

Basic Affineur Skills

Whitestone Cheese Affineur Academy

Show us you know how to handle, cut for use, best wrap and store cheese, create a cheese board and present cheese to enhance the dining experience.

Basic Affineur Skills is a combined **EduBits micro-learning + assessment** experience valued at \$349.00, (GST incl.) designed to show you how to handle, cut for use, wrap and store cheese, create a cheese board and present cheese to enhance any dining experience. We know you'll enjoy this rich introduction to cheese, covering everything from cheese-related history, organic processes, facts, tips, techniques and ideas, including exclusive access to a video tutorial from celebrated chef, Josh Emmett, on how to design and prepare the perfect cheese board.

After taking this journey with us, you'll have all the knowledge you need to obtain your EduBits Basic Affineur Skills micro-credential - so you can share your cheese skills with the world.

To get started, click the '**Add To My Account**' button below.

Level **4**

Credits **5**

Assessment

To be evaluated for your Basic Affineur Skills micro-credential, please submit evidence according to the Task instructions below, showing how you:

Handle, cut for use, best wrap and store cheese in order to develop the flavour and consistency.

Create a cheese board in order to enhance the dining experience.

Apply product knowledge to present a cheese board to a group of diners.

All work for this EduBit must be your own.

Tasks

Proof of Identity

Please upload a scanned copy of your photo identification (e.g. passport, drivers licence, work ID card).

Task 1: Handle, cut for use, best wrap and store cheese in order to develop flavour and consistency.

You will need to:

Produce three (3) videos (one per cheese), no longer than four (4) minutes each showing how you handle, cut for use, best wrap and store three (3) different varieties of cheeses in order to maintain flavour and consistency:

The varieties to choose from are:

Blue cheese.

White mould cheese.

Fresh.

Flavoured.

Pressed or hard Cheeses.

Start by placing each cheese on a clean surface, unwrapped. Then, explain what you are doing and why, including:

Identification and use of an appropriate knife for cutting each cheese type.

Knife cleaning skills, between cuts.

Correct technique for cutting each of the three cheeses.

Correct wrapping techniques to preserve and maintain the flavours of the cheese(s).

Correct method for storing each cheese, to preserve and maintain flavours for each type.

Please download the [Video Assessment Guidelines](#).

Task 2: Create a cheese board in order to enhance the dining experience.

You will need to:

Either produce a video (not more than 4 minutes), or provide photographic evidence AND written answers (not more than 350 words), to show you have created a cheese board, (it could also be a platter or plate), that enhances the dining experience.

Use three (3) different cheeses on your cheese board.

2.1. Explain the choice of each cheese on the board and the flavour profile of each cheese.

2.2. Discuss the appropriate knives / slices / utensils to use to serve each type of cheese

2.3. Explain the consumption sequence of the cheeses, from mild to strong.

2.4. Provide recommendations for suitable accompaniments / condiments for each cheese.

The video or photos of your cheese board should show:

The board being used.

The three (3) different cheeses.

The matching accompaniments for each cheese.

The utensils provided for serving each cheese.

Please download the [Video Assessment Guidelines](#) or [Photo Evidence Guidelines](#).

Task 3: Apply product knowledge to present a cheese board to a group of diners.

You will need to:

3.1. Provide a video of no longer than three (3) minutes of you presenting the cheese board created in Task 2.

In your video, you will need to introduce the cheese board you have created.

You will need to clearly explain / identify:

The name of each of the 3 cheeses including the cheesemaker / producer and country of origin.

The classification of each of the cheeses; Blue cheese, White mould cheese, Fresh, Flavoured, Pressed or hard Cheese.

At least three (3) characteristics of each of the cheeses; flavour, texture, aroma.

The consumption sequence of the cheeses to be eaten and the reasons why this is important.

Which accompaniments or condiments have been paired with each cheese and why.

One (1) other interesting fact about the cheese; method of production, historical fact, fun fact, beverage matching, etc.

Please download the [Video Assessment Guidelines](#).

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