



Australian Government

FBPCHE5008 Ripen 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.

Application

This unit of competency describes the skills and knowledge required to ripen different types of artisan cheeses. The process is also referred to as cheese maturation or affinage.

This unit applies to cheesemakers who have responsibility for overseeing the ripening of cheese, adapting the process where required to suit the specified outcome, and complying with workplace health and safety, food safety, record keeping and quality assurance requirements for the cheese making and ripening process.

No 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

Nil

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. Prepare for cheese ripening	1.1 Identify cheese type to be ripened 1.2 Identify properties sought through ripening process 1.3 Identify conditions for ripening, including temperature, humidity, aeration conditions, time 1.4 Identify make parameters and processes for the cheese and prepare

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	ripening sheet, showing reference parameters for that cheese type 1.5 Record all actual ripening parameters and processes on the ripening sheet, as they occur, in line with regulatory requirements 1.6 Prepare cheese for ripening, including wrapping as required
2. Monitor ripening	2.1 Check conditions for ripening, including racks to be used, humidity, temperature and aeration 2.2 Place cheese for ripening 2.3 Inspect cheese through ripening process 2.4 Take samples and test for appearance, pH, salt, texture, consistency, colour 2.5 Carry out treatments required of specific maturation process 2.6 Turn and rotate cheese to ensure ripening is even 2.7 Identify optimal ripening stage and ongoing care requirements for the cheese and communicate these to cheese buyers and sellers
3. Problem-solve issues with ripening	3.1 Identify defects in cheese through the maturation process 3.2 Make adjustments to conditions to correct defects wherever possible 3.3 Maintain records of cheese maturation in accordance with workplace procedures 3.4 Record any wastage that occurs throughout maturation

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	Interpret maturation requirements from a variety of sources to consolidate information for cheese production
Writing	Document details of maturation, including weights, temperature, humidity, pH, salt and organoleptic parameters
Navigate the world of	Problem-solve issues as they arise

Skill	Description
work	

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCHE5008 Ripen artisan cheese	Not applicable	New unit	No equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPCHE5008 Ripen artisan cheese

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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 set up conditions and processes to ripen at least one soft cheese and one hard 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:

- ripening processes, including interior ripening and surface ripening
- the effect that temperature and humidity have on the maturation process and product quality
- surface treatments carried out during maturation, such as washed rind, dry scraped
- various wraps used for ripening
- set-up and composition of shelving for maturation of cheese
- organoleptic properties of different cheeses throughout the maturation process, for quality products and for the identification of defects
- typical tests carried out during ripening, including sensory
- typical testing equipment, including pH meter
- ripening agents
- typical ripening times and environments for different types of cheese
- the requirement to turn cheese during maturation
- 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 maturation
- cross-contamination risks when working with blue and washed rind mould cheeses
- record keeping requirements of cheese maturation
- 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 to be ripened
 - suitable environment for ripening cheese.

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

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