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| FBPSS00041 | Artisan Cheesemaker 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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| 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 * FBP50118 Diploma of Food Science and Technology * FBP40619 Certificate IV in Artisan Fermented Products * 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. |