



LEVEL 2: MEMBER OF THE ACADEMY OF CHEESE

STANDARDS DOCUMENT & LEARNING OUTCOMES

This document sets out the skills and knowledge we would expect an individual at Level 2 to have. These can be gained in a number of ways such as attending an Academy of Cheese Level 2 Programme, relevant work experience, employer training programmes or a programme of self-learning. For an individual to gain Academy of Cheese Accreditation at Level 2 they will also have to complete and pass the Level 2 assessment. Candidates are likely to have previously gained Associate Membership of the Academy of Cheese.

WHO IS LEVEL 2 AIMED AT?

This level is aimed at the following individuals: cheesemonger/cheese retailer, counter supervisor or team leader, owner of a small cheesemaking business, buyer, warehouse manager, senior sales account

manager, sales representative, wine sommelier, head chef, food enforcement officer, dairy food technician or passionate amateur.

THE SUCCESSFUL CANDIDATE WILL BE ABLE TO DEMONSTRATE THE FOLLOWING SKILLS & KNOWLEDGE:

MILK PRODUCTION AND CHEESEMAKING

- Understands the role of the ingredients used in cheesemaking and the impact they can have on the finished cheese
- Understands the impact of milk composition and quality on the finished cheese (e.g. species, morning/evening milk, season, lactation stage)
- Has knowledge of the key milking breeds
- Understands how cheese style, flavour and texture are influenced by cheesemaking techniques and acidity development
- Understands the Academy of Cheese Level 2 Make/Post-Make (MPM) Model and the factors influencing a cheese's classification
- Can make a basic cheese

THE LEARNER CAN:

Explain the role of acidifying and ripening cultures.
Explain the differences between Bulk Starter, Direct Vat Inoculation and Whey Starter ("backslopping").

Describe the characteristics of the 4 types of rennet (e.g. animal, microbial, recombinant and vegetable) and explain the action of rennet on casein.



THE LEARNER CAN CONTINUED:

Describe the key attributes expected from:

- sheep's, cows' and goats' milk
- different seasons of the year, animal feeds (eg silage, hay) and lactation stages

List the key milking breeds and describe key characteristics of the milk or breed:

Cow - Abondance, Ayrshire, Brown Swiss, Dairy Shorthorn, Guernsey, Holstein Friesian, Jersey, Montbeliarde, Normande, Red Poll, Salers, Swedish Red, Tarentaise

Goat - Alpine, Anglo-Nubian, Saanen, Toggenburg

Sheep - East Friesian, Lacaune, Manchega, Merino

Explain the terms pasteurisation (HTST & LTLT), thermisation, skimming and homogenisation.

Describe the stages involved in making a cheese from raw ingredients to the end product.

List the key cheesemaking techniques and explain how they influence the cheese's style, flavour and texture. The techniques include: cutting, stirring, scalding (including scald temperature) and washing the curd.

Describe the means by which acidity is measured during cheesemaking and the reason for doing it.

Understand the cheesemaking processes appropriate to different Make classes in the MPM model.

MATURING, AFFINAGE AND GRADING

- Understands how rind washing is carried out and how it affects the flavour profile of cheese
- Understands how flavour-added cheeses can be made (e.g. smoked, re-milled and flavoured, herbs and spices added to curd)
- Understands the role of the ripening microflora and the effect of salt on the flavour and texture of cheese
- Understands the typical temperatures and maturation times for Hard Make and Soft Make cheeses for further ripening
- Understands how cheese safety is affected in Hard Make and Soft Make cheeses at different stages
- of their maturation and storage
- Understands the importance of brushing and turning cheeses, where appropriate to ensure that they remain in optimum condition
- Is able to recognise the condition of a hard and blue cheese in terms of maturity
- Is able to recognise some common defects of cheese arising from the milk and cheese-making processes (e.g. blowing/gas defects, mechanical openness, cracking, excessive moisture, mite damage)
- Is able to use a cheese iron

THE LEARNER CAN:

Describe how rind washing is carried out and the effect rind washing will have on the flavour profile of the cheese.

