



Australian Government

Assessment Requirements for FBPCHE3001 Conduct cheese making operations

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.

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 completed all parts of the cheese making process to produce at least one cheese product, including:

- checking, mixing and adding ingredients for cheese making according to recipe and production requirements
- operating, monitoring and adjusting cheese making equipment to meet production requirements and in accordance with safety procedures
- sampling and testing cheese during development and adjusting equipment, ingredients or timing according to procedures and recipe
- preparing and packaging cheese for curing and distribution
- applying food safety policies and procedures to work practices
- reviewing the cheese making process and maintaining records according to workplace procedures.

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:

- purpose, basic principles and processes of cheese making including:
 - the main components of milk and cheese (both curds and whey)
 - milk characteristics and components important in cheese making
 - milk preparation for cheese making (fat and protein standardisation, and pasteurisation)
 - types of starters used and their role in the fermentation process
 - effect of milk characteristics on cheese processing performance
 - use of coagulating enzymes to initiate the syneresis process
 - use of adjunct cultures

- moisture control in cheese making
- organoleptic properties of cheese and their relationship to processes and ingredients in cheese making
- effects of pH and temperature on cheese processing performance and product quality
- types and impact of inhibitory substances in milk
- cheese making equipment and operations including:
 - equipment start-up, shutdown and emergency procedures
 - quality characteristics to be achieved by a cheese making process
 - operation and routine maintenance requirements of cheese making and packing plant and equipment
 - operational procedures for operating the cheese making process, including adding ingredients, testing, measuring and recording, and making limited adjustments to ingredient recipes or the operation of equipment according to procedures
 - work health and safety hazards and controls
- common causes of variation and corrective action required for each stage of the cheese making operation including:
 - microbial contaminants of cheese (lipolytic bacteria, yeasts, moulds, bacillus, listeria, E. coli, salmonella, coliforms and staphylococci) and their impact on cheese quality
 - impact of bacteriophage on the fermentation process
 - sampling and testing procedures for contaminant microbes
 - contamination risk of inoculants and contaminants
 - food safety risks associated with the process and related control measures
 - sampling and testing procedures for cheese quality
- packaging procedures
- product/batch changeover procedures
- line responsibility for reporting production and performance information
- cleaning and hygiene management of cheese making including:
 - food safety and quality assurance standards and procedures
 - hygiene, cleaning and sanitation procedures in line with best manufacturing practice
 - Food Standards Code
 - routine maintenance procedures
- environmental issues and controls relevant to the process, including waste collection and handling procedures related to the process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately reflects performance in a real workplace setting
- resources, equipment and materials:
 - cheese making production process and related equipment

- equipment operating procedures including control points and process settings
- sampling and testing equipment and procedures
- recording systems to meet food safety and quality assurance requirements
- cheese making consumables
- personal protection equipment and material safety data sheets (MSDS)
- cleaning procedures, materials and equipment
- specifications:
 - workplace procedures, including safe work practices, food safety, quality, and environmental requirements
 - product specifications and recipes.

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>