



Australian Government

FBPCHE5001 Carry out sampling and interpret tests for cheese production

Release: 1

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Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to carry out sampling and basic testing, and interpreting the results for artisan cheese production.

This unit applies to individuals employed as production managers who take responsibility for their own work and for the quality of the work of others in an artisan cheese enterprise. They develop and implement procedures, prepare ingredients and maintain product safety and quality throughout production.

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

Pre-requisite Unit

Prerequisite unit of competency for this unit is:

- MSL973013 Perform basic tests

Unit Sector

Cheese (CHE)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Implement sampling procedures in cheese making	1.1 Determine and document sampling points for physical, chemical and microbial properties

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Determine an appropriate sampling size 1.3 Select and sterilise sampling equipment 1.4 Document and implement the sampling plan
2. Monitor chemistry in cheese making	2.1 Record an acidity profile for each stage in the production process 2.2 Carry out tests at stages for indicators, including salt levels, pH, moisture levels and fat levels, according to workplace procedures 2.3 Analyse whey content for fat to gauge efficiency of curd cutting and yield potential 2.4 Establish and review safe work procedures for processes requiring handling of chemicals and involving chemical reactions in cheese making
3. Monitor microbiological changes through the cheese making process	3.1 Prepare samples for testing according to workplace procedures 3.2 Ensure that serial dilutions are carried out aseptically 3.3 Compare stained specimens to reference samples to identify bacterial composition 3.4 Perform tests on cultures to ensure they have adequate activity before inoculating the vat 3.5 Make observations and record data for yeasts and moulds, total coliforms and staphylococci 3.6 Carry out sampling and testing for inhibitory substances in milk 3.7 Sample whey for bacteriophage levels and interpret the results
4. Carry out testing and interpret results to make adjustments to cheese making processes	4.1 Use tactile and visual senses to detect physical and chemical changes during cheese making 4.2 Evaluate organoleptic properties of final cheese product using sensory testing 4.3 Record and interpret tests results for information on composition, properties and reactions 4.4 Document recommended specifications for physical, chemical and microbial properties 4.5 Evaluate yield efficiency by comparing to established process control parameters 4.6 Reference specifications against test data 4.7 Implement changes to cheese making process based on test results

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Read and interpret technical information to determine food properties and reactions
Numeracy	Interpret test results for yeasts and moulds, coliforms and staphylococci
Get the work done	Use the main features and functions of digital tools to complete computational analysis and recording of results

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCHE5001 Carry out sampling and interpret tests for cheese production	FDFCH4001A Carry out sampling and interpret tests for cheese production	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level Minor changes to Performance Criteria for clarity	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>