



Australian Government

Assessment Requirements for FBPCHE3002 Carry out processes for a range of artisan cheeses

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 must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has prepared at least two separate batches of different artisan cheese types and demonstrated the following points for each batch:

- followed required food safety, hygiene, health and safety, quality and environmental management procedures
- prepared milk for cheese making
- inoculated and ripened milk to produce coagulate according to cheese type
- prepared the curd by, cooking, cutting, draining, salting and pressing according to type of cheese
- treated the cheese for maturing according to cheese type
- packaged and labelled artisan cheeses according to product requirements
- maintained records according to workplace and legislative requirements.

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 purpose and basic principles of cheese making, including:

- main cheese types and their characteristics, and the common processes for making the different cheese types
- main components of milk and cheese (both curds and whey)
- milk characteristics and components important in cheese making
- milk preparation for cheese making including when standardisation and pasteurisation are required
- effect of milk quality on cheese processing performance
- types and impact of inhibitory substances in milk
- types of starters used and their role in the fermentation process

- moisture control in cheese making
- processes of coagulation and syneresis and their role in cheese making
- effects of acidity (either pH or titratable acidity) and temperature on cheese processing performance and product quality
- role of yeasts, moulds and adjunct cultures in cheese making
- temperature and humidity requirements for maturing
- ripening agents for different cheese types
- contamination/food safety risks associated with the process and related control measures including:
 - microbial contaminants of cheese (lipolytic bacteria, yeasts, moulds, bacillus, listeria, E. coli, salmonella, coliforms and staphylococci) and their impact on cheese quality
 - the impact of bacteriophage in fermentation and ripening
 - contamination risk of inoculants and other contaminants
- techniques used to monitor and sample during the cheese making process for quality control, including:
 - inspecting
 - measuring
 - testing
- 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
- work health and safety hazards and controls
- procedures for:
 - routine maintenance
 - product/batch changeover
 - hygiene, cleaning and sanitation in line with best manufacturing practice
 - food safety and quality assurance in line with the Food Standards Code
 - environmental issues and controls, including waste collection and handling procedures
- procedures and responsibility for recording, reporting production and performance information and records required, including:
 - measurements for timing of operations
 - temperature
 - milk and curd acidity
 - curd weight
 - hooped yield
 - maturing data.

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:
 - production process and related equipment for making artisan cheeses
 - sampling and testing equipment and procedures
- specifications:
 - manufacturers' advice and operating procedures for cheese making equipment
 - methods for collecting data and calculating yields, efficiencies and material variances appropriate to the type of cheese and the production environment.

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>