



Australian Government

Assessment Requirements for FBPCHE3004 Carry out processing for a range of artisan cheeses

Release: 1

Assessment Requirements for FBPCHE3004 Carry out processing for a range of artisan cheeses

Modification History

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

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 carried out processes to produce at least two separate batches of different artisan cheese types, with each batch showing consistent quality, texture, colour and flavour.

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
- main cheese types produced at the workplace, their characteristics, and the common processes for making them
- main components of milk
- 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
- good manufacturing practices (GMP) relevant to work task
- 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
- sensory analysis techniques to identify product faults
- health and safety hazards and controls relevant to artisan cheese operations
- procedures for:
 - routine maintenance
 - product/batch changeover
 - hygiene, cleaning and sanitisation in line with best manufacturing practice
 - food safety and quality assurance in line with the Food Standards Code for cheese making
 - environmental issues and controls, including waste collection and handling procedures
- procedures and responsibility for recording and 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
- procedures to record traceability of product and ingredients.

Assessment Conditions

Assessment of skills in this unit of competency must take place under the following conditions:

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

- personal protective equipment
- sampling and testing equipment
- specifications:
 - specifications for each cheese type
 - sampling and testing procedures
 - manufacturer 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>