2324 Produce curds and whey		
SQA Unit Code		**F3FK 04**
Level 2	**SCQF Level 5**	**Credit value 6**

Unit Summary
This unit is about the skills needed for you to produce curds and whey in food and drink manufacture and/or supply operations. Curds and whey can undergo further processing to produce a variety of products including soft and hard cheese, whey powder, whey butter and other dairy products.

You will need to be able to prepare equipment and ingredients needed to produce curds and whey. You must also be able to control the production of curds and whey adhering to product recipes and organisational standard operating procedures.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in producing curds and whey.

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: Evidence must be work-based, simulation alone is only allowed where shown in ***bold italics***
1. Prepare to produce curds and whey This means you: Adhere to regulatory and organisational specifications when controlling production of curds and whey Use and wear personal protective equipment when producing curds and whey Source product recipe and organisational standard operating procedures Ensure that all necessary plant, equipment, raw materials and services are available and fit for use	Evidence of preparing to produce curds and whey as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.
2. Control curds and whey production	Evidence of controlling curds and whey production in your role in

This means you: Combine recipe ingredients including starter culture and rennet adhering to product recipe and organisational requirements Assess the coagulum for correct set characteristics according to organisational requirements and recipe Make the necessary titratable acidity and/or pH checks in accordance with organisational standard operating procedures and accurately record the results Evaluate titratable acidity and/or pH check results for impact on operations and take action to address problems Follow organisational "slow vat" procedures if necessary Ensure that processes of heating, cutting, stirring, scalding and pitching are undertaken in accordance with organisational standard operating procedures and recipe specifications	accordance with workplace procedures and within the limits of your own responsibilities.
3. Complete curds and whey production This means you: Complete the necessary documentation to organisational requirements Communicate availability of curds and whey to storage or next stage of processing	Evidence of completing curds and whey production in your role in accordance with workplace procedures and within the limits of your own responsibilities.

You need to know and understand: 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.
1. The regulatory and organisational requirements relating to the production of curds and whey 2. How to source and select the tools, equipment and ingredients needed to produce curds and whey 3. What is the personal protective equipment needed to carry out production of curds and whey and why it is important to use and wear it 4. How to maintain communication with relevant people when producing curds and whey

5. How to access the relevant curds and whey recipe and organisational equipment standard operating procedures
6. The importance of adhering to recipe requirements and standard operating procedures
7. What the actions are to address variations in intake milk fat levels and environmental factors including seasonality and temperature
8. The importance of starter cultures and rennet to the production of curds and whey and why it is important to adhere to organisational requirements and product recipe when dosing the vats
9. How to control equipment used in curds and whey production
10. How to adjust the process controls in response to quality testing, to ensure the curds and whey meets organisational final product quality and yield specifications
11. How to work within the limits of your responsibility and take action to address problems
12. How to deal with ingredients and product that can be re-cycled or re- worked

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