



Australian Government

FBPCHE3003 Conduct cheese making operations

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to carry out cheese making in a bulk production and packaging operation using an integrated industrial process, under the direction of the cheese manufacturing manager. The unit covers a number of cheese types.

This unit applies to individuals working as advanced operators in industrial cheese enterprises who take responsibility for their own work. It does not include milk preparation processes or cheese curing, portioning or retail packaging processes.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Cheese (CHE)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare to work	1.1 Organise the work tasks to be completed 1.2 Identify workplace health and safety hazards, assess risks and implement control measures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.3 Identify food safety and quality non-compliance issues, and report to supervisor</p> <p>1.4 Select and use appropriate personal protective equipment</p>
2. Monitor milk supply and quality	<p>2.1 Ensure the availability of milk supply for batch according to product specifications</p> <p>2.2 Check the sample data on milk for composition, homogeneity, somatic cell count and disk assay according to specification</p> <p>2.3 Maintain milk at temperature required for inoculation with the culture according to recipe and specifications</p>
3. Prepare cheese making equipment and add ingredients	<p>3.1 Ensure ingredients are available to meet product requirements</p> <p>3.2 Measure ingredients to meet recipe requirements</p> <p>3.3 Handle ingredients safely and according to procedures to maintain purity and viability</p> <p>3.4 Ensure equipment is ready for use according to operating procedures and safety requirements</p> <p>3.5 Set and operate cheese making equipment to meet specified requirements</p> <p>3.6 Load ingredients into the plant at the required stage</p> <p>3.7 Check the final mix against specifications</p>
4. Carry out process control and make adjustments according to operating procedures	<p>4.1 Implement equipment start-up and shutdown according to safety requirements and operating procedures</p> <p>4.2 Identify and report equipment faults</p> <p>4.3 Monitor cheese making processes, taking required samples according to workplace procedures</p> <p>4.4 Carry out routine tests and record results according to workplace procedures</p> <p>4.5 Adjust processing parameters as a result of test results, to ensure product meets specification</p> <p>4.6 Package cheese for curing and distribution with correct batch number attached for traceability</p> <p>4.7 Clean equipment to meet production and hygiene requirements after each batch</p>
5. Meet workplace	5.1 Monitor cheese yield and compare to specification

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
requirements for yield, food safety, quality and environmental management	5.2 Maintain workplace records according to workplace procedures 5.3 Ensure waste is disposed of according to environmental guidelines

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	<ul style="list-style-type: none"> Interpret recipes, operating procedures and specifications
Writing	<ul style="list-style-type: none"> Accurately complete production documentation to ensure traceability
Numeracy	<ul style="list-style-type: none"> Accurately interpret volumes, weights and measures Read gauges and scales and interpret results to determine actions Calculate yield using established formula

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCHE3003 Conduct cheese making operations	FBPCHE3001 Conduct cheese making operations	Foundation Skills refined Minor changes to Performance Criteria for clarity Assessment requirements updated	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>