



Australian Government

Assessment Requirements for FBPCHE5006 Produce rennet 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 three varieties of rennet coagulated cheeses, including:

- one washed curd cheese
- one mould ripened cheese
- one milled curd cheese.

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 common types of rennet coagulated cheeses
- processes for making different types of rennet 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
- specifications of desired cheese product at each stage of making and ripening
- typical bacterial, yeast and mould cultures and the flavours and textures they produce
- moisture control in cheese making
- types and impact of inhibitory substances in milk
- microbial contaminants of cheese (lipolytic bacteria, yeasts, moulds, bacillus, listeria, Escherichia coli, salmonella, coliforms and staphylococci) and their impact on cheese quality
- milk assessment and preparation for cheese making
- how to adjust the process for the desired cheese depending on the milk's composition

- types of starters and adjuncts used and their role in the fermentation and ripening processes
- types of adjunct cultures and their role in the flavour and texture characteristics of the ripened cheese
- using rennet as a coagulating enzyme
- processes of coagulation and syneresis and their role in rennet coagulated cheese making
- curd size and its impact on moisture and acidification
- buffer power in cheese and how it affects the cheese
- moisture and drainage control in cheese making
- white and blue mould and yeast treatments and their role in cheese making and ripening
- control points and critical control points in the manufacture and ripening of each cheese type
- the relationship between acidification and various physical manipulations of the curd, including cutting, stirring, washing, hooping, turning and pressing
- effects of pH and temperature on cheese processing performance and product quality
- principles of brine salting and maintenance of brine salting systems for brine salted cheeses
- principles of dry salting for dry salted cheeses
- sampling and testing procedures for microbes
- sampling procedures for cheese making
- contamination/food safety risks associated with the process, and related control measures
- 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
- organoleptic properties of rennet coagulated cheeses and their relationship to processes and ingredients in cheese making
- yield efficiency
- cleaning and sanitation requirements for cheese making and ripening
- workplace health and 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 workplace
- resources, equipment and materials:

- ingredients, production process and related equipment for rennet coagulated cheese
- sampling and testing equipment and procedures
- food safety related information, including requirements for raw milk.

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>