



Australian Government

FBPSS00041 Artisan Cheesemaker Skill Set

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.

Description

This skill set is designed to cover the knowledge and skills required to work as an artisan cheesemaker, producing various types of cheese for a retail market. It applies to those who have experience in working in a food related setting and who have skills and knowledge of food safety requirements.

Pathways Information

These units of competency provide credit towards a number of qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, including:

- FBP40418 Certificate IV in Food Science and Technology
- FBP40619 Certificate IV in Artisan Fermented Products
- FBP50118 Diploma of Food Science and Technology
- FBP50319 Diploma of Artisan Cheesemaking

Licensing/Regulatory Information

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Skill Set Requirements

- FBPCHE5005 Produce lactic acid coagulated artisan cheese
- FBPCHE5006 Produce rennet coagulated artisan cheese
- FBPCHE5008 Ripen artisan cheese
- FBPFST4014 Apply sensory analysis in food and/or beverage production
- FBPTEC4003 Control food contamination and spoilage

Target Group

This skill set is for cheesemakers to produce a variety of cheese types.

Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package* meet the requirements for a cheesemaker.