

Modification history

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

FBPCHE5XX3	Produce acid and heat coagulated artisan cheese
Application	<p>This unit of competency describes the skills and knowledge required to produce acid and heat coagulated cheeses in an artisan cheese making environment.</p> <p>This unit applies to cheesemakers who have responsibility for overseeing the production of cheese, adapting the process where required to suit the specified outcome, and complying with workplace health and safety, food safety, recordkeeping and quality assurance requirements for the cheese making process.</p> <p>No occupational 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.</p>
Prerequisite Unit	Nil
Unit Sector	Cheese (CHE)

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 making	1.1 Identify hazards and manage risks associated with producing cheese 1.2 Ensure all surfaces are clean and sanitised 1.3 Manage stringent hygiene and quarantine procedures throughout cheese making 1.4 Record food safety related information, including milk counts and cheese bacterial counts according to workplace procedures 1.5 Determine type of acid and heat coagulated cheese to be produced
2. Prepare milk or milk products	2.1 Sample milk or milk products and analyse composition 2.2 Standardise milk for consistent outcome, as required
3. Promote coagulation of curds and whey	3.1 Heat the milk to temperature required for specific cheese type 3.2 Acidify the hot liquid to coagulate whey proteins according to cheese type 3.3 Hold the curd in the curd and whey mixture after coagulation 3.4 Control the texture of the cheese by regulating pH and fat 3.5 Maintain a log of pH and temperature to monitor yield 3.6 Control cheese flavour through choice of ingredients, such as whey, milk, cream, acidulant and salt
4. Monitor and adjust cheese processing	4.1 Drain whey from curd to achieve desired texture 4.2 Apply salting treatments for required outcome and ensure adverse salt profile effects are minimised in the finished product 4.3 Cool and dry cheeses before packing 4.4 Maintain aseptic conditions during cooling to minimise contamination with microbial contaminants

Foundation Skills	
<i>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.</i>	
Skill	Description
Numeracy	<ul style="list-style-type: none"> • Weigh and measure ingredients for cheese making • Test cheese to analyse pH, moisture and salts • Accurately weigh and measure ingredients for cheese making
Get the work done	<ul style="list-style-type: none"> • Adjust processing parameters and problem solve issues as they arise

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCHE5XX3 Produce acid and heat coagulated artisan cheese		New unit	No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPCHE5XX3 Produce acid and heat coagulated artisan cheese
Performance Evidence	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has produced at least one type of acid coagulated and heat coagulated cheese, on two different occasions, with consistent texture, colour, finish and flavour.</p>	

Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • the main types of acid and heat coagulated cheeses • the chemical composition of bovine and non-bovine milks and components important in cheese making • 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 • aseptic conditions and techniques for cheese making • food safety and quality assurance standards and procedures • cleaning and sanitation procedures for cheese making • work health and safety hazards and controls • hygiene procedures, including washing and decontamination • 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	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace • resources, equipment and materials: <ul style="list-style-type: none"> • ingredients, production process and related equipment for acid and heat coagulated cheese • sampling and testing equipment and procedures. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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