



Australian Government

FBPCHE4001 Prepare and present cheese

Release: 1

FBPCHE4001 Prepare and present cheese

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.

Application

This unit of competency describes the skills and knowledge required to prepare and present cheese to a customer in a retail environment.

This unit applies to individuals who work in a cheesemongering setting, with responsibility for storing, cutting, wrapping, displaying and presenting cheese to a customer.

No licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

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. Recognise and identify cheese types	1.1 Identify different cheese types and characteristics 1.2 Identify cheeses made from different processes 1.3 Identify cheeses made from different milk types 1.4 Identify factors affecting cheese affinage
2. Cut different cheeses	2.1 Sanitise hands, equipment and workspace, ready to handle cheese

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	2.2 Cut small and large cheeses to specified weight using correct utensils 2.3 Cut soft and hard cheeses to specified weight using correct utensils
3. Present cheese	3.1 Design a display of a selection of cheeses for a display cabinet 3.2 Design a cheese tasting with an identified theme 3.3 Cut cheese for customer tasting 3.4 Present cheese for customer tasting with specified theme, identifying the characteristics, provenance and processing techniques of each 3.5 Make recommendations for post-purchase storage
4. Wrap cheese	4.1 Identify appropriate wrap material for different cheeses 4.2 Wrap different shaped cheeses and cut pieces neatly, with appropriate folding
5. Store cheese	5.1 Store different cheeses to maintain quality and flavour 5.2 Complete records to meet regulatory and sales requirements 5.3 Clean workspace to meet regulatory requirements

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
Oral communication	- Interact effectively with customers in a retail environment - Describe cheese characteristics using industry-specific language
Numeracy	Estimate weights of cheese with reasonable accuracy

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCHE4001 Prepare and present cheese	Not applicable	New unit	No equivalent unit

Links

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