



**Australian Government**

# **MSL975005 Conduct sensory analysis**

**Release: 1**

# MSL975005 Conduct sensory analysis

## Modification History

Release 1. Supersedes and is equivalent to MSL975005A Conduct sensory analysis

## Application

This unit of competency covers the ability to set up and coordinate sensory analysis and assess the results obtained from a routine sensory analysis.

This unit of competency is applicable to laboratory technicians and technical officers working in the food industry. Although a supervisor may not always be present, the technician will follow standard operating procedures (SOPs) that will clearly describe the scope of permitted practice in modifying testing procedures and for communicating results to people outside of the laboratory.

While no specific licensing or certification requirements apply to this unit at the time of publication, laboratory operations are governed by relevant legislation, regulations and/or external accreditation requirements. Local requirements should be checked.

## Pre-requisite Unit

Nil

## Competency Field

Testing

## Unit Sector

## Elements and Performance Criteria

Elements describe the essential outcomes.

Performance criteria describe the performance needed to demonstrate achievement of the element.

1	<b>Select panellists/individuals for sensory analysis</b>	1.1	Perform initial screening of potential panellists/individuals based on the testing brief
		1.2	Use information to select suitable people
		1.3	Analyse and report the results used to establish a panel

- 
- |   |  |     |  |
|---|--|-----|--|
| 2 | <b>Prepare panellists for sensory analysis</b> | 2.1 | Prepare panellists for sensory analysis  |
|   |  | 2.2 | Conduct any training required to detect test characteristics                         |
|   |  | 2.3 | Instruct panellists on recording and reporting requirements of test data             |
| 3 | <b>Prepare samples for sensory analysis</b>    | 3.1 | Prepare reference samples to be used for the sensory analysis specification          |
|   |  | 3.2 | Prepare evaluation samples to sensory analysis specification                         |
|   |  | 3.3 | Apply food safety procedures in the preparation and presentation of samples          |
|   |  | 3.4 | Identify and report on any defects or abnormalities in samples                       |
| 4 | <b>Conduct routine sensory analysis</b>        | 4.1 | Select appropriate test materials for the information required                       |
|   |  | 4.2 | Ensure tests are conducted according to workplace procedures                         |
|   |  | 4.3 | Analyse data   |
|   |  | 4.4 | Report on process and results in accordance with workplace procedures                |
| 5 | <b>Evaluate and report findings</b>            | 5.1 | Assess the possible effects of group attributes                                      |
|   |  | 5.2 | Review reliability of results for group bias   |
|   |  | 5.3 | Complete all relevant documentation and present findings                             |
| 6 | <b>Maintain a safe work environment</b>        | 6.1 | Use established work practices to ensure personal safety and that of other personnel |
|   |  | 6.2 | Minimise the generation of waste and environmental                                   |

impacts

- 6.3 Ensure the safe collection of laboratory waste for subsequent disposal
- 6.4 Care for and store equipment and reagents as required

## **Foundation Skills**

This section describes those language, literacy, numeracy and employment skills that are essential to performance.

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

## Range of Conditions

This field allows for different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

### **Standards, codes, procedures and/or workplace requirements**

Standards, codes, procedures and/or workplace requirements include the latest version of one or more of:

- Australian and international standards covering the requirements for the competence of testing and calibration laboratories, laboratory safety and quality management
- national work health and safety (WHS) standards and codes of practice, and national measurement regulations and guidelines
- industry-specific Australian Standards covering sensory analysis, assessing odour and taint, and assessing modifications to the flavour of foodstuffs due to packaging
- workplace documents, such as SOPs; quality and equipment manuals; calibration and maintenance schedules; material safety data sheets (MSDS) and safety procedures; material, production and product specifications; production and laboratory schedules; workplace recording and reporting procedures; and waste minimisation and safe disposal procedures
- sampling plans and procedures (labelling, preparation, storage, transport and disposal)
- test procedures (validated and authorised), and sensory analysis criteria

### **Samples**

Samples include one or more of:

- raw materials, ingredients, final products, packaging materials, and materials which come in contact with the product
- materials at stages of production
- process aids and adjuncts

### **Tests**

Tests are performed to:

- determine sample appearance, texture, aroma and flavour

### **Testing methods**

Testing methods include, but are not limited to, one or more of:

- triangular test, duo-trio test, ranking test, paired comparison test and blending test
- flavour profile
- threshold analysis

- discriminative testing, descriptive testing and affective testing

**The results obtained from the sensory analysis**

The results obtained from the sensory analysis are applied to one or more of:

- marketing studies
- purchasing requirements
- quality assurance at various stages of production
- quality control and troubleshooting
- research and development of new products
- customer returns
- product recalls

**WHS and environmental management requirements**

WHS and environmental management requirements include:

- complying with WHS and environmental management requirements at all times, which may be imposed through state/territory or federal legislation. These requirements must not be compromised at any time
- applying standard precautions relating to the potentially hazardous nature of samples
- accessing and applying current industry understanding of infection control issued by the National Health and Medical Research Council (NHMRC) and State and Territory Departments of Health, where relevant

**Unit Mapping Information**

Release 1. Supersedes and is equivalent to MSL975005A Conduct sensory analysis

**Links**

MSA Training Package Implementation Guides - <http://mskills.org.au/training-packages/info/>