



Process

Start/stop

Decision

What is a flow chart?

If you have either the chocolates or biscuit question in the exam, please **ANSWER THAT ONE.**

Using the flow chart acrylic templates and the information sheet write with a dry wipe marker pen write the stages and place them in order.

Making a chocolate bar/shape.

***note the process is not in order. That's your job!**

- Vacuum form the mould using a thermoplastic.
 - Pour the chocolate into the mould.
 - Place in the fridge to cool and harden.
- Place bowl into the microwave and heat on full power.
- Manufacture a chocolate mould using MDF which is shaped on the edges. Are the moulds neat and vacuumed fully?
 - Are all the pieces broken evenly?
 - Are the chocolates fully set?
- Carefully push the set chocolates out of the moulds
- Stir melted chocolate ensuring all pieces are melted.
- Break chocolate into pieces and place into a bowl.
- Measure the height and size of the chocolates to ensure all are the same.
- Re-heat the thermoplastic and vacuum form again.
 - Are all moulds evenly filled?
 - Cut out and finish (smooth edges)
 - If pieces aren't fully melted, re-heat.





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Sequence Drawing – Chocolate Mould.

Using the information sheet and the sequence drawing template produce a step by step guide with sketches and annotation.

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- Draw a biscuit cutter design on the computer using CAD (Corel draw).
- Any spare dough can be re-rolled into a ball and the process repeated.
- Use a rolling pin to roll out the dough until an even thickness.
- Carefully put into the oven by wearing oven globes and cooked for 15 minutes.
 - Cut dough is placed on a baking tray.
- Sieve flour into the bowl and stir mixture until combined.
 - Pre-heat the oven.
- Laser cut the cutter out of acrylic plastic.
- Are biscuits cooked? If not put back in for longer.
 - Decorate biscuits to finish.
 - Roll the dough into a ball.
- Use the acrylic biscuit cutter to press out as many biscuits that will fit in the dough.
- Mix butter and sugar in a bowl. Add an egg yolk and beat.
- Biscuits taken out of the oven when ready.



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Making a chocolate bar/shape.

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 - Laser cut the cutter out of acrylic plastic.
- Use the acrylic biscuit cutter to press out as many biscuits that will fit in the dough.
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- Biscuits taken out of the oven when ready.
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 - Decorate biscuits to finish.



Sequence Drawing – Biscuit.

Using the information sheet and the sequence drawing template produce a step by step guide with sketches and annotation.

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