



Australian Government

Assessment Requirements for FBPCHE5004 Produce acid and heat coagulated 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.

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has effectively overseen the production of two different types of acid and heat coagulated cheese, including:

- acidifying a heated milk mixture to promote coagulation
- carrying out drainage operations
- carrying out the cooking process
- recovering curd in the cheese
- monitoring storage and ripening (where applicable) conditions for acid and heat coagulated cheese
- conducting tests for pH, moisture, fat and salt levels in cheese
- maintaining records for cheese making
- developing operating procedures for cheese making.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- the main components of milk, whey and cream for making acid and heat coagulated cheese
- specifications of product at each stage of cheese making
- standardisation of dairy liquids for acid and heat coagulated cheese
- types of acid used for coagulation
- microbial contaminants of cheese (lipolytic bacteria, yeasts, moulds, bacillus, listeria, Escherichia coli, salmonella, coliforms and staphylococci) and their impact on cheese quality
- sampling and testing procedures for microbes
- yeasts and moulds and other microorganisms of significance in cheese making

- contamination and food safety risks associated with the process, and related control measures
- techniques used to monitor the cheese making process, such as inspecting, measuring and testing, as required by the process
- common causes of variation and corrective action required for each cheese making process
- organoleptic properties and their relationship to processes and ingredients in cheese making
- sampling procedures
- aseptic conditions and techniques for cheese making
- contamination risk of inoculants and contaminants
- food safety and quality assurance standards and procedures
- cleaning and sanitation procedures and Australian Standards
- routine maintenance procedures
- product/batch changeover procedures
- work health and safety hazards and controls
- hygiene procedures, including washing and decontamination
- procedures for recording production and performance information
- environmental issues and controls relevant to the process, including waste collection and handling procedures related to the process
- Food Standards Code
- state/territory, Commonwealth and industry requirements relevant to food processing.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - ingredients, production process and related equipment for acid and heat coagulated cheese
 - sampling and testing equipment and procedures
- specifications:
 - manufacturers' advice and product specifications.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

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