



Australian Government

Assessment Requirements for FBPCHE5008 Ripen 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.

Performance Evidence

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

There must be evidence that the individual has set up conditions and processes to ripen at least one soft cheese and one hard cheese.

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:

- ripening processes, including interior ripening and surface ripening
- the effect that temperature and humidity have on the maturation process and product quality
- surface treatments carried out during maturation, such as washed rind, dry scraped
- various wraps used for ripening
- set-up and composition of shelving for maturation of cheese
- organoleptic properties of different cheeses throughout the maturation process, for quality products and for the identification of defects
- typical tests carried out during ripening, including sensory
- typical testing equipment, including pH meter
- ripening agents
- typical ripening times and environments for different types of cheese
- the requirement to turn cheese during maturation
- microbial contaminants of cheese (lipolytic bacteria, yeasts, moulds, bacillus, listeria, Escherichia coli, salmonella, coliforms and staphylococci) and their impact on cheese quality
- contamination risk of inoculants and contaminants
- yeasts and moulds and other microorganisms of significance in cheese maturation
- cross-contamination risks when working with blue and washed rind mould cheeses
- record keeping requirements of cheese maturation
- Food Standards Code in relation to dairy processing

- 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 food processing workplace
- resources, equipment and materials:
 - cheese to be ripened
 - suitable environment for ripening cheese.

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

Links

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