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| FBPSSXXXX1 | FBPSSXXXX1 Cheesemonger Skill Set |

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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| DescriptionThis skill set is designed to cover the knowledge and skills required to work as a cheesemonger, preparing and storing cheese and conveying knowledge of cheese to a customer in a retail environment. 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 InformationThese 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 Artisan Fermented Products
* FBP5XX19 Diploma of Artisan Cheese Making
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| Licensing/Regulatory InformationLegislative 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* FBPCHE4XX1 Prepare and present cheese
* FBPFST4XX2 Apply sensory analysis in fermented food and/or beverage production
* FBPTEC4003 Control food contamination and spoilage
* SIRRFSA001 Handle food safely in a retail environment
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| Target GroupThis skill set is for cheesemongers who store, present and convey knowledge of cheese in a retail environment. |
| Suggested words for Statement of AttainmentThese competencies from the FBP Food, Beverage and Pharmaceutical Training Package and the SIR Retail Services Training Package meet the requirements for a cheesemonger. |