

## 3316 Principles of fermented dairy products

**SQA Unit Code**

**H3KE 04**

**Level 3**

**SCQF Level 6**

**SCQF Credit value 3**

### Unit Summary

This unit is about the principles of fermented dairy products in food and drink manufacturing and/or supply operations. The principles of fermented dairy products are important in providing an underpinning knowledge to the production of fermented dairy products including yoghurt, fermented buttermilk, sour cream, crème fraiche or similar dairy product.

You will need to know and understand the underpinning knowledge relating to the production of fermented dairy products.

This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of fermented dairy products.

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. dairy products which use fermentation as a key part of the production process
2. the function and purpose of ingredients used in the production of fermented dairy products
3. the key function and purpose of starter cultures in the production of fermented dairy products
4. the advantages and disadvantages of common starter cultures used in the production of fermented dairy products
5. how starter cultures affect the flavour, aroma, acidity of fermented dairy products
6. the advantages and disadvantages of equipment and processes used in the production of fermented dairy products
7. how the different types of fermented dairy products vary in their ingredients, recipes, equipment and processing requirements
8. how the production of liquid and semi-solid fermented dairy products vary in their

- ingredients, recipes, equipment, processing and packaging
9. how the production of low fat yoghurt, luxury yoghurt and yoghurt drinks differ in the types of ingredients, recipes, equipment, processing and packaging
  10. the common faults found in fermented dairy products and how they occur

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