

<b>3314 Principles of cheese making</b>		
<b>SQA Unit Code</b>		<b>H3K7 04</b>
<b>Level 3</b>	<b>SCQF Level 6</b>	<b>SCQF Credit value 3</b>

#### **Unit Summary**

This standard is about the principles of cheese making in food and drink manufacture and/or supply operations. The principles of cheese making is important in providing an underpinning knowledge to the methods by which milk is converted to soft or hard cheese.

You will need to know and understand the underpinning knowledge relating to the making of cheese. You will also need to know and understand the importance of recipe and ingredient handling or processing to the production of cheese.

This standard is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of cheese making.

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.

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.

You need to know and understand:

1. the key stages in the production of cheese
2. the function of the key ingredients needed to make cheese
3. how changes in a cheese recipe including amounts of ingredients, time/temperature combinations and handling or processing can affect the type of cheese produced
4. what the function of starter cultures are used in the production of cheese
5. why and how the type of starter culture used can affect the ingredients and processing requirements during cheese making
6. how the variety of starter culture used can affect the final cheese product
7. the specific types of starter used to make different types of cheese such as hard cheese, soft cheese and Swiss cheese
8. the recipe changes and additions required to produce mould ripened cheese
9. the function of rennet in cheese making
10. the sources, advantages and disadvantages of animal and vegetarian rennet
11. how environmental conditions in the cheese vat including time/temperature combinations and ph affect the cheese making process and the final cheese product
12. at what stages are ph and titratable acidity measurements carried out and why are

<p>they so important to the production of cheese</p> <ol style="list-style-type: none"><li>13. the significance of "slow vats" to cheese making and how they are dealt</li><li>14. why the mechanical techniques of stirring, cutting, scalding, pitching and milling are carried out in cheese making and their affect on the final cheese product</li><li>15. the importance of salt addition to cheese taste, preservation and water loss</li><li>16. how different time/pressure cheese pressing combinations affect the final product</li><li>17. the importance of maturation and ripening to the aroma, flavour and texture of the final cheese product</li><li>18. common faults occurring in cheese and how they occur</li></ol>
<p>Evidence of performance may employ examples of the following assessment:</p> <ul style="list-style-type: none"><li>• observation</li><li>• written and oral questioning;</li><li>• evidence from company systems (e.g. Food Safety Management System)</li><li>• reviewing the outcomes of work</li><li>• checking any records of documents completed</li><li>• checking accounts of work that the candidate or others have written</li></ul>