



Australian Government

FBPFST4010 Apply sensory analysis in food processing

Release: 1

FBPFST4010 Apply sensory analysis in food processing

Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to identify sensory evaluation techniques and to use appropriate terminology when describing the organoleptic properties of food.

The unit applies to quality managers, production supervisors and testing staff who work in food and beverage processing companies and are required to implement procedures for sensory testing.

No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Pre-requisite Unit

Nil

Unit Sector

Food science and technology (FST)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify the organoleptic properties of food	1.1 Recognise the five basic tastes (sweet, salty, bitter, sour and umami) 1.2 Identify the textural properties of food 1.3 Identify aromas and flavours

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Recognise the effect of colour on the visual properties of food
2. Confirm and implement procedures for sensory evaluation of a food product	2.1 Outline the purpose and procedures for various sensory evaluation tests 2.2 Review the methodology of the sensory evaluation tests 2.3 Identify the factors influencing sensory evaluation tests
3. Coordinate a sensory analysis panel	3.1 Instruct panellists on the procedure 3.2 Prepare samples according to sensory testing protocols 3.3 Devise or access appropriate recording documentation for the sensory evaluation test 3.4 Organise panel members and coordinate sensory testing 3.5 Record the results of the tests for analysis

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	- Interpret food testing methodology and practices - Interpret food safety guidelines, codes of practice, standards and regulations relevant to a food processing enterprise
Writing	- Document and review sensory food testing results - Record test results
Numeracy	Source, collect and organise data for applying sensory analysis in food processing
Interact with others	Use effective language and communication skills to facilitate discussions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST4010 Apply sensory analysis in food processing	FDFST4010A Apply sensory analysis in food processing	Updated to meet Standards for Training Packages	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>