

Carry out cheese pressing operations

Overview

This standard covers the skills and knowledge needed to press cheese in food and drink manufacture and/or supply operations. Pressing cheese curds is important to the production of a variety of cheeses.

You will need to be able to prepare equipment needed to carry out cheese pressing operations. You must be able to control the pressing process. You must also be able to adhere to product recipes and organisational equipment standard operating procedures.

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

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Performance criteria

You must be able to:

1. adhere to regulatory and organisational requirements when pressing curds
2. wear personal protective equipment
3. check organisational standard operating procedures and product recipes relating to cheese pressing operations
4. confirm tools, equipment and services are available and fit for use
5. confirm safety catches are in operation and press is free from obstructions
6. press cheeses to specific pressure and time specifications as stated in the product recipe
7. make pressed curds available to the next stage of processing or packaging
8. evaluate faults for impact on operations and take prompt action within the limits of your own responsibility
9. complete necessary documentation and process to organisational requirements

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Knowledge and understanding

You need to know and understand:

1. regulatory and organisational requirements
2. tools, equipment and resources needed
3. how to access product specifications and organisational standard operating procedures
4. importance of adhering to quality specifications and organisational standard operating procedures
5. personal protective equipment used and why it is important to use it
6. safety devices present on pressing equipment and how to use them
7. why it is important to follow recipe specifications for pressure/time combinations needed to press specific cheese
8. why it is important to work within the limits of your responsibility and take action to address problems
9. How the manufacture process and support operations use digital technologies rather than paper based systems to monitor and control production

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| Developed by | Improve |
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| Version Number | 3 |
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| Date Approved | 30 Mar 2023 |
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| Indicative Review Date | 30 Mar 2028 |
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| Validity | Current |
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| Status | Original |
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| Originating Organisation | Improve |
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| Original URN | IMPDY127 |
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| Relevant Occupations | Food Preparation Trades, Manufacturing Technologies, Process Operatives, Process, Plant and Machine Operatives |
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| Suite | Dairy |
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| Keywords | Dairy; cheese; pressing; curds; recipes; food; drink |
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