



Australian Government

FBPOPR2014 Participate in sensory analyses

Release: 1

FBPOPR2014 Participate in sensory analyses

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

Application

This unit of competency describes the skills and knowledge required to participate in sensory analyses of food products and ingredients.

This unit applies to individuals who work in the food processing industry under general supervision and with limited autonomy. It covers analyses of food product or ingredients using taste, texture, appearance and smell.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety legislation that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

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. Prepare to conduct sensory analysis	1.1 Read or listen to work instructions from supervisor and clarify where needed 1.2 Identify work health and safety hazards and inform supervisor 1.3 Wear appropriate personal protective equipment and ensure correct fit

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 Ensure that personal conduct and the test environment are appropriate to conducting sensory analysis
2. Conduct sensory analysis	2.1 Ensure that samples are available for analysis 2.2 Use the correct method and criteria for sampling according to workplace procedures and requirements 2.3 Analyse samples using analysis criteria 2.4 Identify and report defects or abnormalities in sample 2.5 Record results according to workplace procedures

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
Numeracy	Calculate sample quantities
Reading	Interpret standard operating procedures (SOPs), specifications and sampling plans
Writing	Use paper-based and electronic media to record sampling results
Navigate the world of work	Apply workplace procedures relevant to own responsibilities
Interact with others	- Communicate and report sampling information to relevant persons - Select and use appropriate terminology when communicating with and explaining information to others
Get the work done	- Make routine decisions about sample conformance - Solve familiar and generally predictable problems within workplace guidelines - Use sampling tools and equipment

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2014 Participate in sensory analyses	FDFOP2014A Participate in sensory analyses	Updated to meet Standards for Training Packages	Equivalent unit

Links

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

Assessment Requirements for FBPOPR2014 Participate in sensory analyses

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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 participated in sensory analyses of food products and ingredients on at least one occasion, including:

- accessing and interpreting sensory analysis schedule and analysis criteria to identify requirements
- selecting, fitting and using personal protective equipment
- ensuring that personal conduct does not jeopardise analytical ability
- confirming that samples are available and in an appropriate condition for analysis
- following procedures to analyse samples provided
- recording and/or reporting results of analysis
- following relevant work health and safety procedures.

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:

- work health and safety hazards and controls, including the purpose and limitations of protective clothing and equipment
- principles of sensory analysis, including attributes that can be detected by taste and smell, how these different tastes are detected, and an understanding of attributes detected by mouth feel and appearance
- sensory analysis system and procedures
- specific criteria used to evaluate material/product samples and the associated descriptions
- sample preparation requirements, including the effect of sample temperature on sensory analysis
- the effect of personal conduct on analytical ability, including stimuli and conditions that can dull sensitivity
- requirements of the environment appropriate to conducting sensory analyses

- the components of material/product sampled that contribute to flavour, aroma, appearance and texture
- the likely causes of variation in results, including typical variation that can occur in the material/product and how these occur, as well as how the method of analysis, environment and state of individual participants can affect the outcome
- procedures and responsibility for recording and reporting sensory analysis information.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - recording and reporting media
 - product/source material to be sampled
- specifications:
 - documentation, including specifications, work instruction, sensory analysis criteria and other advice on sampling requirements.

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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