery using electronic cookers	3	2	D
7817	Condition confectionery doughs using automated conditioning equipment	2	1	D
7849	Cut sheeted confectionery using automated cutting equipment	3	2	D
7850	Produce kibbled confectionery using automated production equipment	2	2	D
7851	Temper chocolate manually	2	1	D
7852	Produce aerated confectionery products using automated production equipment	2	1	D
7853	Create sugar confectionery centres using automated production equipment	2	2	D
7854	Prepare and produce layered confectionary	2	2	D