



Australian Government

FBPCHE5002 Produce acid-coagulated soft cheese

Release: 1

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Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to produce acid-coagulated soft cheeses to a commercial standard.

This unit applies to individuals employed as managers with responsibility for overseeing and developing operational procedures complying with workplace health and safety, food safety, recordkeeping and quality assurance requirements for the soft cheese making process.

No occupational 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. Maintain sanitation in acid-coagulated soft cheese making	1.1 Sanitise or pre-ripen a container of starter culture under aseptic conditions before tipping the contents into the vat to reduce the risk of infection or contamination 1.2 Ensure all surfaces, except curing boards, meet cleanliness and sanitisation requirements 1.3 Manage stringent hygiene and quarantine procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Manage multi-phase cleaning systems to ensure sanitised surfaces and equipment 1.5 Record food safety related information according to workplace procedures
2. Implement procedures to prepare milk for acid-coagulated soft cheese making	2.1 Sample raw milk and measure and analyse composition and counts 2.2 Ensure clarification and standardisation procedures for raw milk are carried out 2.3 Ensure pasteurisation procedures for milk are performed 2.4 Maintain raw milk area separation from pasteurised milk operations
3. Inoculate the milk to promote coagulation	3.1 Add lactic culture to the milk and mix evenly according to cheese type and recipe 3.2 Add coagulating enzymes to the milk according to recipe 3.3 Maintain temperature throughout the tank or vat according to recipe 3.4 Maintain a log of pH and temperature to control ripening and yield
4. Develop procedures to process curds	4.1 Manage curd breaking or cutting according to recipe and workplace procedures 4.2 Measure and record whey fat content to assess curd breaking or cutting efficiency according to recipe and cheese type 4.3 Plan the processing schedule to ensure optimal syneresis 4.4 Develop and implement draining procedures to ensure curd is at required moisture, pH level and consistency
5. Manage packaging procedures for acid-coagulated soft cheeses	5.1 Manage ripening agents to acid-coagulated soft cheeses if required 5.2 Optimise curing by planning for and adjusting the key composition ratios of acid-coagulated soft cheeses 5.3 Use surface treatments according to cheese type and recipe 5.4 Manage packaging as appropriate for cheese type 5.5 Label the product with complete and accurate information as specified by legislation
6. Monitor and adjust process control to produce cheese with	6.1 Establish the process objectives of acid-coagulated soft cheese making

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
consistent taste and quality	6.2 Control the amount of moisture in acid-coagulated soft cheese by regulating syneresis 6.3 Adjust calcium phosphate levels to influence basic cheese structure if required 6.4 Control texture of the cheese by regulating pH, ripening agents, salt, moisture and fat 6.5 Control cheese flavour through choice of ingredients, such as milks, cultures, coagulating agents and salt, and pH levels 6.6 Optimise yield by establishing process control parameters
7. Carry out sensory analysis and grading of soft cheeses	7.1 Assess cheeses for evenness of texture, colour, finish and flavour 7.2 Analyse organoleptic properties of acid-coagulated soft cheese to identify possible changes to process control
8. Meet workplace requirements for food safety, quality and environmental management	8.1 Record food safety related information 8.2 Maintain records of cheese manufacture 8.3 Develop and implement work health and safety and environmental protection procedures through a risk management approach 8.4 Dispose of waste and review environmental impacts of the cheese making operation

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	Interpret recipes and specifications from a variety of sources to consolidate information for cheese production
Numeracy	- Accurately weigh and measure ingredients for cheese making - Sample cheese to analyse pH, fat, moisture and salts - Calculate cheese yields
Navigate the world of work	Follow policies, procedures and legislative requirements for cheese making process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCHE5002 Produce acid-coagulated soft cheese	FDFCH4002A Produce acid-coagulated soft cheese	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level Changes to Performance Criteria to clarify the intent of the unit	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>