

## Overview

This standard covers the skills and knowledge needed to smoke cheeses in food and drink manufacture and/or supply operations. Smoking cheese is a traditional technique used to create a uniquely flavoured cheese product.

You will need to be able to prepare the work area. You must also be able to follow organisational requirements for smoking cheese, work within the limits of your responsibility and take action to address problems.

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

Carry out cheese smoking operations

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## Performance criteria

*You must be able to:*

1. use personal protective equipment
2. check the production schedule and standard operating procedures relating to cheese smoking operations
3. check the smokehouse is operating in accordance with organisational requirements
4. prepare the cheeses and shelving required to carry out cheese smoking
5. load mesh shelving with the cheese requiring smoking
6. load smokehouse ensuring sufficient space around each cheese
7. smoke cheeses following product specification requirements
8. complete 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. how to source cheese smoking specifications and organisational standard operating procedures
3. why it is important to adhere to product specifications and equipment standard operating procedures
4. personal protective equipment required and how to use it
5. how to source cheeses requiring smoking
6. why it is important to check there is sufficient fuel to ensure product smoking to specifications
7. why it is important to load smokehouse shelving to organisational requirements and how to do so
8. how to check smokehouse is at appropriate temperature for smoking and why it is important to do
9. how to avoid contamination of cheese products during smoking
10. limits of your responsibility and how to take action to address problems
11. why it is important to complete organisational documentation requirements and how to do so
12. how the manufacture process and support operations use digital technologies rather than paper based systems to monitor and control production

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