

3313 Principles of a specialist cheese sales service

SQA Unit Code

H3K6 04

Level 3

SCQF Level 6

SCQF Credit value 3

Unit Summary

This unit is about the principles of providing a specialist cheese service in a retail shop. It covers the specialist knowledge required to maintain cheese products as well as advise customers on cheese purchases.

This unit is for you if you work at a specialist cheese shop or counter

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 of cheese making
2. the origins of the cheese products you sell
3. how the types of milk used in cheese making impact on taste and texture
4. the typical shelf life of cheeses and how it can be maximised
5. how temperature and humidity affect cheese
6. the types of wrappings used and how they impact on cheese
7. which cheeses may trigger certain food allergies or intolerances
8. which cheeses are most suitable for cooking and why
9. the key categories of strength and consistency and which cheeses they are associated with
10. which flavours and accompaniments complement different cheeses

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