Describe how herbs, spices and other flavour ingredients are added to cheese.

Describe how yeast influences surface pH, the effect of salt on starter lactic acid bacteria and the role of acidifying and ripening cultures.

Describe appropriate temperatures and typical

maturation times for Hard Make and Soft Make cheeses for further ripening.

Describe the fate of pathogenic bacteria, such as *Listeria monocytogenes* in Hard and Soft Make cheeses during maturation and storage.

Explain the impact brushing and turning can have on cheese quality.

Evaluate the degree of maturity of a hard or blue cheese.



THE LEARNER CAN CONTINUED:

Describe and be able to visually identify common defects such as blowing/gas defects, cracking, excessive moisture and mite damage.

Describe how a cheese iron is used and its purpose.

Explain the Academy of Cheese Level 2 Make/Post-Make Model.

Be able to identify the MPM class for a specified list of 100 cheeses.

BUYING AND DISTRIBUTION

- Understands how to calculate cost of goods sold, gross profit, profit margin. Understands the difference between margin and mark up
- Understands the various ways that products are distributed (e.g. direct from producer, via wholesaler, via a consolidator)
- Understands the cost structure of the supply chain and the impact of wastage on profitability
- Understands the importance of offering an appropriate range of cheeses and can recommend appropriate ranges in specific circumstances (e.g. dinner party, restaurant service or a cheese counter)
- Is able to select an appropriate range of accompaniments to match a cheese selection (e.g. dinner party, restaurant service or a cheese counter)

THE LEARNER CAN:

Calculate cost of goods sold, gross profit, profit margin and mark up.

Give examples of short and long food supply chains and the different links in the chain. Explain the likely impact on the end price.

Recognise an appropriate range of cheeses and accompaniments for given situation, (e.g. a dinner party, restaurant service or a cheese counter).

PRESENTING AND SERVING

- Understands how cheese may be safely stored and presented in different environments (e.g. the home, retail and food service)
- Is able to recognise common cheese quality defects arising when presenting and serving cheese in a retail and food service environment (e.g. drying of the cut face, mould growth, discolouring/light damage, sweating) and know how to manage them
- Understands the role of temperature and importance of effective pre-requisite controls on quality and safety when maturing cheese in the retail environment
- Is able to cut, re-pack and present cheese to achieve best quality in a retail or food service environment
- Understands the importance of implementing effective stock management systems for cheeses on display with regard to batch identification and expiry date
- Understands the use of different types of cheese in cooking

THE LEARNER CAN:

Recognise appropriate ways to safely store, and present cheese in different environments (e.g. the home, retail and food service).

Recognise and know what actions to take to address

common cheese quality defects arising when presenting and serving cheese in a retail and food service environment (specifically drying of the cut face, mould growth, discolouring/light damage, sweating).



THE LEARNER CAN CONTINUED:

Can describe the role of temperature and importance of effective pre-requisite controls on quality and safety when maturing cheese in the retail environment.

Recognise packaging materials that present cheese in an attractive and appropriate way.

Recognise appropriate ways to cut and wrap cheese

in a retail or food service environment.

Recognise stock management systems appropriate to the scale of a business.

Recognise examples of classic cheese dishes, e.g. Welsh Rarebit, Fondue, Tartiflette, baked Camembert, grilled goats cheese.

COMMUNICATING

- Understands how key descriptors can be communicated verbally or non-verbally to the customer in retail or food service environments
- Understands that different customers may rank the importance of key descriptors differently
- Understands the health benefits of cheese
- Is able to advise on the safe consumption of cheese to high risk groups (i.e. very old, very young, pregnant women, immunocompromised), individuals with allergies or lactose intolerance, or coeliacs
- Can suggest appropriate cheese pairings with food and drink

THE LEARNER CAN:

Recommend appropriate ways to deliver key descriptor information to a customer in retail and food service environments, (e.g. verbally on product packaging, via labels, blackboards and menus).

