



Australian Government

FBPCHE5007 Produce acid and heat coagulated artisan cheese

Release: 1

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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 produce acid and heat coagulated cheeses in an artisan cheese making environment.

This unit applies to cheesemakers who have responsibility for overseeing the production of cheese, adapting the process where required to suit the specified outcome, and complying with workplace health and safety, food safety, record keeping and quality assurance requirements for the cheese making process.

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. Prepare for cheese making	1.1 Identify characteristics, make parameters and production goals of type of acid and heat coagulated cheese to be produced 1.2 Identify hazards and manage risks associated with producing cheese of that type 1.3 Prepare make and ripening sheet for the cheese to be made,

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	showing reference parameters for that cheese type, and record all actual make and ripening parameters on the sheet as they occur 1.4 Prepare milk and starter culture using good hygiene practice (GHP) 1.5 Ensure all surfaces meet cleanliness and sanitisation requirements 1.6 Manage GHP and good manufacturing practice (GMP) throughout cheese making process 1.7 Record cheese production information according to workplace procedures
2. Prepare milk or milk products	2.1 Sample raw or pre-pasteurised milk and analyse composition 2.2 Confirm desired outcome of the cheese making process, based on milk composition and production goals 2.3 Standardise milk or modify make process for consistent outcome, as required
3. Promote coagulation of curds and whey	3.1 Heat the milk to temperature required for specific cheese type 3.2 Acidify the hot liquid to coagulate whey proteins according to cheese type 3.3 Hold the curd in the curd and whey mixture after coagulation 3.4 Control the texture of the cheese by regulating pH and protein 3.5 Maintain a log of pH and temperature to monitor yield 3.6 Control cheese flavour through choice of ingredients, such as whey, milk, cream, acidulant and salt according to cheese type
4. Monitor and adjust cheese processing	4.1 Drain whey from curd to achieve desired texture 4.2 Apply salting treatments for required outcome and ensure adverse salt profile effects are minimised in the finished product 4.3 Cool and dry cheeses before packing 4.4 Maintain GHP during cooling to minimise contamination with microbial contaminants
5. Conduct housekeeping activities	5.1 Clean equipment and work area in line with workplace procedures 5.2 Conduct routine maintenance activities 5.3 Dispose of waste in line with 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
Reading	Interpret cheese make requirements from a variety of sources to consolidate information for cheese production
Writing	Document details of make process, including weights, temperature, humidity, pH, titratable acidity, salt and organoleptic parameters
Numeracy	- Weigh and measure ingredients for cheese making - Test cheese to analyse pH, titratable acidity, moisture and salts - Accurately weigh and measure ingredients for cheese making
Get the work done	Adjust processing parameters and problem-solve issues as they arise

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCHE5007 Produce acid and heat coagulated artisan 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>