



Australian Government

Department of Education, Employment and Workplace Relations

FDFOP2014A Participate in sensory analyses

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to participate in sensory analyses of food products and ingredients.
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Application of the Unit

Application of the unit	This unit applies in the food processing industry. It covers analyses of food product or ingredients using taste, texture, appearance and smell.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare to conduct sensory analysis	1.1. Personal conduct and the test environment are appropriate to conducting sensory analysis 1.2. Criteria for assessment is available and appropriate to analysis requirements 1.3. Method of analysis is appropriate 1.4. Samples are available for analysis 1.5. Defects or abnormalities in sample are identified and reported
2. Conduct sensory analysis	2.1. Samples are analysed according to workplace procedure and analysis criteria 2.2. Results are recorded according to workplace recording requirements 2.3. Work is conducted in accordance with workplace environmental guidelines

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- access and interpret sensory analysis schedule and analysis criteria to identify requirements
- ensure that personal conduct does not jeopardise analytical ability
- confirm that samples are available and in an appropriate condition for analysis
- follow procedures to analyse samples provided
- record and/or report results of analysis
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge

Knowledge of:

- principles of sensory analysis, including attributes that can be detected by taste and smell, such as sour, sweet, salty and bitter, and how these different tastes are detected (where on the tongue tastes are discerned, and the interaction between taste and smell, it also includes an understanding of attributes detected by mouth feel and appearance)
- sensory analysis system and procedures, such as the collection and use of reference samples, the role of the individual in the analysis process and how the system validates analysis results
- specific criteria used to evaluate material/product samples and the associated descriptions
- sample preparation requirements (this is dependent on materials/products to be analysed), including the effect of sample temperature on sensory analysis
- the effect of personal conduct on analytical ability, including stimuli and conditions that can dull sensitivity
- requirements of the environment appropriate to conducting sensory analyses
- the components of material/product sampled that contribute to flavour, aroma, appearance and texture
- the likely causes of variation in results, including typical variation that can occur in the material/product and how these occur, as well as how the method of analysis, environment and state of individual participants that can affect the outcome
- procedures and responsibility for recording and reporting sensory analysis information

Evidence Guide

EVIDENCE GUIDE	
The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of ability to: <ul style="list-style-type: none"> • conduct a sensory analysis of food and food ingredients using texture, taste, smell and appearance • interpret results of sensory analysis against assessment criteria • complete workplace records as required • apply safe work practices and identify OHS hazards and controls • apply food safety procedures.
Context of and specific resources for assessment	Assessment must occur in a real or simulated workplace where the assessee has access to: <ul style="list-style-type: none"> • samples for analysis • sensory analysis environment, procedures, criteria and reporting documentation.
Method of assessment	This unit should be assessed together with core units and other units of competency relevant to the function or work role. Example could be: <ul style="list-style-type: none"> • FDFOP2013A Apply sampling procedures.
Guidance information for assessment	To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
Policies and procedures	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements and industrial awards and agreements
Workplace information	<p>Workplace information may include:</p> <ul style="list-style-type: none"> • standard operating procedures (SOPs) • specifications • sampling plans • sensory analysis criteria • reporting documentation
Sensory analysis	Sensory analysis may be conducted by individuals and/or panels and applied to materials/ingredients and/or final products
Attributes to be analysed	<p>Attributes to be analysed may include:</p> <ul style="list-style-type: none"> • flavour • appearance • aroma • texture

Unit Sector(s)

Unit sector	Operational
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		