

Modification History

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

| FBP5XX19 | Diploma of Artisan Cheese Making | | | | | | | | | | | | | | | | | | | | | | |
|---|--|------------|--|-------------|--|------------|---|------------|--|------------|---|------------|----------------------|------------|--|------------|---|------------|---|------------|---|-----------|---------------------|
| <p>Qualification Description</p> <p>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.</p> <p>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.</p> | | | | | | | | | | | | | | | | | | | | | | | |
| <p>Entry Requirements</p> <p>There are no entry requirements for this qualification.</p> | | | | | | | | | | | | | | | | | | | | | | | |
| <p>Packaging Rules</p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> • 16 units of competency: <ul style="list-style-type: none"> • 11 core units plus • 5 elective units. <p>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:</p> <ul style="list-style-type: none"> • up to 6 units from the elective list • up to 2 units from this or any other endorsed Training Package or Accredited Course. | | | | | | | | | | | | | | | | | | | | | | | |
| <p>Core Units</p> <table border="1"> <tbody> <tr> <td>FBPWHS4002</td> <td>Maintain work health and safety processes</td> </tr> <tr> <td>FBPCHE5001*</td> <td>Carry out sampling and interpret tests for cheese production</td> </tr> <tr> <td>FBPCHE5XX1</td> <td>Produce lactic acid coagulated artisan cheese</td> </tr> <tr> <td>FBPCHE5XX2</td> <td>Produce rennet coagulated artisan cheese</td> </tr> <tr> <td>FBPCHE5XX3</td> <td>Produce acid and heat coagulated artisan cheese</td> </tr> <tr> <td>FBPCHE5XX4</td> <td>Ripen artisan cheese</td> </tr> <tr> <td>FBPFST4XX2</td> <td>Apply sensory analysis in food and beverage production</td> </tr> <tr> <td>FBPFST5010</td> <td>Implement and review the preparation of milk for processing</td> </tr> <tr> <td>FBPFSY4001</td> <td>Supervise and maintain a food safety plan</td> </tr> <tr> <td>FBPTEC4003</td> <td>Control food contamination and spoilage</td> </tr> <tr> <td>MSL973013</td> <td>Perform basic tests</td> </tr> </tbody> </table> | | FBPWHS4002 | Maintain work health and safety processes | FBPCHE5001* | Carry out sampling and interpret tests for cheese production | 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 food and beverage production | FBPFST5010 | Implement and review the preparation of milk for processing | FBPFSY4001 | Supervise and maintain a food safety plan | FBPTEC4003 | Control food contamination and spoilage | MSL973013 | Perform basic tests |
| FBPWHS4002 | Maintain work health and safety processes | | | | | | | | | | | | | | | | | | | | | | |
| FBPCHE5001* | Carry out sampling and interpret tests for cheese production | | | | | | | | | | | | | | | | | | | | | | |
| 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 food and beverage production | | | | | | | | | | | | | | | | | | | | | | |
| FBPFST5010 | Implement and review the preparation of milk for processing | | | | | | | | | | | | | | | | | | | | | | |
| FBPFSY4001 | Supervise and maintain a food safety plan | | | | | | | | | | | | | | | | | | | | | | |
| FBPTEC4003 | Control food contamination and spoilage | | | | | | | | | | | | | | | | | | | | | | |
| MSL973013 | Perform basic tests | | | | | | | | | | | | | | | | | | | | | | |
| <p>Elective Units</p> <table border="1"> <tbody> <tr> <td>BSBSMB401</td> <td>Establish legal and risk management requirements of small business</td> </tr> </tbody> </table> | | BSBSMB401 | Establish legal and risk management requirements of small business | | | | | | | | | | | | | | | | | | | | |
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| BSBSMB402 | Plan small business finances |
| FBPCHE4XX1 | Prepare and present cheese |
| FBPFST4006 | Apply food preservation technologies |
| FBPFST4XX1 | Interpret and respond to test results |
| FBPFST5002 | Identify and implement required process control for a food processing operation |
| FBPFST5008 | Develop a new food product |
| FBPFSY5001 | Develop a HACCP-based 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 |
| FBPTEC5XX11 | 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 |
|---|-------------------------------|
| FBPCHE5001 Carry out sampling and interpret tests for cheese production | MSL973013 Perform basic tests |

| Qualification Mapping Information | | | |
|---|--|-------------------|-----------------------------|
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBP5XX19 Diploma of Artisan Cheese Making | | 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 . | | | |

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