



Australian Government

Assessment Requirements for FBPCHE5002 Produce acid-coagulated soft cheese

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.

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 safely and effectively overseen the production of at least two different types of acid-coagulated soft cheese, including:

- measuring and mixing acid coagulants and additives
- inoculating milk and controlling ripening in the vat
- promoting syneresis to the required firmness and composition of curd
- separating whey from curd and press, where applicable, and salt curd
- monitoring storage and ripening (where applicable) conditions for acid-coagulated soft cheese
- adding ripening agents (lipases) and surface treatments to acid-coagulated soft cheeses
- maintaining records for cheese making
- maintaining hygiene and sanitation procedures in line with best manufacturing practice
- using multi-phase cleaning systems
- maintaining the viability and integrity of coagulating agents
- developing operating procedures for the cheese making process.

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 main cheese types and the common processes for making different types of cheeses
- the main components of milk and cheese (both curds and whey)
- types and impact of inhibitory substances in milk, including bacteriophage
- purpose and basic principles of cheese making
- specifications of product at each stage of cheese making
- milk characteristics and components important in cheese making

- milk preparation for cheese making (standardisation, pasteurisation and homogenisation, if required)
- types of starters and adjuncts used and their role in the fermentation process
- effect of milk characteristics on cheese processing performance
- moisture control in cheese making
- processes of coagulation and syneresis and their role in cheese making
- curd size and its impact on moisture
- effects of pH and temperature on cheese processing performance and product quality
- microbial contaminants of cheese (lipolytic bacteria, yeasts, moulds, bacillus, listeria, Escherichia coli, salmonella, coliforms and staphylococci) and their impact on cheese quality
- contamination risk of inoculants and contaminants
- yeasts and moulds and other microorganisms of significance in cheese making
- temperature and humidity of curing
- ripening agents for different cheese types
- techniques used to monitor the cheese making process, such as inspecting, measuring and testing, as required by the process
- 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
- sampling and testing procedures for microbes
- sampling procedures for cheese making
- food safety and quality assurance standards and procedures
- cleaning and sanitation procedures in line with Australian Standards for cleaning in the dairy industry
- product/batch changeover procedures
- work health and safety hazards and controls
- procedures for recording production and performance information
- environmental issues and controls relevant to the process, including waste collection and handling procedures
- Food Standards Code
- state/territory, Commonwealth and industry requirements relevant to food processing.

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 real food processing workplace
- resources, equipment and materials:
 - cheese making ingredients and production process equipment
 - sampling and testing equipment and procedures

- specifications:
 - manufacturers' advice and product specifications.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

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