Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, beverage and Pharmaceutical Training Package Version 3.0. |

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| FBP50319 | Diploma of Artisan Cheesemaking |
| Qualification Description  This qualification reflects the role of those making premium, high-value cheeses on a small scale, where the provenance of the milk is known, and where specialised techniques that are controlled and monitored by the cheesemaker are used. In this role, makers analyse materials and products exercising judgement to guide the cheesemaking process and the work of others.  Individuals with this qualification apply integrated technical and theoretical concepts in varied contexts, to analyse situations, synthesize information, and design and evaluate approaches to sometimes unpredictable problems. They use initiative and judgement to organise the work of self and others, and plan and coordinate the work of teams.  No licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing and food businesses exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 16 units of competency: * 11 core units plus * 5 elective units.   Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:   * up to 5 units from the elective list * up to 2 units from this or any other endorsed training package or accredited course.   Core Units   |  |  |  | | --- | --- | --- | | FBPWHS4002 | Maintain work health and safety processes | | | FBPCHE5009\* | Carry out sampling and interpret tests for cheese production | | | 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 | | | FBPFST5002 | Identify and implement required process control for a food processing operation | | | FBPFST5010 | Implement and review the preparation of milk for processing | | | FBPFSY5001 | Develop a HACCP-based food safety plan | | | FBPTEC4003 | Control food contamination and spoilage | | | MSL973013 | Perform basic tests |   Elective Units   |  |  | | --- | --- | | BSBSMB401 | Establish legal and risk management requirements of small business | | BSBSMB402 | Plan small business finances | | FBPCHE4001 | Prepare and present cheese | | FBPCHE5007 | Produce acid and heat coagulated artisan cheese | | FBPFST4006 | Apply food preservation technologies | | FBPFST4013 | Interpret and respond to food and/or beverage test results | | FBPFST5008 | Develop a new food product | | FBPFST5024 | Implement and review the production of fermented dairy products and dairy desserts | | FBPFSY4001 | Supervise and maintain a food safety plan | | FBPPPL4002 | Plan and coordinate production equipment maintenance | | FBPPPL4007 | Manage internal audits | | FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems | | FBPTEC4002 | Apply principles of food packaging | | FBPTEC4005 | Apply an understanding of food additives | | FBPTEC4006 | Apply an understanding of legal requirements of food production | | FBPTEC4007 | Describe and analyse data using mathematical principles | | FBPTEC4008 | Participate in product recalls | | FBPTEC4009 | Identify the physical and chemical properties of materials, food and related products | | FBPTEC5001 | Manage and evaluate new product trials | | FBPTEC5002 | Manage utilities and energy for a production process | | FBPTEC5003 | Design an artisan food production facility | | MSMENV472 | Implement and monitor environmentally sustainable work practices | | MSS407016 | Lead a process to determine and solve root cause for a complex problem | | TLIA3016 | Use inventory systems to organise stock control |   Prerequisite Requirements  An asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | FBPCHE5009 Carry out sampling and interpret tests for cheese production | MSL973013 Perform basic tests | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP50319 Diploma of Artisan Cheesemaking | Not applicable | New qualification | No equivalent qualification | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet, at <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>. |