Recognise that key descriptors are appropriate to different types of consumers, (e.g. high-risk groups, vegetarians, preference for organic foods).

Recall accurate facts on the benefits and hazards of eating dairy products including for those with allergies, lactose intolerance or coeliacs.

Recall the current NHS guidelines on consumption of cheese by pregnant women.

Recognise suitable food and drink pairings for cheese.

CHEESES INDUSTRY KNOWLEDGE

- Has a detailed understanding of the history of cheese in the UK
- Has an understanding of current market trends in UK and world cheese consumption

THE LEARNER CAN:

Recall key events in the timeline of the UK cheese industry.

Recognise whether the market is expanding or contracting in terms of number of producers and volume of sales.

Identify trends and new products coming to the market in the UK and world generally.



REGULATION AND GOOD PRACTICE

- Understands the requirements relating to the approval of food businesses
- Understands the seven principles of HACCP (Hazard Analysis and Critical Control Points)
- Knows the main pathogens relevant to cheesemaking, maturation and storage and their most likely source
- Understands the role of the food enforcement officer (e.g. Environmental Health Officer)
- Understands the legal requirements relating to labelling and trading standards
- Understands the terms withdrawal and recall and the circumstances in which these would be carried out

THE LEARNER CAN:

Provide a summary of the hygiene legislation relating to the approval of food businesses, handling foods of animal origin, including exemptions for local and marginalised activities.

Recognise the seven HACCP principles; carry out a hazard analysis, identify critical control points, set critical limits, establish monitoring procedures, set corrective actions, keep records, verification.

Recall the main pathogens relevant to cheesemaking (*Listeria monocytogenes*, *Salmonella*, *Coagulase-Positive Staphylococci* (*Staphylococcus aureus*), Shiga-

Toxin producing *E. coli*) and their likely source.

Recognise the authority of the food enforcement officer and state the powers a food enforcement officer has in the event of non-compliance by a food business.

Recall the mandatory labelling requirements from the Food Information for Consumers regulation (EU1169/2011 as amended).

Describe the difference between product recall and product withdrawal and identify when these are appropriate.

TASTING

- Understands how to use the Academy of Cheese Level 2 Tasting Model and can assess cheese using the Model

THE LEARNER CAN:

Describe cheese using the simple and complex flavour descriptors on the Level 2 Structured Approach to Tasting Cheese Flavours Tree.

Interpret information presented on a completed Level 2 Structured Approach to Assessing Cheese document.

CHEESE LIBRARY

- Recognises the specified 100 cheeses by name, MPM class, species of milking animal, protected status, heat treatment, rennet type and country/region of origin
- Knows the background information, cheese make, maturation process and key characteristics for the cheeses specified on the Level 2 list

THE LEARNER CAN:

Identify the 100 cheeses by name, MPM class, species of milking animal, protected status, heat treatment, rennet type and country/region of origin.

Recall the background information, cheese make and

maturation process and key characteristics for the cheeses specified on the Level 2 list.

Identify the 100 cheeses from the Level 2 list by appearance.



RECOMMENDED TRAINING AND/OR QUALIFICATIONS, AND EXPERIENCE

Academy of Cheese Level 2 Programme or relevant experience. It is recommended that the candidates have visited a creamery (or equivalent)

It is recommended that candidates have passed the Academy of Cheese Level 1 Programme to ensure that they understand the Academy of Cheese Make/

Post-Make (MPM) Model and the Structured Approach to Tasting Cheese

The candidate is expected to have tasted the 100 cheeses on the Level 2 list (which includes 25 from Level 1) by the time of their assessment

ASSESSMENT

A combination of multiple choice and short written answers with 40 questions (100% weighting), taken from the 9 elements of learning. A minimum of 2 and a maximum of 10 questions taken from each element.

Pass: ≥ 32 questions answered correctly

Fail: < 32 questions answered correctly