

3311 Grade cheese		
SQA Unit Code		H3K4 04
Level 2	SCQF Level 6	Credit value 4

Unit Summary

This unit is about the skills needed for you to grade cheese in food and drink manufacture and/or supply operations. Grading cheese is essential to the determination of cheese quality. It is also essential to determining the commercial value of cheese.

You will need to be able to prepare equipment and work area to grade cheese. You must also be able to adhere to organisational and regulatory requirements and address problems within the limits of your responsibility.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in grading cheese.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Select sample cheeses for grading This means you:</p> <p>Source the correct grading specifications and organisational standard operating procedures</p> <p>Wear and use personal protective equipment</p> <p>Check the availability and cleanliness of classification work area and equipment</p> <p>Establish and maintain effective spoken and written communication with your managers and colleagues</p> <p>Source cheese that requires grading ensuring that cheeses selected are representative following organisational specifications</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of selecting sample cheeses for grading as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Ensure the cheeses are at the correct temperature for sampling</p>	
<p>2. Sample the cheese and grade according to agreed standards</p> <p>This means you:</p> <p>Take representative samples of the cheese selected following organisational sampling specifications</p> <p>Assess the characteristics for appearance, texture, body, flavour, aroma and colour</p> <p>Grade the cheese using organisational specifications and standard operating procedures</p> <p>Complete the necessary documentation accurately and legibly and process it to organisational requirements</p> <p>Ensure that cheeses are correctly prepared for return to storage</p> <p>Deal with any waste to organisational requirements</p>	<p>Evidence of sampling and grading cheese in accordance to agreed standards in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>You need to know and understand:</p> <p>Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.</p>
<ol style="list-style-type: none"> 1. How to access organisational grading specifications and standard operating procedures 2. Why it is important to adhere to organisational grading specifications and standard operating procedures when grading cheese 3. Organisational sampling requirements for cheese grading and why it is important to adhere to them 4. The importance of aroma, texture, flavour and colour to cheese grading 5. organisational cheese grading specification 6. How to apply the organisational cheese grading specification to cheese grading 7. The organisational recording and reporting requirements for cheese grading 8. The common characteristics that may cause down-graded cheese 9. The organisational procedures for dealing with cheese that does not meet the minimum grade 10. organisational labelling requirements 11. The limits of your responsibility and why it is important to work within them

12. How to deal with items that can be re-cycled or re-worked
13. organisational requirements for disposal of waste from grading operations

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written