



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>

Assessment Requirements for FBPFST4010 Apply sensory analysis in food processing

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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.

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