

**Modification history**

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

FBPFST4XX1	Prepare and present cheese
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to prepare and present cheese to a customer in a retail environment.</p> <p>This unit applies to those individuals who work in a cheesemongering setting, with responsibility for storing, cutting, displaying and presenting cheese to a customer.</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>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Food science and technology (FST)

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. Recognise and identify cheese types	1.1 Identify different cheese types and characteristics 1.2 Identify cheeses made from different processes 1.3 Identify cheeses made from different milk types 1.4 Identify factors affecting cheese affinage
2. Cut different cheeses	2.1 Sanitise hands, equipment and workspace, ready to handle cheese 2.2 Cut small and large cheeses to specified weight using correct utensils 2.3 Cut soft and hard cheeses to specified weight using correct utensils
3. Present cheese	3.1 Design a display of a selection of cheeses for a display cabinet 3.2 Design a cheese tasting with an identified theme 3.3 Cut cheese for customer tasting 3.4 Present cheese for customer tasting with specified theme, identifying the characteristics and processing techniques of each
4. Store cheese	4.1 Store cheese to maintain quality and flavour 4.2 Complete records to meet regulatory and sales requirements 4.3 Clean workspace to meet regulatory requirements

<b>Foundation Skills</b>	
<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
Oral communication skills	<ul style="list-style-type: none"> <li>Interact effectively with customers in a retail environment</li> <li>Describe cheese characteristics using industry specific language</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Estimate weights of cheese with reasonable accuracy</li> </ul>

<b>Unit Mapping Information</b>			
Code and title current version	Code and title previous version	Comments	Equivalence status

FBPFST4XX1 Prepare and present cheese

FBPFST4XX1 Prepare and present cheese		New unit	No equivalent unit
---	--	----------	--------------------

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
--------------	---

DRAFT

<b>TITLE</b>	<b>Assessment requirements for FBPFST4XX1 Prepare and present cheese</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has effectively prepared and presented cheeses, including:</p> <ul style="list-style-type: none"> <li>• identifying and describing the main characteristics of the following cheeses, including a summary of the processing and ripening conditions for each: <ul style="list-style-type: none"> <li>• blanc</li> <li>• soft ripened</li> <li>• surface mould ripened</li> <li>• semi-soft</li> <li>• semi-hard</li> <li>• hard</li> <li>• eye cheese</li> </ul> </li> <li>• cutting cheese for retail sale, to specified weights</li> <li>• preparing and presenting a cheese tasting to a customer, based on an identified theme.</li> </ul>	
<b>Knowledge Evidence</b>	
<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"> <li>• different cheese types and varieties, including: blanc, soft ripened, surface mould ripened, semi-soft, semi-hard, hard, cheese with and without eyes</li> <li>• cheese ripened principally with bacteria, with bacteria and surface microorganisms, and blue mould</li> <li>• main processing steps in making cheese, including setting the milk, cutting or breaking curd, cooking curd, draining or dipping, knitting curd, salting, pressing, applications, and treatments</li> <li>• different milks used to make cheese and their properties and characteristics, including cow, sheep, and goat</li> <li>• the effects that animal diet can have on cheese</li> <li>• the effect of pH on the cheese making process</li> <li>• various coagulants used in cheese making</li> <li>• factors that affect affinage of cheese, including: time, temperature, humidity, moulds, cheese microflora, processing method, packaging, shelving and air circulation</li> <li>• packaging types, including: vacuum packed, perforated paper, waxed, clothbound, mould-ripened, and foil-wrapped</li> <li>• language to describe the characteristics of cheese, including: visual characteristics, texture, colour, eye formation and flavour</li> <li>• use of the five senses for describing cheese</li> <li>• origin of cheese defects</li> <li>• temperature for storing cheese</li> <li>• methods for maintaining cheese quality from packaging through to retail sale</li> <li>• labelling requirements of cheese</li> <li>• general nutritional properties of cheese, including: protein, essential fatty acids, calcium, phosphorus, cultures, vitamins, and bioactive peptides</li> <li>• ways to organise cheese for display</li> <li>• ways to select cheese for tastings and appropriate accompaniments</li> <li>• offer a balanced selection of cheese based on region, style, season, intended use, price</li> <li>• cutting methods and equipment for different styles of cheese</li> <li>• differences between pre-cut versus cut to order, and the requirements of business for each</li> <li>• Food Standards Code in relation to dairy processing</li> <li>• pathogens that can exist in cheese</li> <li>• raw milk cheeses and regulations in Australia</li> <li>• general requirements for importing cheese.</li> </ul>	

### Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in a workplace setting or an environment that accurately represents a retail cheese environment
- resources, equipment and materials:
  - different types of cheeses and suitable accompaniments
  - materials to cut, present and store cheeses
  - access to potential customer/s.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

### Links

Companion Volumes, including Implementation Guides, are available at VETNet:  
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>