



Australian Government

**Assessment Requirements for FBPFST4014
Apply sensory analysis in food and/or
beverage production**

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.

Performance Evidence

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

There must be evidence that the individual has effectively applied sensory analysis in a food and/or beverage production environment, including:

- analysing and describing the organoleptic properties of three different food products, or three different beverage products, including:
 - taste – sweet, salty, bitter, sour and umami (savoury)
 - texture
 - aroma
 - flavour
 - colour
 - visual properties
- identifying differences between the three products
- identifying product faults
- identifying any personal sensory blind spots.

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:

- industry codes of practice relevant to industry sector
- anatomy, physiology and functions of taste and smell to determine sample appearance, texture, aroma and flavour
- the primary flavour characteristics of sweet/sour, umami (savoury) and bitter/salty
- frameworks for organoleptic evaluation, relevant to product
- clarity around what makes a quality product (style, context, specification)
- 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
- sensory panels and their makeup (and acknowledgement that people have different sensory skills)
- descriptive, discriminative and affective sensory methods
- typical samples used for sensory analysis, including:
 - raw materials, ingredients, final products, packaging materials, and materials that come in contact with the product
 - materials at stages of production
 - process aids and adjuncts
- common testing methods:
 - triangular test, duo-trio test, ranking test, paired comparison test and blending test
 - flavour profile
 - threshold analysis
 - discriminative testing, descriptive testing and affective testing
- typical uses of the results obtained from the sensory analysis:
 - quality assurance at various stages of production
 - quality control and troubleshooting
 - research and development of new products
 - blending.

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 food or beverage production environment
- resources, equipment and materials:
 - food and/or beverage product samples for analysis.

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

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>