

ACS CCP® EXAM BLUEPRINT

TASK AREAS

DOMAINS OF KNOWLEDGE	Business Practices			Procure Product			Receive Product		Manage Inventory		Sell Product					Food Safety Practices/Documentation				
	1.1	1.2	1.3	2.1	2.2	2.3	2.4	3.1	3.2	4.1	4.2	5.1	5.2	5.3	5.4	5.5	6.1	6.2	6.3	6.4
	25 questions			15 questions			13 questions		24 questions		48 questions					25 questions				
	17%			10%			9%		16%		32%					17%				
Health, Regulations, Food Safety																				
Operations																				
Cheese History, Definitions, Categorization																				
Milk																				
Cheesemaking																				
Ripening																				
Assessment and Evaluation																				
Selling and Transporting																				
Inventory Management																				
Service																				
Business Principles/Practices																				

Business Practices	Procure Product	Receive Product	Manage Inventory	Sell Product	Food Safety Practices/Documentation
<p>1.1 Develop marketing strategy (e.g. Monitor market trends, written materials, publicity, social media promotion, etc.)</p> <p>1.2 Train employees on all aspects of cheese, including sanitary practices</p> <p>1.3 Develop and adhere to standard operating procedures (i.e., as applied in retail, distribution, small, medium, large retailers, wholesalers, restaurants, cheesemakers, etc.)</p>	<p>2.1 Determine the correct product mix</p> <p>2.2 Identify what information (e.g. audits, end product testing, 3rd party verification, traits of reputable suppliers) is needed to ensure product integrity and safety to help producers and distribution channels</p> <p>2.3 Collect and document the information gathered according to record keeping and traceability requirements</p> <p>2.4 Coordinate logistics for safe product transport (e.g. method of transportation, mailing, trucking)</p>	<p>3.1 Receive product and maintain cold chain</p> <p>3.2 Evaluate product (e.g. smell, taste, texture, appearance) and determine what to do with product (e.g., price, refuse cheese, return, recall, etc.)</p>	<p>4.1 Manage inventory to ensure product quality</p> <p>4.2 Maintain appropriate storage and storage area (e.g. temperature, sanitation, etc.)</p>	<p>5.1 Instruct on all aspects of cheese background (e.g. cheesemaking, origins, service, handling, storage, nutrition and health, functional properties of cheese, cooking properties, consumers' concerns (lactose intolerance, allergies, etc.))</p> <p>5.2 Build and maintain relationships with customers, including industry partners</p> <p>5.3 Develop and manage customer engagement programs (e.g. demo programs, host and lead cheese tastings, blogs, articles, social media, and classes) that are appropriate for retail outlets, restaurants, farmers' markets, distributor events, and cheesemaker events</p> <p>5.4 Manage sales channels, including wholesale programs (e.g. signage, small retailers, etc.)</p> <p>5.5 Manage point of sale materials and cheese displays (e.g. signage, cheese carts, warehouses, farmers' market booths)</p>	<p>6.1 Adhere to Sanitation Standard Operating Procedures (sSops) including cleaning schedules, documentation, SOP for recalls</p> <p>6.2 Ensure compliance with all federal sanitation and food safety regulations (e.g. HACCP, FSMA, PCHF)</p> <p>6.3 Engage in an ongoing dialog with regulators and inspectors (including local regulatory bodies)</p> <p>6.4 Document distribution pathway</p>

