



Australian Government

Assessment Requirements for FBPCHE5005 Produce lactic acid coagulated artisan 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 produced at least one type of lactic acid coagulated cheese, on two different occasions, with consistent texture, colour, finish 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 main types of lactic acid coagulated cheeses
- the chemical and physical composition of bovine and non-bovine milks (including on a seasonal basis) and components important in cheese making
- the main components of milk and cheese (both curds and whey, proteins, fats, carbohydrates and minerals) and how they change through processing and ripening
- types and impact of inhibitory substances in milk
- specifications of desired cheese product at each stage of making and ripening
- milk assessment and preparation for cheese making
- ways to adjust the make process for the desired cheese depending on the milk composition
- types of starters and adjuncts used and their role in the fermentation and ripening processes
- typical bacterial, yeast and mould cultures and the flavours and textures they produce
- control points and critical control points in the manufacture and ripening of each cheese type
- moisture and drainage control in cheese making
- processes of coagulation and syneresis and their role in cheese making and ripening
- curd size and its impact on moisture and acidification
- buffer power in cheese and how it affects the cheese

- effects of pH, temperature, humidity and time on cheese processing performance and product quality
- impact of unwanted microorganisms in cheese (lipolytic bacteria, yeasts, moulds, bacillus, listeria, Escherichia coli, salmonella, coliforms and staphylococci)
- contamination risk of inoculants and contaminants
- temperature and humidity requirements for curing and ripening
- ripening agents for lactic acid coagulated cheeses
- techniques used to monitor the cheese making process, such as inspecting, measuring and testing
- common causes of variation and corrective action required for each cheese making process
- principles of dry salting for dry salted cheeses
- organoleptic properties of lactic acid coagulated cheeses and their relationship to processes and ingredients in cheese making
- sampling and testing procedures for microbes
- sampling procedures for cheese making
- yield efficiency
- cleaning and sanitation procedures for cheese making and ripening
- workplace safety hazards and controls
- procedures for recording production and performance information
- environmental issues and controls relevant to the process, including waste recycling, collection and handling procedures
- Food Standards Code in relation to dairy processing
- 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
 - cheese ripening resources
 - sampling and testing equipment and procedures.

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>