



Australian Government

Assessment Requirements for FBPCHE5007 Produce acid and heat 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 acid and heat 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 acid and heat 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
- types of acid used for coagulation
- 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
- sampling and testing procedures for microbes
- contamination risk of inoculants and contaminants
- yeasts and moulds and other microorganisms of significance in cheese making
- contamination and 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, 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 producing acid and heat coagulated cheese
- cleaning and sanitation procedures for cheese making
- 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 related to the process
- 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 acid and heat coagulated cheese
 - 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>