



Australian Government

Assessment Requirements for FBPCHE4001 Prepare and present 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 effectively prepared and presented cheeses, including:

- identifying and describing the main characteristics of the following cheeses, including a summary of the processing and ripening conditions for each:
 - fresh cheese
 - soft ripened
 - surface mould ripened
 - semi-soft
 - semi-hard
 - hard
 - eye cheese
 - blue cheese
 - pasta filata
- cutting cheese for retail sale, to specified weights
- wrapping at least three different cheeses appropriately
- preparing and presenting a cheese tasting to a customer, based on an identified theme.

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:

- different cheese types and varieties, including: fresh cheese, soft ripened, surface mould ripened, semi-soft, semi-hard, hard, cheese with and without eyes, blue cheese and pasta filata
- cheese ripened principally with bacteria, with bacteria and surface microorganisms, and blue mould

- main processing steps in making cheese, including setting the milk, cutting or breaking curd, cooking curd, draining or dipping, knitting curd, salting, pressing, applications and treatments
- different milks used to make cheese and their properties and characteristics, including cow, sheep, and goat
- the effects that animal breed, diet and seasonality can have on cheese
- the effect of pH on the cheese making process
- various coagulants used in cheese making
- factors that affect affinage of cheese
- packaging and wrapping for different cheese types
- language to describe the characteristics of cheese
- use of the five senses for describing cheese
- origin of cheese defects
- temperature for storing cheese
- methods for maintaining cheese quality from packaging through to retail sale
- general nutritional properties of cheese
- ways to organise cheese for display
- ways to select cheese for tastings and appropriate accompaniments
- cutting methods and equipment for different styles of cheese
- differences between pre-cut versus cut to order, and the requirements of business for each
- Food Standards Code in relation to dairy processing
- pathogens that can exist in cheese
- raw milk cheeses and regulations in Australia
- general requirements for importing cheese.

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 retail cheese environment
- resources, equipment and materials:
 - different types of cheeses and suitable accompaniments
 - materials to cut, present and store cheeses
 - access to potential customer/s.

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>