

<b>FBPSSXXX2</b>	<b>Artisan Cheese Maker Skill Set</b>
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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.

### 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
- FBP50118 Diploma of Food Science and Technology
- FBP4XX19 Certificate IV in Fermented Food and Beverages
- FBP5XX19 Diploma of Artisan Cheese Making

### 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

- FBPCHE5XX1 Produce lactic acid coagulated artisan cheese
- FBPCHE5XX2 Produce rennet coagulated artisan cheese
- FBPCHE5XX3 Produce acid and heat coagulated artisan cheese
- FBPCHE5XX4 Ripen artisan cheese
- FBPFST4XX2 Apply sensory analysis in fermented food and/or beverage production
- FBPTEC4003 Control food contamination and spoilage

### Target Group

This skill set is for cheese makers 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.