



Australian Government

FBP50321 Diploma of Artisan Cheesemaking

Release 1

FBP50321 Diploma of Artisan Cheesemaking

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Qualification Description

This qualification reflects the role of those making premium, high-value cheeses on a small scale, where the provenance of the milk is known, and where specialised techniques that are controlled and monitored by the cheesemaker are used. In this role, makers analyse materials and products exercising judgement to guide the cheesemaking process and the work of others.

Individuals with this qualification apply integrated technical and theoretical concepts in varied contexts, to analyse situations, synthesise information, and design and evaluate approaches to sometimes unpredictable problems. They use initiative and judgement to organise the work of self and others, and plan and coordinate the work of teams.

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

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 16 units of competency:
 - 11 core units plus
 - 5 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- up to 5 units from the elective list
- up to 2 units from this or any other endorsed training package or accredited course.

Core Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

FBPCHE5005	Produce lactic acid coagulated artisan cheese
FBPCHE5006	Produce rennet coagulated artisan cheese
FBPCHE5008	Ripen artisan cheese
FBPCHE5009*	Carry out sampling and interpret tests for cheese production
FBPFST4014	Apply sensory analysis in food and/or beverage production
FBPFST5002	Identify and implement required process control for a food processing operation
FBPFST5010	Implement and review the preparation of milk for processing
FBPFSY5001	Develop a HACCP-based food safety plan
FBPTEC4003	Control food contamination and spoilage
FBPWHS4002	Maintain work health and safety processes
MSL973013	Perform basic tests

Elective Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

BSBESB402	Establish legal and risk management requirements of new business ventures
BSBESB403	Plan finances for new business ventures
FBPCHE4001	Prepare and present cheese
FBPCHE5007	Produce acid and heat coagulated artisan cheese
FBPFST4006	Apply food preservation technologies

FBPFST4013	Interpret and respond to food and/or beverage test results
FBPFST5008	Develop a new food product
FBPFST5024	Implement and review the production of fermented dairy products and dairy desserts
FBPFSY4001	Supervise and maintain a food safety plan
FBPFSY4003	Perform an allergen risk review
FBPFSY4004*	Provide accurate food allergen information to consumers
FBPFSY4005	Conduct a traceability exercise
FBPFSY5002	Develop an allergen management program
FBPFSY5003	Design a traceability system for food products
FBPFSY5004	Plan to mitigate food fraud
FBPPPL4002	Plan and coordinate production equipment maintenance
FBPPPL4007	Manage internal audits
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems
FBPTEC4002	Apply principles of food packaging
FBPTEC4005	Apply an understanding of food additives
FBPTEC4006	Apply an understanding of legal requirements of food production
FBPTEC4007	Describe and analyse data using mathematical principles
FBPTEC4008	Participate in product recalls
FBPTEC4009	Identify the physical and chemical properties of materials, food and related products
FBPTEC5001	Manage and evaluate new product trials
FBPTEC5002	Manage utilities and energy for a production process
FBPTEC5003	Design an artisan food production facility
MSMENV472	Implement and monitor environmentally sustainable

	work practices
MSS407016	Lead a process to determine and solve root cause for a complex problem
TLIX0004X	Administer inventory systems

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPCHE5009 Carry out sampling and interpret tests for cheese production	MSL973013 Perform basic tests
FBPFSY4004 Provide accurate food allergen information to consumers	FBPFSY4003 Perform an allergen risk review

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP50321 Diploma of Artisan Cheesemaking	FBP50319 Diploma of Artisan Cheesemaking	New allergens and traceability units added to electives Unit codes updated in core and electives Typo correction in Qualification Description	Equivalent

Links

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