



Australian Government

Assessment Requirements for FBPFST4010 Apply sensory analysis in food processing

Release: 1

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Modification History

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

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has effectively applied sensory analysis in a food processing environment, including:

- analysing and describing the organoleptic properties of two different foods, including:
 - taste – sweet, salty, bitter, sour and umami
 - texture
 - aroma
 - flavour
 - colour
 - visual properties
- implementing procedures for sensory testing
- coordinating a taste panel made up of at least three panellists, and recording the results.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- anatomy, physiology and functions of taste and smell to determine sample appearance, texture, aroma and flavour
- the primary flavour characteristics of sweet/sour, umami and bitter/salty
- interaction of sensory activity, including the interaction between taste and smell, and effect of temperature on samples
- associated characteristics of mouth feel and appearance
- the various sensory evaluation tests used in the food processing industry
- principles and purpose of test methods implemented (why they are used and what they demonstrate)
- quality requirements for conducting a taste panel

- descriptive, discriminative and affective sensory methods
- information used to select suitable panellists
- attributes of panellists that could affect the results
- organisational quality procedures for sensory testing.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real sensory testing workplace environment
- resources, equipment and materials:
 - methods and related software systems as required for collecting data from sensory testing
 - food products for testing
- specifications:
 - sensory testing procedures and related equipment and product for samples.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

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